

LUNCH AND DINNER

Served Daily From 11:00 am to 11:00 pm

APPETIZERS

REGIONAL SEAFOOD CEVICHE 🌿	16
Shrimp, Octopus, Grouper, Calamari, Sea Scallops Tomato Relish, Roasted Garlic, Fresh Coriander, Serrano Chili Tortilla Chips and Crackers	
SHRIMP COCKTAIL	17
Jumbo Prawns, Cocktail Sauce, Tangy Mango Papaya Salsa	
BUFFALO CHICKEN WINGS	12
Blue Cheese Dressing, Celery Sticks	
JUMBO QUESADILLA SELECTION	
Home-Style Guacamole and Mexican Salsa, Your Choice of:	
Cheese or Vegetarian 🌿	13
Chicken	14
Steak	16
Shrimp	17
GUACAMOLE 🌿	9
Chips and Mexican Salsa	
TUNA SASHIMI 🌿	15
Caribbean Mango Salsa, Sweet and Sour Vegetables Soy Lemon Vinaigrette	
ANTIPASTO PLATTER (FOR 2 PERSONS)	29
Cold Cuts, Cheese Selection, Marinated Olives, Crostinis and Lavosh	
CRISPY CHICKEN TACOS	12
Lettuce, Sour Cream, Guacamole Spicy Molcajete Sauce on the Side	

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SALADS

CLASSIC CAESAR SALAD 14

Garlic - Parsley Croutons, Your Choice of:

Chicken 15

Shrimp 17

SPINACH GOAT CHEESE SALAD 14

Candied Walnuts, Orange Segments, Tomato

Roasted Portobello, Turkey Bacon

Orange Balsamic Dressing

MIXED SALAD 12

Mixed Greens, Cucumber, Red Onion, Tomato

Cashews, Avocado, Jicama

Your Choice of: Dressing or Vinaigrette

GREEK SALAD 14

Mixed Greens, Plum Ripe Tomato, Bell Peppers, Red Onion

Kalamata Olives Cucumber, Feta Cheese

Extra Virgin Oil and Balsamic Vinegar

SOUPS

TORTILLA SOUP 9

Chicken Tomato Broth, Fried Tortilla Strips, Sour Cream

Panela Cheese Avocado, Pasilla Chili

SEAFOOD CHOWDER 16

Shrimp, Baby Scallops, Snook Fish, Calamari, Smoked Chili

White Wine, Fresh Thyme

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SANDWICHES AND PIZZA

All our Sandwiches are served with Your Choice of:
Crispy Green Side Salad or French Fries

AMERICAN CHEESE BURGER 18
Your Choice of: Bacon, Mushroom or Caramelized Onion
Your Choice of: Blue, Cheddar or Swiss Cheese

DE LUXE CLUB SANDWICH 15
Toasted Rosemary Brioche, Grilled Chicken, Smoked Turkey Ham
Bacon, Fried Egg Avocado, Tomato, Iceberg Lettuce and Red Onion

MEXICAN STEAK SANDWICH 18
Grilled Flank Steak, Melted Oaxaca Cheese
Caramelized Onions, Jalapeño Chili

REUBEN SANDWICH 18
Rye Bread, Corned Beef, Homemade Bacon Sauerkraut
Melted Swiss Cheese, Thousand Island Dressing

THE HEALTH NUT  17
Multigrain Baguette, Portobello Mushrooms, Sprouts, Avocado
English Cucumber, Tomato and Fresh Mozzarella Cheese

PIZZA SELECTION 18
12" Tomato and Cheese Pizza
Your Choice of one Additional Topping:
Mushroom, Ham, Pepperoni, Asparagus, Olives, Pineapple
Bell Peppers, Arugula

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ENTRÉES

GRILLED CAB STEAK	38
8 oz Filet of Beef Tenderloin, Grilled to your Liking Goat Cheese Mashed Potatoes, Sautéed Vegetables Red Wine-Roasted Garlic Sauce	
½ ROASTED ORGANIC CHICKEN	24
Rosemary Sour Orange Marinated, Grilled Asparagus Garlic Roasted Baby Potatoes, Natural Jus	
FAJITAS	24
Guacamole, Sour Cream, Salsa and Tortillas Your Choice of: Chicken, Flank Steak, Shrimp	
CATCH OF THE DAY 🌿	25
Your Choice of: Grilled, Seared or Poached Seasonal Vegetables, Fresh Herbs, Jasmine Rice	
GOLF SNOOK FISH PAPILLOTE	26
Hoja Santa Herb, Vegetables, Achiote Beurre Blanc	
12 OZ NY STEAK	38
Rosemary Potatoes, Grilled Vegetables, Chimichurri	
SAUTÉED SHRIMP “AJILLO” STYLE	29
Garlic and Guajillo Chili, Extra Virgin Olive Oil Crushed Cherry Tomato, Cilantro Rice	
VEGETABLES BAKE 🌿	21
Peppers, Mushrooms, Carrots, Zucchini, Asparagus, Spinach Sun Dried Tomato, Olives, Oaxaca Cheese, Aromatic Bread Crumbs	

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ENTRÉES

RAINBOW SEAFOOD PASTA	24
Shrimp, Baby Squid, Catch of the Day, Mussels Garlic, Vegetables, Olives, White Wine	
TRUFFLE ALFREDO FETTUCINI	22
Creamy Parmesan Sauce, Herbed Wild Mushrooms, Truffle Oil	

DESSERTS

SELECTION OF COOKIES	8
SELECTION OF ICE CREAM AND SHERBET	9
TROPICAL FRUIT CEVICHE 	9
Mango, Strawberry, Raspberry Mascarpone, Lime and Chili Syrup	
RED FRUIT AND HIBISCUS GAZPACHO 	9
Fresh Red Berries, Papantla Vanilla, Agave Honey	
DARK CHOCOLATE CAKE	10
With Bitter and Milk Chocolate	
AMARETTO TIRAMISU	10
Dark Chocolate Sauce	
CAJETA FLAN	10
Pecan Nut Biscuit, Pear Jelly, Dark Chocolate Sauce	
CARAMEL AND APPLE TARTLET	10
Cinnamon Cream	
GUAVA CHEESE CAKE	10
With Banana and Milk Chocolate Cream, Orange Shortbread	

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OUR SUSHI SELECTION

Served Daily From 5:00 pm to 11:00 pm

SUSHI ROLLS

(Each roll has 8 pieces)

RAINBOW Kanikama, Shrimp, Eel, Smoked Salmon, Wasabi Cucumber and Tobiko	12
TAMPICO Lump Crab Meat, Chipotle, Avocado, Cheese and Cucumber	12
MARINO Spice Yellow fin Tuna, Shrimp, Salmon, Hamachi Smoked Oyster, Green Onion, Flying Fish Roe	13
CARIBBEAN Spicy Tuna, Wakame, Avocado and Mango	12
VEGETARIAN Mango, Cucumber, Carrot, Avocado and Sesame Seed	10
CALIFORNIA Kanikama, Cucumber, Cheese and Masago	12
SUPER CALIFORNIA Tempura Roll Shrimp, Cucumber, Cream Cheese and Avocado	13

SASHIMI

YELLOW FIN TUNA Ponzu Dressing, Wakame-Vegetables Salad	13
SALMON Julianne Vegetables Wasabi, Pickled Ginger, Yuzu Dressing	12

NIGIRIS

	Per Piece	Per Order (4 pieces)
Eel	6	17
Smoked Salmon	5	16
Shrimp	5	16
Tuna	5	16

COMBO



Two Sushi Roll, One Sashimi and One Nigiri	30
Tree Sushi Rolls, Two Nigiris and One Sashimi	48
Four Sushi Rolls, Four Nigiris and Two Sashimi	70

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MOVIE SNACKS

VEGETABLE CRUDITÉS 	10
Celery, Jicama, Carrot and Cucumber with Lemon Chili and Blue Cheese Dressing	
POPCORN	6
Plain, Butter or Caramel	
BUFFALO CHICKEN WINGS	12
Blue Cheese Dressing, Celery Sticks	
ANTIPASTO PLATTER (FOR 2 PERSONS)	27
Cold Cuts, Cheese Selection, Marinated Olives, Crostinis and Lavosh	
NACHOS	
Guacamole, Mexican Sauce, Sour Cream, Cheddar Cheese Your Choice of	
Cheese	11
Chicken	14
Steak	15
HOT DOG	9
Frankfurter Sausage, Pickles Relish and French Fries	
CRUNCHY SAMPLER (FOR 2 PERSONS) 	12
Baked Corn Tortilla Chips, Pita Bread Chips, Seeded Lavosh Herbed Jocoque, Spicy Habanero Dipping, Oregano Tapenade	
SELECTION OF COOKIES	8

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BEVERAGES

FAIRMONT TEA COLLECTION	7
Served as Your Choice of: Iced or Hot	
Fairmont Breakfast, Fairmont Earl Grey, Margaret's Hope Darjeeling	
Cascade Peppermint, Egyptian Camomile, Jasmine Butterfly #1	
Kyoto Cherry Rose, Lemon Rooibos, Vanilla Orquid	
Japan Sencha, Berry Berry, Kea Lani Orange Pineapple	
Genmaicha Akaike, Willow Stream Spa Blend	
JUICES	5
Orange, Grapefruit, Apple, Cranberry, Papaya, Tomato	
Regular or Decaffeinated Coffee	
Half Pot (Serves 2-3 Cups)	7
Full Pot (Serves 3-6 Cups)	11
Espresso, Cappuccino or Moccaccino	5
Your Choice of Whole, Low-Fat, Lactose Free or Soy Milk	4
Hot or Chilled Chocolate Milk	4
MILKSHAKES	9
Chocolate, Vanilla or Strawberry	
SMOOTHIES	5
Ask for our Selection	
Limonade or Orangade	5
SODAS	4
Coca Cola, Coca Cola Light, Sprite, Sprite 0, Manzana Lift	
Fanta, Fresca	
NATURAL DOMESTIC WATER	
Small: Bonafont	4
Large: Bonafont	5
NATURAL IMPORTED WATER	
Small: FIJI, Evian	5
Large: FIJI, Evian	9
SPARKLING MINERAL IMPORTED WATER	
Small: S. Pellegrino, Perrier	8
Large: Perrier	10

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