

# All Day Menu

STK<sup>®</sup>  
LOS CABOS

## MARKET SALADS

add: grilled chicken (85 g) \$125 | shrimp \$161 each  
tuna (56 g) \$125

### BABY GEM CAESAR

herb croutons - parmigiano reggiano (5 g) \$509

### SPRING SALAD

sugar snap peas - sun dried tomato pesto - radish - mint \$473

### BLUE ICEBERG

nueske's smoked bacon -cherry tomatoes  
-point Reyes blue cheese (5 g) \$519

### SPICED TUNA (70 g) POKE BOWL\*

rice - edamame - seaweed - cucumber - pickled carrots  
avocado - sesame soy vinaigrette \$633

## STARTERS

### TUNA TARTARE\* (70 g)

avocado - soy honey emulsion - taro chips \$539

### CRISPY CALAMARI (140 g)

basil -shishito peppers -roasted garlic & lime aioli \$473

### LIL' BRGS\*

wagyu beef (126 g) -Manchego cheese (14 g) -special sauce  
-sesame seed bun \$533

### JALAPEÑO PICKLED SHRIMP COCKTAIL (45 g)

cocktail sauce - lemon \$733

## SANDWICHES

all served with fries or mixed baby salad

### BLACK ANGUS BURGER\*

beef patty (226 g) -american cheese (14 g)  
-lettuce -tomato -onion -special sauce - brioche bun \$643  
add: bacon \$141 | fried egg \$75 | avocado \$99  
caramelized onion \$75

### VEGAN BURGER

vegan beef - tomato - onion - hummus - vegan bun \$545  
add: avocado \$99 | caramelized onion \$75

### STK RIBEYE SANDWICH\*

shaved coffee -rubbed ribeye (113 g) - caramelized onion  
-gruyere cheese -horseradish cream \$705

### BRAISED SHORT RIB (113 g) QUESADILLA

fontina cheese (28 g) -tomatoes -chimichurri  
-flour tortilla (20 g) mustard cream \$677

### SALMON BURGER

salmon cake (184 g) -tomatoes -lettuce -brioche bun \$619

## GRILL



Certified USDA Linz Heritage Angus

FILET 170 g \$1,397

FILET 280 g \$2,219

NY STRIP 396 g \$1,963

RIBEYE 396 g \$1,787

**SAUCES** (60 ml) (\$80 each)

STK | STK BOLD | AU POIVRE  
BEARNAISE | RED WINE | CHIMICHURRI

### TOPPINGS

SHRIMP (1 piece) \$161

TRUFFLE BUTTER (34 g) \$222

PEPPERCORN CRUST (8 g) \$100

## ENTRÉES

### FREE RANGE CHICKEN (140 g)

king oyster mushrooms - smashed yukon potatoes  
aji amarillo - chicken jus \$843

### SALMON FILET\* (200 g)

roasted cauliflower - dukkah spice - beurre blanc \$979

### STEAK FRITES (226 g)

226 gr ribeye - french fries - choice of sauce \$1,151

### MUSHROOM & TRUFFLE TAGLIATELLE

braised mushrooms -baby spinach -black truffle  
pecorino (3 g) \$927

## SIDES \$270 each

### YUKON GOLD MASHED POTATOES

-parmesan crust (60 g)

### MAC & CHEESE

-grated cheese mix (30 g)

### PARMESAN TRUFFLE FRIES

-parmesan pecorino (15 g) -bacon jalapeño fry sauce

CREAMED SPINACH -milk (30 ml) -parmesan cheese (5 g)

GRILLED ASPARAGUS

## DESSERT \$419 each

ICE CREAM SUNDAE -whipped cream (30 g) | NEW YORK CHEESECAKE -whipped cream (20 g)  
| CHOCOLATE CAKE -whipped cream (12 g)

\*All our meats are selected by Black Angus Program and Higher Choice Denomination. With 3, 4 and 5 Marbling depending on season.

All our products are US imported and approved by the USDA.

All dishes are raw measured. Our products are seasonal and it may affect its availability. Eating raw proteins is not recommendable and its on your own risk.  
Our meat is certified on USDA LINZ HERITAGE ANGUS program. Prices are in Mexican Pesos and taxes are included.