

# Dinner Appetizers

## **GUACAMOLE & STONED GROUND CHIPS**

Prepared with fresh avocado, red onion, tomato & fresh squeezed lime juice **190**

## **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

## **CALAMARI FRITTI 250**

Sea of Cortez fresh calamari breaded served with lettuce, cherry tomatoes and Louie Dressing

## **GRINGO FRESH FOCACCIA OR CROISSANT**

With honey ham, jack cheese, tomato, avocado & sauteed rosemary potatoes **220**

## **SAN LUCERO CAPRESE 250**

Cold roasted tomatoes served with fresh mozzarella and basil pesto

## **TUNA SASHIMI 290**

Thin slices of fresh tuna with serrano ponzu sauce, red onions, cucumber and slices of serrano pepper

## **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  
Option for chesse costra tortilla **50**

## **NACHOS 220**

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

# Soups & Salads

## **TOMATO BASIL SOUP 180**

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

## **LOBSTER BISQUE ★ 300**

Chef's special with herbed croutons

## **CAESAR SALAD 190**

Grilled romaine lettuce, homemade dressing with shaved parmesan cheese

Add chicken **50** Shrimp **80**

## **GREEN PASTINA MINISTRONE SOUP 180**

Hearty Italian soup 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, red raspberries, avocado and pistachio dill yogurt dressing



# Dinner

## From the ranch



### **DOUBLE SMASH BURGER** 295

Seasoned and grilled with caramelized mushrooms, onions, avocado, bacon, lettuce, tomato, pickles, jack and cheddar cheese

### **BABY BACK PORK RIBS** 435

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

### **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** 330

marinated & grilled chilean chicken breast served with homemade tuscan pasta

### **CHICKEN LEMON CAPER SAUCE** 395

With fettuccine and seasonal veggies

### **ROASTED LAMB SHANK** 700

New Zealand lamb shank served with parmesan mashed potatoes and Au Jus

### **ARRACHERA** 400

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

### **THREE AMIGOS TACOS** 330

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

Option of chesse costra tortilla 50



## From the sea



### **CIOPPINO SEAFOOD** 750

New Zealand mussels, shrimp, salmon, seabass in a wine herbed salsa & San Francisco sourdough

### **CALAMARI DORE** ★ SIGNATURE DISH 395

Champagne caper salsa, red roasted potatoes, cherrie tomatoes garnish and seasonal vegetables

### **CATCH OF THE DAY** 470

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

### **GRILLED SALMON** 510

Chilean salmon, mashed potatoes & asparagus, champagne caper sauce

### **CAMARONES IMPERIAL** 390

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

### **LOBSTER RAVIOLI** 420

Colorful homemade lobster ravioli with zucchini ribbons, champagne salsa and cherrie tomatoes



## Pastas



### **GLUTTEN FREE CHICKEN & VEGGIE PASTA**

Rice pasta served with Tuscan Salsa 320

### **FETTUCCINE ALFREDO** 220

Chicken 50 Shrimp 80

### **LASAGNA SPECIAL** 400

Layers of fresh Pasta grated with mozzarella parmegiano and italian salsiccia

### **FETTUCCINE BOLOGNESE** 220

Italian recipe with meatballs