



*Golden Zone*  
LA MARINA

# Jack's

BAR & GRILL

Lunch & Dinner  
Menu



## First comes First

### Shrimp Cocktail \$ 95

Shrimp on Pico de Gallo and Citrics.

### Stuffed Jalapeños \$ 85

Jalapeños filled with crab on vinegar sauce.

### Chicken Wings \$ 90

- BUFFALO - Hot on blue cheese dressing. \$ 90
- THAI - With hot soy sauce and chipotle dressing. \$100
- BBQ - With BBQ sauce and ranch dressing. \$ 95

### Mediterranean Bruschetta \$ 90

A mixture of tomato, olive oil and fresh sweet basil served with ciabatta bread.

### Napoleon Tuna \$100

Thin tuna slices seasoned with capers, shalot and peackles.

### Jack's Favorite Combo \$ 185

Enjoy an enormous plate with mediterranean bruschetta, quesadillas and buffalo wings; served with blue cheese, marinara sauce, mustard and home dressing.

### Cheese Sticks \$ 90

Breaded mozzarella cheese with a touch of parmesan and almonds, served on a delicious Italian sauce.

### Cabo Cake \$ 90

Crab or shrimp cake on a mexican sauce mixed with corn grains, red peppers and beans.

### Spring Rolls With Avocado \$ 95

Combination of chicken breast, tomato, cheese, bacon and avocado with the house ranch dressing.

### Super Nacho Chili-willy \$ 90

Exquisite nachos with refried beans, guacamole and mexican sauce.

### Fried Cheese \$ 95

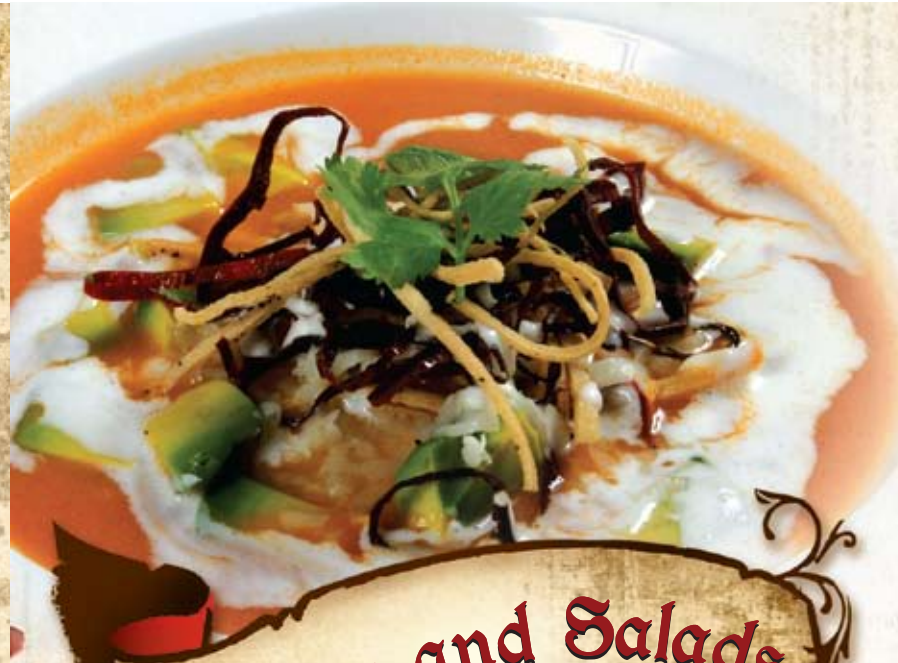
Breaded and fried mozzarella covered with a delicious green sauce and crunchy potato.

### Squid Rings \$100

Exquisite golden fried squid rings with our house dressing.

### Scampy Shrimp \$100

Spiced with garlic, butter, lime herbs and a touch of white wine. Served with our garlic bread on the side.



## Soups and Salads

### Valentina Chicken Consome \$ 65

Delicious chicken consome lightly hot by chipotle peppers, with chicken breast, chickpeas and carrot.

### Tortilla Soup \$ 60

Traditional house recipe, Ahoy try it!

### Cesar Salad \$ 65

Exquisite fresh salad prepared with world known recipe.

For a better taste of your salad add:

- CHICKEN \$ 90
- SHRIMP \$100
- SALMON \$100

### Santa Maria Salad \$ 70

Prepared with fresh crunchy lettuce, house dressing, spinach, raisins, nuts, tomato, cheese and crunchy corn tortilla slices.

### Moccy-Moccy Salad \$ 75

Combination of fresh lettuce with caramelized apple slices, currants, grapes, pecans, crunchy pieces of bacon and blue cheese.



## The Chicken

**Chix-Grill Chicken** \$150  
Chicken breast marinate with fine herbs on the grill.

**Market Chicken** \$150  
Delicious gratinated chicken breast seasoned with guajillo pepper; enchiladas, refried beans and rice on the side.

**Rosa Maria Chicken** \$155  
Chicken breast stuffed with spinach and cheese, breaded and covered with an exquisite sauce on cream.

## The Meat

**Filet Mignon** \$195  
Cooked perfect and covered with gravy and mushrooms.

**Rib-Eye** \$275  
This is the preference of good meat fan, juicy and tasty; Enchiladas, refried beans and guacamole on the side.

**Azteca Beef Filet** \$190  
To impress! filet stuffed with cheese, onion and poblano pepper slices on an exquisite chipotle pepper sauce.

**Marinated Arrachera** \$190  
Beef grilled slowly, served with enchiladas, refried beans and guacamole on the side.

## Fresh from the Ocean

**Los Arcos Fish** \$165  
Trust us, you'll like it! Fish filet covered with an exquisite green sauce and melted mozzarella cheese.

**Roasted Fish** \$165  
Fish filet marinated with a sauce of dry peppers. Cooked on the grill, by a traditional recipe of the state of colima.

**Mango Fish** \$165  
Spiced with butter, lime and white wine, covered with mango pulp.

**San Lucas Fish** \$175  
On the grill covered with sea food sauce.

**Buffalo Shrimp** \$280  
Spiced with chipotle pepper and apricot.

**Coconut Shrimp** \$280  
Breaded with coconut and golden fried on a delicious mango sauce.

**Breaded Shrimp** \$280  
Tender shrimp golden fried with fries on the side.

**Hot Shrimp** \$280  
Our own; spiced with garlic, onion, soy sauce, peppers topped with avocados.

**Chilean Salmon** \$ 175  
Seasoned on the grill, covered with white wine sauce and served with salad.

**Tuna Filet** \$ 165  
Fresh tuna filet cooked on the grill and with salad on the side.

**Lobster On The Grill** (Price according to season)  
Exquisite lobster simply cooked on the grill and served with butter.

## Viva Mexico

### Spring Quesadillas \$100

A daring change on the classic! Quesadillas filled with cheese, mushrooms, and bacon on a tasty mustard and honey sauce.

### Baja Fish Tacos \$105

Fried fish covered with beer paste; mexican sauce and guacamole on the side.

### Swiss Enchiladas \$100

On the traditional recipe, served with chicken, refried beans and guacamole.

### Tex-Mex Fajitas

Cooked with Peppers, mushrooms in a hot comal, served with corn tortillas, guacamole and cream. Choose your favorite stuffing:

- CHICKEN
- SHRIMP
- BEEF

\$155  
\$190  
\$185

## Pastas & Sandwiches

### San Francisco Linguine \$100

Linguine served with fresh mushrooms and chunks of ham and a tasty cream sauce.

### Fruit Of The Sea Linguine \$ 115

Linguini with shrimp, fish, squid and creamy shrimp sauce.

### Cappresse Sandwich \$ 90

Cappresse sandwich served with mozzarella cheese, tomato, olive oil and basil.

### Buffalo Sandwich \$ 95

Chicken filet on the grill served with buffalo sauce and French fries on the side.

## To Finish

### Chocolate Brownie \$ 55

Exquisite chocolate brownie served with vanilla ice cream and chantilly.

### Cheese Pie \$ 50

Delicious cheese pie served with strawberry sauce or chocolate.

### Gianni's \$ 60

Fried bananas and apples powdered with sugar and cinnamon, and the traditional vanilla ice cream.

### Vanilla Ice Cream \$ 45

Traditional vanilla ice cream topped with cajeta, chocolate or strawberry.

### Napolitan Flan \$ 60

