

QUIVIRA
STEAKHOUSE

D I N N E R



APPETIZERS



San Carlos deep fried calamari dressed in a creamy smoked jalapeño pepper

Smoked brisket patties with gouda cheese on arugula salad and spicy dressing

Crab cake with panko and lemon zest accompanied by mixed lettuce and seafood and chipotle dressing

Beef fillet tartar, red onion, black olive, parsley, Dijon mustard served with slices of campagne bread and truffle oil

Slices of tuna wrapped in smoked bacon, glazed with pineapple and ginger sauce, served with pickled cucumber, fried carrot and grilled avocado slices.

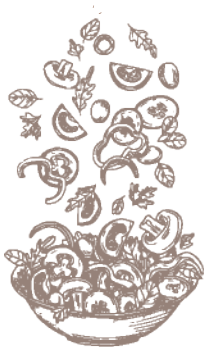
SOUPS & CREAMS

Clam chowder with homemade smoked bacon, potato, celery and chopped clams

Onion soup, homemade beef broth accompanied by thin slices of onion, thyme and bay leaf, served with swiss cheese au gratin over campagne croutons



SALADS



Quivira Salad, iceberg lettuce, crispy bacon, cherry tomatoes, black olives, red onion and croutons, dressed with balsamic vinaigrette

Cliff Salad Mixed lettuce, roasted beet slices, goat cheese, caramelized walnuts, blueberries, blackberries and strawberries with hibiscus vinaigrette

Berries Salad Mixed lettuce, arugula, duck ham, strawberry and blackberry, red onion, pickled cucumber, fennel with honey dressing and balsamic vinegar

Grilled provolone cheese with boil vegetables, avocado dressing and chimichurri sauce



POULTRY

Grilled chicken breast, scented with olive oil, fine herbs and lemon zest, on a black quinoa salad with cherry tomato, cucumber, mint, parsley, red onion, grilled avocado and radish



FISH & SEAFOOD



Kampachi fillet on a salad of mixed lettuce, cherry tomato, red onion, pineapple and grilled watermelon with lemon and ginger dressing

Grilled octopus, grilled cambray potato with herbs, pickled pepper salad

CHEF SELECTION

Smoked pork ribeye glazed with gravy sauce, confit vegetables and mashed potatoes

Rack of aged lamb with apple, mint and ginger gravy sauce, asparagus and brussels sprouts



PRIME STEAKS



Filete Mignon (340 gr)
 Petite Filet (230 gr)
 Rib Eye (340 gr)
 New York (340 gr)

SIDES

Mashed Potatoes
 Mac and Cheese
 Roasted cauliflower with cheese sauce
 Cambray potatoes with herbs, truffle oil and parmesan cheese
 Brussel sprouts with gravy sauce and crispy bacon
 Baked mushrooms with onion brûlé and herbs
 Roasted asparagus with garlic oil, lemon zest and parmesan cheese





SAUCES

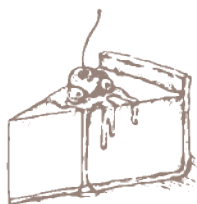
Gravy Sauce | Bearnaise Sauce | Chimichurri Sauce
 Arriera Sauce | Pink Pepper Sauce | Chili Peppers



HOUSE SPECIALTIES

Grilled shrimps with butter, garlic and lemon juice, served with grilled vegetables		
Fresh lobster tail grilled or with thermidor sauce accompanied with roasted asparagus and grilled vegetables		
*Dry aged cuts USDA prime quality, ask about our select cuts available		
Rib Eye (340 gr)		
New York (340 gr)		
Cowboy (740 gr)		

DESSERTS



- Cheesecake
 - Apple Pie
 - Carrot Cake
 - Boston Cake
 - Chocolate Cake
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