

# COUNTRY GRILL NIGHT

Dear customer, with your main course, appetizer, soup, side order & dessert are included

## APPETIZERS

### BBQ Rib Panini

Served with white cabbage, mayonnaise of grilled chiles, & BBQ sauce



### Cajun Seasoning Grilled Vegetables

Carrot, green beans, eggplant, mixed local tomatoes & grilled zucchini with Cajun seasoning, baked croutons with basil & garlic vinaigrette with maple syrup



### Arugula & Brie Cheese Salad

Arugula, dates, grilled apple, amaranth & blackberry dressing

## SOUPS & CREAMS



### Oxtail Soup

Broccoli, star zucchini, red pepper & onion bread



### Sweet corn cream

With shrimp & peppers stew

## ENTRÉES



### \*Grilled platter for two

With flank steak 200 grs, pork chop 200grs, grilled sausage, chicken breast 200 grs, mix brochette & cheese fondue with Mexican sausage



### Whole Red Snapper 400 grs



### Sea Bass 200 grs



### Jumbo Shrimp 200 grs



### Grilled half Chicken 450 grs



### \*Filet Mignon 220 grs



### \*Surf & Turf, Beef Tenderloin 110 grs & Grilled Jumbo Shrimp 100 grs



### \*Half New Zealand Rack of Lamb



### \*Black Angus Rib Eye 450 grs



### \*Kurobuta Pork Chop 400 grs

Pork Smoked Rib

BBQ Pork Back Rib



### \*Smoked Beef Short Rib

USD  
55

42

42

35

32

32

40

45

55

55

35

34

47

## SIDE ORDERS

Corn Salad · Mashed Potatoes & Roasted Garlic · Baked Potato · Grilled Vegetables · Grilled Eggplant with Garlic Butter & Hummus with Parsley

## DESSERT BAR



\*In compliance with Mexican regulations regarding raw ingredients, these menu selections are served at the customer's desire

Prices are in US Dollars, 16% Tax Included, Service not included