



**WELCOME TO THE PRIME RIB & STEAK HOUSE**  
**- THE BEST CUTS IN PUERTO VALLARTA -**

**FROM THE SEA**

<b>FRESH TUNA TARTARE</b> with wasabe and avocado	\$115
<b>GALICIAN OCTOPUS</b> with chili jalapeño tartar	\$115
<b>FRESH BAJA OYSTER</b> on ice, with shallots vinaigrette	\$37 p/p
<b>OYSTER ROCKEFELLER</b> on spinach with drops of Pernod and hollandaise sauce	\$47 p/p

**FROM THE FARM**

<b>BEEF TONGUE- THIERRY'S DELICATESSEN</b> with lentils and coriander butter	\$100				
<b>SUCKLING PIG TACOS</b> with coriander, avocado and green sauce	\$95				
<b>BEEF CARPACCIO</b> with tender arugula and parmesan cheese splinter	\$126				
<b>HOMEMADE ARGENTINE EMPANADAS</b> meat, shrimp or corn, all filled with cheese	\$37 p/p				
<b>GAUCHO APPETIZER</b> Argentine chorizo, morcilla, spicy chistorra-sausage, sautéed apple and onion confit. <b>(Suggested to share)</b>	\$142				
<b>PAN PRIME RIBS CUBES</b> roasted with garlic- mushrooms	\$209				
<b>BAKED PANELA CHEESE</b> with fine herbs, chili piquin and olive oil, served with toasted pita bread <b>(Suggested to share)</b>	<table border="0"> <tr> <td><b>Whole cheese</b></td> <td align="right">\$180</td> </tr> <tr> <td><b>Half cheese</b></td> <td align="right">\$100</td> </tr> </table>	<b>Whole cheese</b>	\$180	<b>Half cheese</b>	\$100
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<b>WHOLE FRESH ARTICHOKE</b> with Dijon mustard vinaigrette	\$110				
<b>CHAR-BROILED ASPARAGUS</b> gratin or with vinaigrette	\$90				
<b>SPINACH FRITTATA</b> with goat cheese, grilled zucchini and virgin olive oil. <b>(Suggested to share)</b>	\$105				
<b>CHAR-BROILED RED PEPPERS</b> marinated in olive oil and fine herbs	\$85				

**FRESH FARMER'S SALAD**

- TENDER ARUGULAS**  
with goat and parmesan cheese
- THE CLASSIC CAESAR**  
authentic recipe with anchovies, parmesan cheese and croutons
- GREEN MIXED**  
variety of selected lettuces, green beans, zucchini, fresh mushrooms and ripe olives.
- GOAT CHEESE SALAD**  
french lettuce with apple, bacon and blue cheese
- ORGANIC SLICED TOMATO**  
with fine herbs, virgin olive oil.

**ANY CHOICE OF SALAD \$90**

**SOUP**

- TORTILLA SOUP** \$70  
with lime essence
- A SHOT OF BEEF JUICE** \$42  
gained from our juicy Prime Rib of Beef

**STEAK- SANDWICHS**

<b>PRIME BEEF BURGER (9 oz.)</b> with cheese, mushrooms and sautéed onions	\$126
<b>SUPER GRILLED ARRACHERA</b> gratin with cheese	\$126
<b>PRIME RIB (8 oz.)</b>	\$215

(All Sandwiches are served with fried potato wedges)

WE ARE PLEASED TO OFFER ANGUS BEEF WITH THE HIGHEST STANDARDS  
 ENHANCING THE FLAVOR AND TENDERING THE STEAKS

## OUR HOUSE SPECIALTY

SLOWLY ROASTED DURING SIX HOURS, SERVED TENDER AND JUICY

<b>PRIME RIB:</b>	LADIES	(M)	10oz	\$299
	THIERRY'S	(L)	14oz	\$335
	DIAMANTE	(XL)	19oz	\$499

SLOWLY BAKED DURING EIGHT HOURS AU JUS, SERVED WITH MUSHROOMS & ONIONS

<b>SHORT RIB:</b>	MEDIUM SIZE	(M)	9oz	\$209
	LARGE SIZE	(L)	18oz	\$359

## 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)

## SUCKLING PIG

### ROASTED SUCKLING PIG

Slowly roasted suckling pig, soft inside and crispy outside cut in your table (suggested to share)

\$1,995

**ROASTED SUCKLING PIG (20 Oz)**

\$445

## FROM THE GRILL

<b>RIB EYE STEAK 14 oz.</b> home smoked with mesquite	\$363
<b>COWBOY STEAK 30 oz.</b> a bone-in rib-eye (suggested to share)	\$734
<b>NEW YORK STRIP STEAK 14 oz.</b> tableside carved	\$355
<b>CHATEAUBRIAND 15 oz.</b> tableside carved (suggested to share)	\$419
<b>ARRACHERA 9 oz.</b> ** gratin with cheese and mushroom	\$209 \$269
<b>LONDON BROILED STEAK 8 oz.</b> caved in to petals	\$199
<b>CHICKEN BREAST WITH FINE HERBS</b> served on creamed poblano chili strips	\$155
<b>SURF &amp; TURF ON A SPIT</b> giant shrimp and beef tenderloin skewered with corn, onion and bell pepper	\$275
<b>FRESH CHILEAN SALMON STEAK</b> grapefruit sauce with pink peppercorn and basil relish <i>we make our own import and fly it freshly in from chile</i>	\$239
<b>YELLOW FIN TUNA STEAK</b> we recommend Béarnaise sauce and Pont Neuf Potato	\$255

## SIDE ORDER

All dishes include a choice of vegetable, potato or pasta and one of your favorite sauces.

For any additional side order we charge: \$52 Pesos

### POTATOS

BAKED with sour cream, bacon and chopped chives.

FRIES POTATO WEDGES

PONT NEUF crusty outside and soft inside

POTATO PUREE

### VEGETABLES

GRILLED PARIS AND OYSTER MUSHROOMS

BREADED ZUCCHINI

GREEN BEANS – with peanuts, soy sauce and honey

SWEET CORN sautéed in butter

GREEN CHILI (TOREADOS) – sautéed with onions and cactus-leaf

CREAMED SPINACH

### PASTAS

FETTUCCHINE AL PESTO

FETTUCCHINE ALFREDO

PASTA POMODORO

## SAUCES OF THE WORLD

Peppersauce

Red Wine Sauce

Bearnaise

### MEXICAN SAUCES

Green Sauce with Avocado

Molcajete Chili

Chili de Árbol

Mexicana

Ask for:

Dijon Mustard

Horseradish