

■ COLD STARTERS

TUNA TARTARE *

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

BEEF CARPACCIO * 🌿

Served with arugula, Parmesan and olive oil

BEETROOT CARPACCIO WITH BLUE CHEESE 🌿 🌿

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

■ SOUPS

BEEF AU JUS

CLAM CHOWDER

SALADS

ICEBERG 🌿

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 🌿

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 🌿

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 🌿 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

CUTS



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

JC SPECIAL RESERVE STEAKS

Quality CAB and Australian Wagyu
Available on display for your selection
*At an additional cost

SIDES

CREAMY CORN 🌿 🌿

With cream and smoked provolone

CREAMY SPINACH 🌿

With Parmesan cheese and bacon

MAC & CHEESE 🌿

With Cheddar cheese and panko

MASHED POTATOES

- ◆ Plain 🌿 🌿
- ◆ Truffled 🌿 🌿
- ◆ With garlic 🌿 🌿
- ◆ With crispy bacon

BAKED POTATO 🌿

With Cheddar cheese, bacon and sour cream

FRENCH FRIES 🌿 🌿

Served with truffle mayonnaise

SAUCES

- ◆ Aged mustard 🌿
- ◆ Mushroom 🌿
- ◆ Red wine 🌿
- ◆ Beef jus 🌿
- ◆ Pepper 🌿
- ◆ Béarnaise 🌿

■ 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.

* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🌾 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

🥜 This food contains nuts or seeds that can cause allergies



Proud of the vegetarian choices we offer, we have plant based substitutes from NotCo and Plant Squad for you to choose