



TO START

THE OYSTER 🦪

*Rockefeller-Style: Spinach, Bacon, Cheese
Or Raw: Smoked Ponzu, Cocktail Sauce*

ICEBERG

Red Onion, Cherry Tomato, Bacon, Blue Cheese

FROM MAZATLAN 🦪

*Gorgonzola Cheese-Stuffed Shrimp, Bacon
Crust*

IN A POT 🦪

*Mussels cooked in White Wine, Lemon,
Versatile Cream*

CAESAR

*The Traditional Flavor from Tijuana, Baja
California*

BURRATA

*Mixed Tomatoes, Basil-Pistachio Pesto,
Focaccia Bread*

ORGANIC GREENS

*Organic Lettuce Mix, White Grapes, Cucumber,
Green Beans, Fava Beans, Caramelized Seeds,
Honey-Mustard Vinaigrette*

FROM THE HARBOR 🐟

*Tuna Tiradito Topped with a Fine Herb & Mango
Sauce*

SOMETHING RUSTIC

*Melted Provolone Cheese with Caramelized
Balsamic Onions, Fresh Oregano, Sourdough Toast*

SOUPS

ONION SOUP

*A French Classic with White Wine, a Hint of
Cognac, and Mozzarella Cheese*

CLAM CHOWDER 🦪

*Clams from the Sea of Cortez, Cured Pork
Fatback from the Heartland, Potato, Sour
Cream*

TO KEEP THE NIGHT GOING

BURGER

*Grilled Pretzel Bun, Angus Beef Patty,
Chipotle Mayo Dressing, Cheddar Cheese,
Roasted Onion, Lettuce; served with Potato
Wedges, Garlic Confit*

RISOTTO

*Mixed Mushrooms, Parmesan Cheese,
Mascarpone Cheese*

PASTA

*Conchiglioni stuffed with Spinach, Chard,
and Ricotta Cheese; served in Pomodoro
Sauce*

SLOW-COOKED

*48-Hour slow-cooked Brisket, Morita
Chili-Oaxacan Chocolate Sauce, Mashed
Potato, Chalot, Chives*

FROM THE SEA

*Catch of The Day served with Cilantro Sauce,
Sautéed Mushrooms, Cauliflower Purée.*

ON THE ROCKS

*Grilled Octopus served with Cauliflower Purée,
Baby Carrots, Asparagus*

*Please be aware that consuming raw or undercooked meat, poultry, seafood (fish, shellfish), eggs, or unpasteurized milk may increase
your risk of foodborne illness, and everything is served at the customer's discretion.
Please let your server know if you have any dietary restrictions.*

FROM THE GRILL

BEEF FILLET (7.8 oz)

FLANK STEAK (7.1 oz)

U15 SHRIMP (7 pcs)

NEW YORK STRIP (12 oz)

FLAP STEAK (7.1oz)

HALF CHICKEN

RIB EYE (14.1 oz)

SALMON

AGED CUTS

NEW YORK STRIP (10.6 oz)

KC STRIP STEAK* (21.2 oz)

COWBOY STEAK* (19.8 oz)

RIB EYE (12.3 oz)

PORTERHOUSE STEAK* (24.7 oz)

**Not included with Culinary Experience*

MEAT TEMPERATURE

RARE

Cool red center

MEDIUM RARE

Warm red center

MEDIUM

Pink center

MEDIUM WELL

Slightly pink center

WELL DONE

No pink center



SIDE DISHES

GARLIC MASHED POTATOES



BAKED POTATO

MAC & CHEESE

FRENCH FRIES

GRILLED VEGETABLES  

SAUTÉED MUSHROOMS
IN WHITE WINE  

ASPARAGUS (Seasonal)  

SAUCES

· BÉARNAISE HOT · CABERNET DEMI
· PEPPERCORN · CHMICHURRI



Fish



Seafood



Crustaceans



Gluten Free



Vegan

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