

■ COLD STARTERS

TUNA TARTARE *

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

FRESH SALMON CARPACCIO * 🌱

Arugula, Parmesan, mushroom, capers and parsley oil

BEEF TARTARE *

With parsley, pickles, capers, onion, Parmesan, aged mustard and egg white with farm toast

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

SLIDERS

3 mini beef burgers served with bell peppers, dried tomato and Cajun onions

FRIED CALAMARI

Seasoned breaded calamari rings, served with tartar sauce

SMOKED SHORT RIB TACOS 🌱

With corn tortilla, *guajillo* sauce, cilantro and onion

GRILLED PEPPER-CRUSTED BACON 🌱

CRAB CAKES

JC's original

BEEF ROULADE

Grilled beef roll over tomato and parsley sauce

BONE MARROW

Baked bone marrow with herb oil and farm toasts

PAN-SEALED SMOKED PROVOLONE 🌿

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

RAZOR CLAMS 🌱

Served with pineapple butter, *guajillo* pepper and a hint of lime

■ SOUPS

BEEF AU JUS

CLAM CHOWDER 🌱

SALADS

ICEBERG

Bacon, hard boiled egg, tomato, Parmesan cheese, blue cheese dressing

COBB

With crab, tomato, bacon, Romaine lettuce, carrot, and egg with roasted onion and ginger vinaigrette

SPINACH

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

CAESAR

Classic salad with Romaine lettuce, egg based dressing, olive oil, anchovies, Parmesan cheese, lime juice and garlic

PROSCIUTTO - WRAPPED MOZZARELLA BUNDLES

Over a bed of arugula, cherry tomato and balsamic vinegar cream

MAIN COURSE

SPRING LINGUINE

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

VEGETABLE TIAN

Layered herb oven-roasted vegetables

BROILED SEA BASS

Served with zucchini, asparagus, corn kernels and cherry tomato

GRILLED SALMON

Herb-crusted and bread, served with roasted asparagus, zucchini, corn kernels and cherry tomato

CHARRED OCTOPUS

Marinated with *guajillo* pepper oil, served with confit potatoes and arugula, topped with herb and caper vinaigrette

BONELESS HALF CHICKEN

Marinated with garlic and oregano, spring potatoes, carrot and arugula

LAMB LOIN

Not everything's about beef... Grilled lamb served with spring potatoes, Magreb spices and roasted onion

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

BRISKET TEXAS STYLE SANDWICH

Herb and spice rubbed, served with coleslaw and Cajun potato wedges. Cooked for 8 hours in a wood-fire oven durante 8 horas

JC's SIGNATURE BURGER 6 oz

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

MIXED PARRILLADA

Grill platter with herb-rubbed picanha, baseball steak, char-grilled octopus and roasted vegetables


CUTS





INDIVIDUAL PORTIONS

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

MEDIUM PORTIONS

Picanha 14 oz For 1 or 2
Cowboy 21 oz For 2 USD 29 


LARGE PORTIONS

Picanha 28 oz For 2 or 3
Château sirloin steak 32 oz For 3
Porterhouse 32 oz For 3 USD 44 
Tomahawk 35 oz For 3 USD 39 

All our cuts are served with sides of mashed potato, grilled corn and roasted carrots

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

* 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

SIDES

CREAMY CORN 🌿 🌱

With cream and smoked provolone

CREAMY SPINACH 🌱

With Parmesan cheese and bacon

CARROTS 🌿 🌱

Broiler roasted

MAC & CHEESE 🌿

With Cheddar cheese and panko

WILD MUSHROOMS 🌿 🌱

Sautéed with onion, thyme and white wine

MASHED POTATOES

- ◆ Plain 🌿 🌱
- ◆ Truffled 🌿 🌱
- ◆ With garlic 🌿 🌱
- ◆ Crispy bacon

BAKED POTATO 🌱

With Cheddar cheese, bacon and sour cream

FRENCH FRIES 🌿 🌱

Served with truffle mayonnaise

SAUCES

- ◆ Aged mustard 🌱
- ◆ Red wine 🌱
- ◆ Pepper 🌱
- ◆ Mushroom 🌱
- ◆ Beef juice 🌱
- ◆ 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

■ HOMEMADE ICE CREAM

OREO ICE CREAM

Rich chocolate and bits of puffed rice are folded into sweet oreo ice cream to create this playfully indulgent flavor

CINNAMON ROLL ICE CREAM

The simple flavors of a cinnamon roll ice cream, topped with foamy marshmallows and ground cinnamon

BAILEYS ICE CREAM

Irish cream liqueur is the perfect base for this amazing homemade Baileys ice cream recipe!

MIXED BERRY SORBET

If you haven't already fallen in love with the gorgeous purple hues of this sorbet, just wait until you taste it!

■ COFFEE

REGULAR

LATTE

CAPPUCCINO

ESPRESSO

■ DIGESTIVES

BAILEYS

A blend of fresh cream and real Irish whisky in coffee, on the rocks or in a decadent dessert

■ DESSERTS

WHITE CHOCOLATE BREADPUDDING

With red berries and vanilla ice cream

CHEESECAKE

Made with goat cheese, mandarine and passion fruit sorbet

BROWNIE

Caramel popcorn and salty caramel ice cream

CHOCOLATE LAVA CAKE

With vanilla ice cream

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STARTERS

- ☞ BEEF BROTH 🍷
- ☞ MOZZARELLA CHESSE
- ☞ AND TOMATOES 🌿

PASTA

- ☞ SPRING LINGUINE 🌿
- ☞ MAC & CHEESE

MAINS

* Main dishes go with a side of French fries

- ☞ HANGER STEAK 3.5 OZ 🍷
- ☞ BASEBALL STEAK 7 OZ 🍷
- ☞ DOLLAR BURGERS
3 little burgers loaded up with cheese
- ☞ GRILLED CHICKEN BREAST
- ☞ CHICKEN NUGGETS

SIDES

- ☞ MASHED POTATO 🍷
- ☞ BAKED POTATO 🌿
With Cheddar cheese, bacon and sour cream
- ☞ CREAMED SPINACH 🌿
With Parmesan cheese and crispy bacon

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