# **■ COLD STARTERS**

#### **TUNA TARTARE \***

On brioche, served with olives, pickles, capers and herb vinaigrette

#### **BEEF CARPACCIO \* 3**

Served with arugula, Parmesan and olive oil

# BEETROOT CARPACCIO WITH BLUE CHEESE € ③

Olive oil, orange syrup, arugula and maple syrup

### **INDIANAPOLIS SHRIMP COCKTAIL**

Cocktail sauce with horseradish, cilantro and red onion

# ■ HOT STARTERS

PAN-SEARED SMOKED PROVOLONE 

Grilled and melted, served over tomato sauce, garnished with bell peppers and parsley

# **SMOKED SHORT RIB TACOS**

With corn tortilla, guajillo sauce, cilantro and onion

#### **BONE MARROW**

Baked bone marrow with herb oil and farm toasts

# FRIED CALAMARI

Seasoned breaded calamari rings, served with tartar sauce

# **CRAB CAKES**

JC's original



**BEEF AU JUS** 

**CLAM CHOWDER** 

# ■ SALADS

#### **ICEBERG 3**

Bacon, tomato and blue cheese dressing

#### SPINACH &&

With peach, pecans, cranberry, breaded goat cheese and balsamic gel

#### **CAESAR**

Classic salad with romaine lettuce, egg base and olive oil dressing, anchovies, Parmesan cheese, lime juice, bacon and garlic

# MAIN COURSE

### **SPRING LINGUINE** e

Broccoli, carrot, zucchini and sautéed green beans with butter and fresh basil

### **GRILLED BRANZINO**

With roasted garlic purée, grilled zucchini and carrots, roasted lemon

# **GRILLED SALMON**

With roasted asparagus, zucchini, corn kernels and cherry tomato

# **CHARRED OCTOPUS 3**

Marinated with guajillo pepper oil, served with confit potatoes, arugula and chimichurri

### LOBSTER TAIL 7 oz

MXN 528 USD 24

Pan-seared with lime butter, served with sautéed vegetables and soft polenta with Parmesan cheese

# **ASSORTED SEAFOOD PLATTER (8)** For 2-3

MXN 1,980 USD 90

3 lion-paw scallops, 4 French oysters, 3 U8 shrimp, 1 lobster tail, 3 scallops, 2 prawns, 2 Norway lobsters. Served with lemon, spicy cocktail sauce and Tartar sauce · Subject to seasonal changes

# **3 MUSKETEERS**

3 sirloin medallions served with a sauce trio and sautéed vegetables

#### **BRAISED SHORT RIB**

Braised and smoked with ancho pepper sauce and coffee, served with sweet potato purée and bean salad

# JC's SIGNATURE BURGER 6 oz

Delicious beef in brioche bread, with lettuce, tomato, caramelized onion, slowly smoked provolone cheese, bacon layers and a side of French fries



#### **INDIVIDUAL PORTIONS**

Sirloin filet 7 oz Flank steak 7 oz Hanger steak 7 oz Flat iron steak 10 oz Short rib 10 oz New York 10 oz Rib eye 10 oz

#### **MEDIUM PORTIONS**

Picanha 14 oz For 2



\*At an additional cost

# SIDES

#### **CREAMY CORN ₹ 3**

With cream and smoked provolone

### **CREAMY SPINACH**

With Parmesan cheese and bacon

# MAC & CHEESE

With Cheddar cheese and panko

# **MASHED POTATOES**

- ◆ Plain **⊘** ⊗

### 

With Cheddar cheese, bacon and sour cream

# 

Served with truffle mayonnaise

# ■ SAUCES

- ◆ Aged mustard
- Red wine @
- ◆ Pepper ⑧
- ◆ Mushroom
- Beef ius
- ◆ Béarnaise ⑧

# **■ COCKTAILS**

#### **ROSEMARY COSMO**

Well balanced cocktail between the freshness of its acidity and the sweetness from the cranberry combined with vodka

#### **SAZERAC**

A powerful beverage blended with whiskey, Pernod and a twist of lime

#### **CAIPIRINHA**

The national drink of Brazil made with cachaça along with fresh muddled lime

#### **ICE BEER**

This cocktail combines the best of tequila, lime and orange with lager beer

#### **GINGER LEMON DROP**

Simple, elegant and delicious: ginger and vodka are just fabulous together

#### **MANHATTAN**

Considered one of the most famous spirit forward cocktails: whiskey, Vermouth rosso and cherry

#### **BERRY MOCKTAIL**

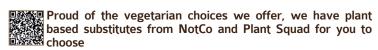
Soft and fresh mouth feel: wild berries blended with lime and hints of basil

JOSÉ BALTAZAR BRICEÑO PACHECO Chef de Cuisine

Additional cost applies. The amount will be charged in MXN or the equivalent to USD and it will be charged to the room bill.

Please enquire at the front desk about the exchange rate for charges in USD.

<sup>♠</sup> This food contains nuts or seeds that can cause allergies



<sup>\*</sup> Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own

② Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

Vegetarian