

SEA & STEAK NIGHT

APPETIZERS

Beef Tartare <i>Egg Yolk, Potato Chips, Mustard, Capers, Radishes.</i>	\$18	Crispy Rib Eye <i>Guacamole & Tostadas</i>	\$14
King Salmon Carpaccio <i>Dill, Lemon, Capers, Egg, Pickles.</i>	\$15	Heirloom Tomato Salad <i>Avocado, Red Onion, Chili Flakes, Cilantro, Lime, Extra Virgin Olive Oil</i>	\$14
Beef Tenderloin Carpaccio <i>Arugula, Parmesan, Pinenuts, Aged Balsamic</i>	\$15		

SEA

Kumiai Oysters Gratin <i>6 pc.</i>	\$22	U15 Shrimp (8 pc)	\$35
<i>12 pc.</i>	\$36	Striped Bass (6 oz.)	\$33
		Octopus (6 oz.)	\$35
King Salmon (6 oz.)	\$34	Caribbean Lobster <i>Suplement Fee for Mayan Indulgence</i>	\$80 \$35

STEAK & POULTRY

Beef Tenderloin <i>6 oz.</i>	\$35	Hanger Steak (6 oz.)	\$24
<i>13 oz.</i>	\$65	Rib Eye (13 oz.)	\$35
Lamb Rack (9 oz.)	\$33	Tomahawk (35 oz.)	\$100
Short Rib (6 oz.)	\$36	<i>Suplement Fee for Mayan Indulgence</i>	\$50
Kansas City Steak Dry Aged LHA Reserve (18 oz.)	\$61	<i>Preparation time 25 minutes</i>	
<i>Suplement Fee for Mayan Indulgence</i>	\$50		
Half Roasted Chicken	\$30		

Prices are in American Dollar Currency, 16% IVA and 15% service charge will be added. At Viceroy Riviera Maya, we strive to meet the highest quality standards, however the consumption of uncooked food of animal origin could be harmful to your health and we leave that to your discretion. Should you have any food allergy, please advise your server.

SAUCES

Beef Jus

Chicken Jus

Duxelle (Beef Jus and Mushrooms)

Hollandaise

Garlic Butter

Mornay (Swiss Cheese)

SIDES

Grilled Asparagus \$10

Sauteed Spinach \$8

Ajillo Mushrooms \$8

Organic Vegetables \$10

Potato Puree \$8

Truffle Fries \$10

French Fries \$8

DESSERTS

Cheesecake \$10

Chocolate Brownie with Vanilla Ice Cream \$10

Bread Pudding with Banana Ice Cream \$10