



DINNER

Eat, Drink and be Cabo



APPETIZERS

ASSORTED GRANDE SALSA TRAY AND HOME MADE CRISPY TORTILLA CHIPS \$100

FRESH GUACAMOLE \$75

Served with Mexican salsa and homemade crispy chips

FRENCH FRIES \$50

NACHOS \$110

Beans, cheese and fresh Mexican salsa

NACHOS SPECIAL \$155

Chicken or Angus Sirloin steak, beans, cheese and fresh Mexican salsa.

CHICKEN WINGS \$100

Served with our own red hot sauce, Served with carrots, celery, jicama and ranch dressing.

VEGGIE PLATE ~ FULL ORDER \$90, HALF ORDER \$60

Carrots, zucchini, broccoli, celery, cucumber, jicama and olives with ranch dressing on the side

CHICKEN FINGERS \$120

Served with french fries and ranch dressing.

CLASSIC SHRIMP COCKTAIL \$145

PEEL N' EAT SHRIMP ~ 1/2 Kilo \$210, Kilo \$390

CEVICHE ~ FISH OF THE DAY \$120 or SHRIMP \$145

Cooked in lime juice and tossed with fresh salsa mexicana, cucumber, and avocado

FROM THE GARDEN

FRESH ORGANIC GREENS

REGULAR \$110, WITH CHICKEN \$150, WITH SHRIMP \$180, WITH SEARED TUNA (seasonal) \$180

Mix of organic greens, cherry tomatoes, caramelized apple, bits of orange, almonds and croutons

CAESAR SALAD

REGULAR \$100, WITH CHICKEN \$140, WITH GARLIC SHRIMP \$145

Traditional Caesar salad with seasoned croutons, parmesan cheese and authentic Caesar dressing

HOUSE SALAD \$70.00 WITH CHICKEN \$110, WITH GARLIC SHRIMP \$115, WITH ARRACHERA BEEF \$115

Mixed greens, tomatoes and fresh mushrooms

OUR SIGNATURE TORTILLA SOUP \$90

Roasted tomato broth garnished with guajillo chile, Avocado, fresh local cheese, topped with crispy corn tortilla strips and sour cream

BAJA SEA SCALLOPS \$170

Seared Scallops served on a bed of organic greens and vegetables drizzled with a Cabernet wasabi sauce

Prices in Pesos with tax included. 15% gratuity added on parties of 6 or more.





GOURMET BURGERS

ON HOME MADE BUNS SERVED WITH YOUR CHOICE OF HOUSE SALAD OR FRIES

CERTIFIED ANGUS BEEF CHEESE BURGER \$120, WITH BACON \$140, WITH SIDE OF GUACAMOLE \$150

Served w/ tomatoes, lettuce and onion

CHICKEN BURGER \$130, WITH BACON \$150, WITH SIDE OF GUACAMOLE \$160

Chicken breast marinated in pesto and served with sundried tomatoes, lettuce and onion

BBQ STYLE HAND PULLED PORK SANDWICH \$160

Served on a burger bun with grilled pineapple, guacamole and caramelized onions

VEGETARIAN SUPREME \$130

Grilled egg plant, yellow and red bell peppers, zucchini and asparagus on a homemade onion bun with blue cheese spread

OUR MEXICAN PLATES

QUESADILLAS \$120, WITH CHICKEN \$150, WITH STEAK \$165, WITH SHRIMP \$180

Three flour tortillas with Gouda cheese served with rice and beans

ENCHILADAS (GREEN OR RED SAUCE) \$150, WITH SHRIMP \$170

Corn tortillas filled with chicken or beef, covered with green tomatillo sauce or red guajillo chile sauce topped with fresh lettuce, tomato, onion, fresh local cheese and sour cream, served with rice and beans

CARNE ASADA \$220

Certified Angus beef flank steak perfectly grilled and served with guacamole, grilled cactus, grilled green onions, chiles toreados and beans

TRADITIONAL FAJITAS ~ CHICKEN \$145, ANGUS BEEF \$170, SHRIMP \$190

An array of green and red bell peppers and onions sautéed in olive oil, served with rice and beans

FISH FILLET ANY STYLE \$200

Blackened, Grilled, Garlic Butter or Veracruz Style all served with rice and vegetables

OUR SIGNATURE PORK SHANK \$240

Our signature pork shank is marinated in a mixture of Cabernet, spices and fruits for 24 hours then slow roasted for 5 hours making this dish a pork lovers favorite.

Prices in Pesos with tax included. 15% gratuity added on parties of 6 or more.





ENTREES

FETTUCCINE ALFREDO \$140

Topped with broccoli, carrots and sun dried tomatoes

FETTUCCINE AL PESTO \$120

Tossed with fresh basil pesto

FETTUCCINE BOLOGNESE \$150

With tomato beef sauce

RIB EYE STEAK \$350

12 ounce certified Angus Rib Eye grilled to perfection served with a loaded baked potato, vegetables and our famous salsa tray

FISH FILET CABO CANTINA \$210

Locally sourced fish of the day served on a bed of rice with our house made mushroom sauce

BLACK PEPPERED TUNA (SEASONAL) \$230

The Chef's choice is to serve it peppered and seared rare (let us know how you prefer it) served with a red wine, olive oil and oyster sauce and your choice of mashed or baked potato and vegetables

JUMBO SHRIMP BAJA STYLE \$260

Fresh From Magdalena Bay, smothered in our white wine, parmesan cream sauce with a hint of spiciness from the chile de arbol pepper, served along mashed potatoes and vegetables

JUMBO SHRIMP ANY STYLE \$240

Choose from garlic buttered, grilled, Veracruz breaded or coconut styles, served with rice and vegetables

IMPERIAL SHRIMP \$290

Jumbo shrimp stuffed with gouda cheese and jam then wrapped in bacon, served crispy along with rice, vegetables and our mushroom cream sauce

DO YOU LIKE OUR SALSAS? TAKE THEM TO GO! AVAILABLE BY THE HALF LITER, ASK YOUR WAITER

Prices in Pesos with tax included. 15% gratuity added on parties of 6 or more.





HOUSE SPECIALS

LOBSTER TAIL & 10 OUNCE CERTIFIED ANGUS RIBEYE

Served with a loaded baked potato, vegetables and homemade bread
\$24.99 USD

2 LOBSTER TAILS & 3 JUMBO SHRIMP

Served with vegetables, rice and homemade bread
\$24.99 USD

LOBSTER TAIL, 3 JUMBO SHRIMP & 8 OUNCE CERTIFIED ANGUS FLANK STEAK

Served with vegetables, rice and homemade bread
\$24.99 USD

3 LOBSTER TAILS

Served with vegetables, rice and homemade bread
\$28.95 USD

FREE WI-FI code infinitumCA0D3F / 39082f7370

FREE PHONE CALLS TO USA AND CANADA

Prices in US Dollars with tax included. 15% gratuity added on parties of 6 or more.

