



Mark's Bar & Grill

Appetizers Aperitivos

- Lobster Pumpkin Bisque** with Shrimp Pieces 85
Bisque de Langosta con Puré de Calabaza y Camarón
- Freshly Shucked Baja Oysters** with Mignonette or Panko Crusted & Fried
Ostiones de Baja en su Concha, Salsa Mignonette o Fritos 135/270
- Bruschetta of Tomatoes** Fresh Basil on Garlic Toasted House Bread 55
Bruschetta de Jitomates con Pan de Casa
- Tuna Two Ways** Sesame Crusted Sashimi Style and Tuna Tartare with
roasted Shitakes and Soy Miso Vinaigrette 135
Atun en Dos Estilos Ajonjoli Sashimi y Tartare de Atun con Shitakes
- Shrimp Tempura** with Orange Fennel Salad and Soy-Dashi Dipping Sauce 135
Tempura de Camarones con Ensalada de Naranja e Hinojo
- Fried Calamari** with Spicy Wasabi Sauce and Tomato Coulis 105
Calamares Fritos con Salsas de Jitomate y Wasabi Picante
- Chicken Masala & Vegetable Spring Roll** with Hoisin Sauce 98
Rollos de Primavera con Pollo y Verduras Masala y Salsa de Hoisin
- Miso Marinated Grilled Beef Strips** with Organic Mixed Salad Greens,
Arugula, Toasted Almonds and Sesame Soy Ginger Vinaigrette 98/195
Tiras de Filete de Res a la Parrilla, Marinadas en Miso, sobre Ensalada
- Cultivated Fresh Baja Mussels**, Steamed in Tomato Lobster Ginger Broth 115
Mejillones de Baja con Caldo de Langosta, Jitomates y Genjibre
- Grass Fed Beef Carpaccio & Ostrich Paté Brûlée**, Pomegranate Glaze,
Black Pepper, Arugula & Shaved Parmesan 125
Carpaccio de Carne y Paté Brûléé de Avestruz, Demi-Glace de Granada
- Roasted Beet and Apple Salad** with Pistachio Crusted Goat Cheese, Rancho
Limon Organic Baby Arugula & Freshly Juiced Beet-Berry Vinaigrette 88
Ensalada de Betabel y Manzana con Queso de Cabra Capeados con Pistache
- Caesar Salad** with Oven Garlic Croutons and Shaved Parmesan 85
Ensalada Cesar
- Organic Mixed Lettuces** from Rancho Limon, Cherry Tomatoes, Shaved
Cucumber with Dijon Vinaigrette 75
Ensalada de Lechugas Mixtas de Rancho Limón con Vinagreta de Dijon
- Salad of vine ripened Tomatoes & Basil Tapenade**, Marinated Goat Cheese,
Olive oil and Aged Balsamic Vinegar 88
Ensalada de Jitomates, Queso de Cabra marinado y Tapenade de Albahaca
- Basil Pesto** Roasted Garlic, Black Olives & Parmesan Cheese 75
- Portobello Mushrooms** Caramelized Onions, Gorgonzola Blue Cheese 115
- Cherry Smoked Duck** Tomato Chutney, Four Cheeses, Arugula Garnish 125
- Margherita** -Cherry Tomatoes, Basil, fresh Mozzarella & Parmesan Cheese 175
- Banderas**-Shrimp, Basil Pesto, Dried Tomatoes, Goat & Parmesan Cheese 245
- Salami**-Italian Salami, house made Sausage, Mushrooms & Gouda Cheese 185
- California**- Garlic Aioli, Chicken Breast, Rosemary, Chile Oil, Two Cheeses 185

Salads Ensaladas

FlatBreads

Pizzas 12"

We Use the Freshest and Highest Quality Locally and Organically Produced Food.



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Pasta Gnocchi

House made Gnocchi with Fresh Ricotta Cheese Spinach, Arugula, Roasted Cherry Tomatoes, Olive oil & Basil 175 / option add Sautéed Shrimp 235
Gnocchi de Queso Requesón, Espinaca, Tomato Cherry / opcional con Camarones

Seafood Pasta with Shrimp, Fresh Fish, Mussels and Scallops tossed with Tomato Tarragon Lobster Sauce and Penne Pasta 265

Pasta de Mariscos, Camarones, Callo de Hacha, Mejillones y Pescado con Salsa de Langosta

Fettuccine Pesto Negro, Vine ripened Tomatoes, organic Basil Pesto

Black Olives and Parmesan 165 / Option add Poached Chicken 195

Pesto Negro con Fettuccini. Jitomates, Pesto de Albahaca, Aceitunas Negros y Parmesano

Farm Fresh Ricotta and Goat Cheese Raviolis with Walnut-Sage Butter 175

Ravioles de Queso de Requesón y Cabra, Salsa de Mantequilla, Salvia y Nuez

Lobster Raviolis with Lobster infused Mascarpone Sauce & Coral Oil 245

Ravioles de Langosta y Salsa de Queso Mascarpone con Jugo de Langosta

Braised Beef Ragout in Red Wine Beef Stock, with Oven Dried Tomatoes, Pinenuts, tossed with Pappardelle Pasta, topped with Arugula and Shaved Parmesan 235

Carne de Rehogar en Salsa de Res con Chile y Vino Tinto, y Pasta Pappardelle

Seafood Meats Mariscos Carnes

Sauteed Tilapia with Wild Mushroom Ragout, Caramelized Onions on

Mashed Potatoes, Port-Wine Reduction Sauce 210

Filete de Tilapia con Hongos Silvestres, Cebollas Caramelizadas sobre Puré de Papa

Macadamia Crusted Red Snapper with wilted Ginger Spinach,

Fruit Salsa and Thai Curry Sauce 235

Filete de Huachinango Capeado con Nuez de Macadamia y Espinaca

Pan Seared Tuna (rare) with Coriander Crust, Wasabi-Ginger

Mushroom Cream Sauce Tossed with Pappardelle Pasta 245

Atún a la cazuela (termino Rojo) Capeado con Semilla de Cilantro

Butter Poached Lobster in the Shell with Garlic Butter & Pasta with Basil M/P

Langosta al Vapor en la Concha con Mantequilla de Ajo y Pasta P/M

San Blas Shrimp Sautéed with Ginger, Tamarind and Coconut Cream

Sauce, Jasmine Rice and Snow Peas 245

Camarones de Sam Blas Salteado, Salsa de Tamarindo, Jengibre y Leche de Coco.

Grilled Organic Pork Chop from the Rack, crispy Potato Cake,

Port Star-Anis Sauce & Apple Ginger Purée 285

Chuleta de Puerco Orgánica del Rack, Torta Crujiente de Papas, Manzanas

Grass Fed Grilled Filet Mignon, Horseradish Scalloped Potatoes, wilted Spinach,

Thyme Mushrooms, Salsa Molcajete and Natural Reduction Sauce 295

Filete Miñón a la Parrilla con Champiñones y Papas Gratinada

New Zealand Rack of Lamb, Roasted Garlic Flan on Mashed Potatoes, grilled

Zucchini, Mint Tapenade & Merlot Rosemary Lamb Reduction 365

Rack de Cordero Nueva Zelanda, Flan de Ajo Asado, Puré de Papa, Salsa de Cordero

A Gratuity of 15% will be added to table of 7 and more

For imported wines art and gifts, visit the Jan Marie Boutique Gallery next door