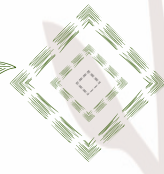




Dinner Appetizers



GUACAMOLE & CHIPS 190

Prepared with fresh avocado, red onion, tomato & fresh squeezed lime juice

SEAFOOD COPA 350

Sea scallops, shrimp, octopus and sea bass marinated with our special San Lucero salsa and avocado (served cold)

CHARCUTERIE BOARD 430

Selected cured meats and cheeses along with olives and fresh bread. Can also be prepared cheese only

KUMAMOTO OYSTERS Dz. 700

Fresh Kumamoto oysters served 1/2 Dz. 400 with our house oyster salsa or Rockefeller style

THREE AMIGOS TACOS 330

Sauteed shrimp in white wine, extra virgin olive oil, melted jack cheese topped with pico de gallo and mild spicy salsa

SAN LUCERO CAPRESE 250

Cold roasted tomatoes served with fresh mozzarella and basil pesto

FRESH FOCACCIA 120

baked fresh daily warm garlic focaccia bread served with olive oil, balsamic, and olives

PERUVIAN CEVICHE 370

Marinated shrimp and sea bass, sweet potato, red onion, and corn in a leche de tigre salsa

BAJA TACOS 270

Beer battered fish tacos topped with chipotle salsa, cabbage and avocado

NACHOS 300

chips with beans, cheese, salsa fresca, guacamole, and sour cream
add Chicken 50
add Shrimp 120
add Arrachera 200

Soups & Salads

TOMATO BASIL SOUP 180

Mama's homemade with roasted chicken boullion, tomatoes, fresh basil & herbed croutons

LOBSTER BISQUE 300

creamy herbed soup with fresh lobster & croutons

CAESAR SALAD 190

Grilled romaine lettuce, homemade dressing, and shaved parmesan cheese

Add chicken 50

MINISTRONE SOUP 180

hearty Italian made with our secret recipe & herbed croutons

CLAM CHOWDER 215

Boston style clam chowder served with bite size croutons

MEDITERRANEAN SALAD 310

Lettuce, sun-dried tomatoes, couscous, grilled artichoke hearts, almonds, olives, feta cheese, pistachio dill yogurt dressing

All prices are in mexican pesos & includes IVA



Dinner From the ranch



SMASH BURGER 295

Seasoned ground beef with caramelized mushrooms & onions, avocado, bacon, lettuce, tomato, and jack cheese

CHICKEN CORDON BLEU 350

Tender breast with ham and cheese, served with house salad

TUSCAN PARMESANO 290

Chicken breast topped with tuscan salsa and melted parmesan cheese, served with spinach salad

SURF & TURF 880

Grilled Filet Mignon & Prawns, garlic butter, seasonal vegetables served with mashed potato's

CABO'S FAVORITE RIB EYE 720

Mesquite grilled with thyme compound butter, served with steamed spinach and mashed potatoes

Add Imperial Shrimp 300

POLLO TUSCAN SAN LUCERO 360

marinated & grilled chilean chicken breast served with homemade tuscan pasta

CHICKEN DORE 315

grilled and seasoned with italian spices and simmered in a creamy dore salsa with sauteed mushrooms

PORCHETTA CHAMORRO 480

Braised Chardonnay Pork Shank with Au Jus, served with basmati risotto and seasonal vegetables

BABY BACK PORK RIBS 435

Slow cooked simmered in our signature BBQ salsa, served with herbed corn

ARRACHERA 400

Grilled steak served with guacamole, salsa fresca and Idaho potatoes fries

GRILLED LAMB CHOPS 700

Marinated in chimichurri, basmati risotto and seasonal vegetables



From the sea



CIOPPINO SEAFOOD 750

Aromatic Italian seafood stew, fresh tomatoes in a wine herbed salsa, served with sourdough garlic focaccia

LOBSTER RAVIOLI 495

Homemade ravioli pasta filled with lobster with champagne salsa

CATCH OF THE DAY 470

Seared seabass in lemon butter caper salsa, served with green mix salad and basmati rice

CAMARONES IMPERIAL 450

Shrimps looped with bacon & served with warm focaccia & mild salsa tatemada

SEARED SALMON 510

Chilean salmon, mashed potatoes & asparagus, served with pesto salsa

All prices are in mexican pesos & includes IVA