




APPETIZERS

SEASONAL MENU


GUACAMOLE [Made at your table](#), served pico de gallo and baked corn tortilla chips.
\$230 MXN  

LOADED POTATO Baked crispy potato skins filled with potato, bacon, chives, jack cheese, cheddar cheese, parmesan cheese and sour cream. \$90 MXN

SOLOMONS SIGNATURE CEVICHE Salmon, tuna, fresh white fish marinated in a juice of lime and orange, soy sauce and rayu with mango, cucumber, red onion, cilantro, avocado, mint and a fried chile de arbol, served with baked corn tortilla chips. \$330 MXN



SCALLOP MANGO CEVICHE Magdalena Bay scallops, mango, mint, cilantro, lemon cucumber, avocado, purple onion, cherry tomato and olive oil served with baked corn tortilla chips.
\$250 MXN 

CRAB DIP Fresh blue crab sauteed in white wine with monterey cheese, topped with parmesan, served with warm pita bread slices. \$240 MXN

GARLIC CHEESE BREAD Focaccia bread with fine herbs, garlic butter and parmesan.
\$125 MXN 

CALAMARI Breaded in panko calamari strips, served with cocktail and marinara sauce.
\$230 MXN

SOUPS & SALADS



TORTILLA SOUP Traditional homemade tomato base, local cheese, avocado, sour cream, guajillo chile and corn tortilla strips. \$175 MXN  



CLAM CHOWDER New England style, served in a bread bowl. \$235 MXN

CAESAR SALAD Traditional cesar dressing [made at your table](#), romaine lettuce and a slice of homemade garlic cheese bread. \$210 MXN 

WITH CHICKEN \$260 MXN

WITH SHRIMP \$320MXN

HOUSE SALAD Mixed organic lettuce, avocado, grape, orange slices, pistachios, cherry tomatoes, gorgonzola and a balsamic raspberry vinaigrette. \$230 MXN  

WEDGE SALAD With a creamy homemade blue cheese dressing, bacon bits and sun-dried tomato. \$210 MXN  

MEXICAN SPECIALTIES

SUMMER SPECIALS

FISH TACO Lightly crispy breaded fish on a flour tortilla served with coleslaw, chipotle dressing and a red onion salad with cilantro, serrano chile, cucumber and oregano, served with guacamole, pico de gallo and homemade salsas. \$45 MXN

SHRIMP TACO Lightly crispy breaded shrimp on a flour tortilla served with coleslaw, chipotle dressing and a red onion salad with cilantro, serrano chile, cucumber and oregano, served with guacamole, pico de gallo and homemade salsas. \$45 MXN

SCALLOP TACO Sautéed Magdalena Bay scallops with tomato, onion, melted monterey jack cheese and cilantro on a flour tortilla with chipotle sauce and guacamole on the side. \$40 MXN

CARNITAS TACO Pork carnitas served with handmade nixtamal corn tortilla, cilantro, onion, guacamole, pico de gallo and homemade salsas. \$40 MXN 🌿

SIGNATURE GRILLED TACO Arrachera steak, monterey jack cheese and caramelized onion on a handmade nixtamal corn tortilla with guacamole, pico de gallo and homemade salsas on the side. \$50 MXN

PORK BELLY TACO Served on a homemade nixtamal corn tortilla, braised four hours marinated with dry chilis and crispy pork rind. \$60 MXN 🌿

GRILLED RIBEYE TACO Served on handmade corn nixtamal tortilla, with local grilled panela cheese, grilled cactus, baby onions, served with guacamole, pico de gallo and mild macha sauce. \$100 MXN 🌿

SEAFOOD ENCHILADAS Flour tortilla stuffed with shrimp, fish, Magdalena Bay scallops, with a creamy white wine clam sauce and swiss cheese. Served with a side fruit salad of mango, apple mint, basil and vodka. \$405 MXN

MEXICAN COMBO Grilled flank steak, chile relleno and a green chicken enchilada, served with a cactus salad, pinto beans and guacamole. \$405 MXN

SHRIMP CHILE RELLENO Stuffed chile with shrimp and monterey jack cheese with ranchero salsa, fresh farm cheese, sour cream served with mexican rice and pinto beans. \$385 MXN

SEAFOOD

SUMMER SPECIALS

TROPICAL SHRIMP TOSTADA Homemade tostada with cooked shrimp, mango, cucumber, cilantro, red onion and avocado marinated with a citrus sauce over a bed of avocado pure topped with crispy onion. \$50 MXN

SCALLOP AGUACHILE TOSTADA Homemade tostada with scallops marinated in a aguachile sauce over a bed of avocado olive oil pure topped with crispy onion. \$50 MXN

CHEFS TOSTADA Homemade tostada with cooked shrimp, kanikama and massago marinated in a creamy sriracha sauce over a bed of avocado olive oil pure, topped with crispy onion. \$50 MXN 🍷

YOU HOOK IT WE COOK IT Four styles of preparations to choose from, includes wild rice and seasonal vegetables. \$260 MXN (Per person)

OPTIONS Garlic, creamy cilantro, lemon pepper, signature grilled, cajun blackened, crispy coconut, capers & wine, rockefeller or medallion.

SASHIMI PREPARATION OR CEVICHE PREPARATION \$145 MXN

SOLOMON'S CATCH OF THE DAY Served with wild rice and seasonal vegetables, choice of preparation ; garlic, creamy cilantro, lemon pepper, signature grilled, cajun blackened, crispy coconut, capers & wine or rockefeller. \$530 MXN

SHRIMP & CATCH OF THE DAY Your choice of preparation style, comes with wild rice and seasonal vegetables. \$600 MXN

SOLOMON'S STUFFED FISH Panko crusted catch of the day stuffed with cilantro risotto, topped with lobster sauce, parmesan and asparagus. Featured on the Food Networks Triple D. \$555 MXN

SEAFOOD STUFFED FISH Panko crusted fresh fish stuffed with, shrimp, salmon, clam, Magdalena Bay scallops and fish, with a loretana sauce, asparagus and parmesan. \$580 MXN

CHILEAN GRILLED SALMON Grilled Chilean salmon in a lemon butter garlic marinade served with wild rice and asparagus. \$570 MXN 🍷

SHRIMP DELICIOUS Shrimp cooked three different ways. *Imperial*; stuffed with mozzarella, wrapped in bacon. *Ajillo*; sautéed in guajillo chili, onion, mushroom and garlic. *Scampi*; sautéed with butter, garlic, lemon and white wine. Two shrimps per style, comes with seasonal vegetables and wild rice. \$640 MXN

COCONUT SHRIMP Over a bed of apple compote, served with mango sauce and seasonal vegetables. \$555 MXN

PASTA

Our pastas are homemade, ask you server for the available options.

A gluten free option is available ✨

SCALLOP CAPELLINI AGLIO E OLIO Magdalena Bay scallops sauteed in clarified butter, dried chili, parsley and parmesan. \$430 MXN

SEAFOOD ALFREDO Homemade basil and egg pasta with shrimp, Magdalena bay scallops and an alfredo sauce with parmesan and parsley. \$415 MXN

VODKA FETTUCCINE Homemade fettuccine with shrimp and salmón, marinara sauce with chile guajillo and vodka, parmesan, parsley and basil. \$525 MXN

SALMON FETTUCCINE Homemade fettuccine with a spicy arrabiata sauce and grilled Chilean salmon. \$550 MXN 🌶️

LOBSTER CRAB RAVIOLI Handmade ravioli stuffed with lobster and crab meat with a creamy lobster sauce, parmesan and parsley. \$450 MXN

MEAT & POULTRY

GOURMET BURGER 8 oz. Homemade beef patty, homemade bun, swiss cheese, mushroom, sautéed spinach, cabernet reduction sauce, served with french fries. \$380 MXN

CHICKEN DURANGO Free range chicken breast, sautéed mushrooms, spinach, monterey jack cheese, a creamy chipotle sauce, comes with wild rice and seasonal vegetables. \$405 MXN ✨

RIBEYE Certified USDA mesquite grilled, served with seasonal vegetables and choice of baked, **16 OZ.** or mashed potatoes. \$900 MXN ✨

SIDES

FRENCH FRIES \$65 MXN

BAKED POTATO \$55 MXN

SMALL HOUSE SALAD \$90 MXN

GRILLED ASPARAGUS \$60 MXN