



WELCOME TO THE PRIME RIB STEAK HOUSE

- THE BEST STEAKS IN PUERTO VALLARTA -



FROM THE SEA

FRESH TUNA TARTARE
with wasabe and avocado. **\$ 99**

GALICIAN OCTOPUS
with chili jalapeño tartar. **\$115**

FRESH BAJA OYSTER
on ice, with shallots vinaigrette. **\$ 37 p/p**

ROCKEFELLER OYSTER
on spinach with drops of pernod
and Hollandaise sauce **\$ 47 p/p**

FROM THE FARM

BEEF CARPACCIO
with tender arugula and shaved parmesan cheese. **\$ 95**

HOME MADE ARGENTINA EMPANADAS
meat & cheese / shrimp & cheese / corn & cheese **\$ 37 p/p**

PRIME RIB CUBES
roasted with garlic, mushrooms and guajillo chili.
(suggested to share). **\$198**

BAKED PANELA CHEESE
with fine herbs, chili piquin and olive oil,
served with toasted pita bread.
(suggested to share) **Whole cheese \$180**
Half cheese \$ 95

FRESH ARTICHOKE
with dijon mustard vinaigrette. **\$ 98**

GRILL ARTICHOKE
with fine herbs, garlic and mayonnaise dressing. **\$ 98**

CHAR-BROILED ASPARAGUS
hollandise sauce gratin or with vinaigrette. **\$ 90**

**LETTUCE HEARTS "COGOLLOS" WITH SALMON
AND GOAT CHEESE** **\$148**
famous lettuce hearts from Tudela town
with smoked salmon and goat cheese.

A SHOT OF OUR JUICY PRIME RIB BEEF **\$ 42**

PAELLA | PASTA (SUGGESTED TO SHARE)

"ARROZ CIEGO" **\$245**
rice as paella, carefully cooked without
bones and shells for the diner's comfort.

BLACK FIDEUA **\$265**
noodles stewed with seafood
(squid, shrimps and mussels).

FRESH FARMER'S SALADS

TENDER ARUGULAS **\$ 89**
with goat and parmesan cheese.

GREEN MIXED **\$ 87**
variety of selected lettuces, green beans,
zucchini, fresh mushrooms and black olives.

GRILLED PORTOBELLO SALAD **\$ 89**
with goat cheese and tender arugulas.

ORGANIC SLICED TOMATO **\$ 75**
with fine herbs and virgin olive oil from Ensenada.

THE CLASSIC CAESAR **\$ 83**
original recipe with anchovies,
parmesan and croutons.

THAI PASTA SALAD **\$ 85**
with green beans, peppers, cucumber and
smoked marlin, soy and sesame vinaigrette.

HAMBURGUERS

PREMIUM **\$150**
juicy beef filet 8 oz.

KOBE **\$180**
Oregon high choice beef 8 oz.

STYLES

GRILLED
with grilled mixed mushrooms, with gratined gruyère
cheese.

AU PORT
with blue cheese, perfumed with port.

MEXICAN STYLE
with guacamole, "toreadas" onions,
gratined with jalapeño cheese.

**UNLIMITED french fries or
fried potato wedges
onion rings and salad.**

THE HOUSE SPECIALTY

PRIME RIB:

slowly baked during six hours au jus.

**LADIES
THIERRY'S
DIAMOND**

(M)
(L)
(XL)

10 oz. \$ 310
14 oz. \$ 355
19 oz. \$ 499

SHORT RIB:

slowly baked during eight hours au jus.

**MEDIUM SIZE (M)
LARGE SIZE (L)**

9 oz. \$ 235
18 oz. \$ 375

THE KING OF STEAKS

PORTERHOUSE STEAK 36 oz.

\$1,099

It doesn't get any bigger or better than the king of steaks - Aged to perfection, our Porterhouse includes the entire portion of a meaty New York strip loin and soft filet mignon (Suggested to share).

TACO TRIO

SEA FOOD

fried fish | octopus with garlic and mushrooms | marinated shrimps

\$ 149

FROM THE GRILL

RIB EYE STEAK 14oz.

seasoned with fine herbs and garlic.

\$ 375

COWBOY STEAK 17oz.

a bone-in Rib-eye.

\$ 520

NEW YORK STRIP STEAK 14oz.

carved tableside.

\$ 380

PETIT MIGNON FILET 7oz.

the most soft of all.

\$ 325

CHATEAUBRIAND 15oz.

carved tableside. (suggested to share)

\$ 650

ARRACHERA 9oz.

\$ 190

ARRACHERA AU GRATIN 9oz.

with cheese and mushrooms.

\$ 245

DELICIOUS BABY BACK RIBS

glazed and baked in tamarind sauce.

\$ 185

CHICKEN BREAST WITH FINE HERBS

pumpkin flower stew; light poblano chili sauce.

\$ 155

FRESH CHILEAN SALMON STEAK 7oz.

grapefruit sauce with pink pepper and basil.

\$ 255

YELLOWFIN TUNA STEAK 7oz.

we recommend enjoy it with Béarnaise sauce and Pont Neuf Potato.

\$ 245

FISH AND CHIPS

catch of the day battered in tempura, served with crispy fries and jalapeño tartar.

\$ 195

SQUID STEAK

served with "Cafe de Paris" butter.

\$ 175

SIDE ORDER

All main dishes include a choice of vegetable, potato or pasta and one of your favorite sauces. For any additional side order we charge:

POTATOES

BAKED with sour cream, bacon and chopped chives | FRIED POTATO WEDGES
PONT NEUF crusty outside and soft inside | POTATO PUREE

\$45

VEGETABLES

GRILLED PARIS AND OYSTER MUSHROOMS | GREEN BEANS WITH PEANUTS,
SOY SAUCE AND HONEY | SWEET CORN SAUTÉED IN BUTTER | JALAPEÑO "TOREADO"
PEPPERS WITH CHIVES AND CACTUS | CREAMED SPINACH

\$39

PASTAS

FETTUCCHINE AL PESTO - with basil
FETTUCCHINE ALFREDO - with cream and parmesan cheese
PASTA POMODORO - with tomato

\$49

SAUCES FROM THE WORLD

Pepper sauce
Red wine sauce
Béarnaise

MEXICAN SAUCES

Green with avocado
Molcajete
Tree chili
Mexican

ASK FOR:

Dijon mustard
Horseradish

Prices in Mexican pesos, tax included