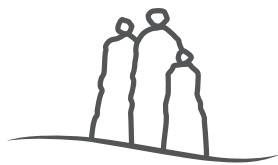




LUNCH MENU



TRES MARIAS
Club de **GOLF**



Always the best

All of our dishes are elaborated at the moment with fresh products of the best quality.

If you wish your dishes to be prepared with olive or coconut oil, let the waiter know in advance.

If you have any allergies, it is important that you let us know in advance.

**Service Hours:
From Tuesday to Sunday
8:00 to 13:00**

*** All of our prices include IVA (Tax)
* The service does NOT include tips
(443) 428 0033, ext. 1033
restaurant@clubtresmarias.com.mx**

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Club de Golf Tres Marías



APPETIZERS	SOUPS
<div><div>Tres Marias Artichoke (Seasonal dish) Grilled house recepie.</div><div>\$115</div></div> <div><div>Queso Fundido Melted cheese with mushrooms or chistorra, served with flour tortillas.</div><div>\$140</div></div> <div><div>Cecina (75 g.) Traditional dried meat, served with guacamole, black chili sauce and oranges.</div><div>\$145</div></div> <div><div>Fondue Mix of Swiss cheese and white wine, served with vegetables and croutons. Ideal for sharing!</div><div>\$295</div></div> <div><div>California Rice With shrimp, eggs, ham, cambray onions and mushrooms.</div><div>\$115</div></div> <div><div>Grilled Asparagus With sea salt and black sauces.</div><div>\$98</div></div> <div><div>Fried Parsley With a touch of lime, pecan nuts, pine seeds and bacon.</div><div>\$170</div></div> <div><div>Torta Ahogada Bolillo bread filled with carnitas and onions, covered with the traditional tomato and chili pepper sauce.</div><div>\$75</div></div> <div><div>Taco Ahogado (1 piece) Beans or smashed potatoes fried taco, with onions and carnitas, covered with the traditional tomato and chili pepper sauce.</div><div>\$39</div></div> <div><div>Taco Patzcuaro (1 piece) One of the most liked! With traditional aged cheese, pasilla chili, sour cream, cilantro, red onions and peron chili.</div><div>\$40</div></div> <div><div>Taco Caporal (1 piece) On a corn tortilla, with fresh cecina, pork crackling and chorizo, served with salsa.</div><div>\$40</div></div> <div><div>Duck Taco (1 piece) Prepared with balsamic vinegar, onions and cilantro, served on a corn tortilla.</div><div>\$80</div></div> <div><div>Noodles Taco (1 piece) Served with avocado, sour cream, pasilla chili and traditional aged cheese.</div><div>\$36</div></div> <div><div>Carnitas Taco Pork meat prepared as the traditional Michoacan recepie.</div><div>\$42</div></div>	<div><div>Jugo De Carne Traditional beef broth, served with onions, cilantro and serrano chili.</div><div>\$85</div></div> <div><div>Carne En Su Jugo Prepared with a jucy beef fillet, beans, bacon and tomatillo, a touch of radishes, onions and cilantro.</div><div>S.\$78 L.\$92</div></div> <div><div>Chicken Soup With shredded chicken, vegetables and rice. Freshly prepared!</div><div>S.\$72 L.\$85</div></div> <div><div>Tarasca Soup The traditional bean soup, julien tortilla chips, sour cream, aged cheese and fried pasilla chili.</div><div>S.\$72 L.\$85</div></div> <div><div>Tlalpeño Soup With shredded chicken, vegetables, rice, melted cheese, chickpea, avocado, radishes and a touch of chipotle.</div><div>S.\$72 L.\$85</div></div>
	SALADS
	<div><div>Thai Crunchy chicken on lettuce mix, cashews, lima beans, cabbage and carrots, with peanut dressing.</div><div>\$158</div></div> <div><div>Del Chef Lettuce mix with chicken prepared with chipotle, cherry tomatoes, avocado, grilled pineapple, black sesame seeds and tamarind vinagrette.</div><div>\$140</div></div> <div><div>Mediterranean Lettuce mix, pear slices, strawberries, goat cheese, cashews and cranberries, with honey mustard dressing.</div><div>\$155</div></div> <div><div>Caesar Salad Lettuce, parmesan cheese, croutons and fresh dressing.</div><div>\$155</div></div> <div><div>Add chicken</div><div>\$165</div></div> <div><div>Add shrimp</div><div>\$170</div></div>
	<div><div>PICK YOUR DRESSING</div><div>Caesar, lime vinagrette, peanut, ranch, honey mustard, tamarind. All fresh!</div></div>



PASTA	MEATS
<div><div><div><div><div>Bolognese</div><div>\$160</div></div><div><div>Delicious ground beef, tomato and red wine sauce, with parmesan cheese.</div></div></div><div><div><div>Arrabiata</div><div>\$160</div></div><div><div>Parmesan cheese and shrimp, with spicy tomato sauce.</div></div></div><div><div><div>Four Cheeses</div><div>\$175</div></div><div><div>Creamy four-cheese sauce, topped with parmesan cheese. Ask a touch of chipotle sauce!</div></div></div><div><div><div>Add chicken</div><div>\$185</div></div><div><div>Add shrimp</div><div>\$190</div></div></div><div><div><div>Frutti Di Mare</div><div>\$190</div></div><div><div>Italian sauce, shrimp, octopus and clams with a touch of white wine.</div></div></div><div><div><div>Alfredo</div><div>\$165</div></div><div><div>Classic creamy recepie topped with parmesan cheese.</div></div></div><div><div><div>Add chicken</div><div>\$175</div></div><div><div>Add shrimp</div><div>\$180</div></div></div><div><div><div>San Antonio</div><div>\$170</div></div><div><div>Creamy pasta with chipotle, dried tomato, ham, bacon and onion.</div></div></div></div></div>	<div><div><div>Carnitas (1 kg. 2.2 lbs.)</div><div>\$510</div></div><div><div>Served with our variety of salsas, guacamole and fresh corn tortillas.</div></div></div> <div><div>FROM OUR GRILL</div></div> <div><div><div>Skirt Steak Crust</div><div>\$240</div></div><div><div>Skirt steak grilled strips, covered with grilled mozzarella cheese and served with guacamole, mexican rice and salsa.</div></div></div> <div><div><div>Marinated Skirt Steak</div><div>\$265</div></div><div><div>Served with refried beans, guacamole, onions, and grilled prickly pear.</div></div></div> <div><div><div>Premium Rib Eye</div><div>\$490</div></div><div><div>Served with buttered green beans, mashed popatoes and salad.</div></div></div> <div><div><div>New York Aguachile</div><div>\$345</div></div><div><div>Served with salsa, avocado, cucumber, radish, cilantro, lime juice and a touch of olive oil.</div></div></div> <div><div><div>Tampiqueña</div><div>\$325</div></div><div><div>Traditional beef fillet served with an enchilada, poblano pepper strips, refried beans and guacamole.</div></div></div> <div><div><div>Filet Mignon</div><div>\$325</div></div><div><div>Wrapped with bacon, covered with gravy and mushrooms, served with steamed vegetables and mashed potatoes.</div></div></div> <div><div><div>Skirt Steak Burger</div><div>\$105</div></div><div><div>With cheddar cheese, tomato, lettuce, red onion, pickles, onion rings and french fries.</div></div></div>
POULTRY	FISH & SEAFOOD
<div><div><div>Chicken Milanesa</div><div>\$195</div></div><div><div>Flat breaded chicken breast served with mashed potatoes and salad.</div></div></div> <div><div><div>Midnight Chicken Breast</div><div>\$190</div></div><div><div>Stuffed with cream cheese, poblano peper strips and bacon, covered with huitlacoche sauce and melted mozzarella cheese. Served with white sice and salad.</div></div></div> <div><div><div>Sautéed Chicken Teriyaki</div><div>\$190</div></div><div><div>Vegetables variety, sweet and sour chicken breast, soy sauce and a touch of toasted almonds.</div></div></div> <div><div><div>Duck Tacos Order (3 pieces)</div><div>\$215</div></div><div><div>Prepared with balsamic vinegar, served with guacamole, refried beans, grilled onions, on fresh corn tortillas.</div></div></div> <div><div><div>Chicken With Mole</div><div>\$190</div></div><div><div>Chicken covered with our delicious recipe of mole, served with mexican rice and fried platain.</div></div></div>	<div><div><div>Salmon Carpaccio</div><div>\$220</div></div><div><div>Red onions, avocado, capers, olive oil and a touch of spicy sesame oil.</div></div></div> <div><div><div>Tuna Carpaccio</div><div>\$220</div></div><div><div>Avocado, serrano chili, ponzu sauce, arugula and bits of jicama.</div></div></div> <div><div><div>Arriero Fish</div><div>\$184</div></div><div><div>Fish fillet covered with a dark chunky sauce with cilantro, onions, lime juice, and soy sauce. Served with white rice and salad.</div></div></div> <div><div><div>Salmon On Seafood Sauce</div><div>\$275</div></div><div><div>Covered with a creamy sauce prepared with shrimp, octopus and a touch of chipotle, served with salad and white rice.</div></div></div>



<div><div>Octopus Chicharron</div><div>\$275</div><div>Crunchy slices of octopus, sautéed with onions, serrano chili and a touch of ponzu sauce, served with guacamole and tortillas.</div></div> <div><div>Tuna Tartar</div><div>\$255</div><div>Fresh tuna cubes, macerated with citrics and soy sauce, guacamole, peaches and tomatoes.</div></div> <div><div>Salmon</div><div>\$275</div><div>Ask for your favorite recipe: Enredo, with capers, berry sauce, butter with parsley or balsamic vinegar. Served with steamed vegetables and grilled asparagus.</div></div> <div><div>Fish Fillet</div><div>\$175</div><div>Ask for your favorite recipe: Garlic, breaded, or grilled. Served with white rice and salad.</div></div> <div><div>Shrimp</div><div>\$240</div><div>Ask for your favorite recipe: Garlic, breaded or grilled. Served with white rice and salad.</div></div>	<div><div>BEBERAGES</div><div><div>Water Bottle</div><div>\$29</div></div><div><div>Soda</div><div>\$40</div></div><div><div>Rusa</div><div>\$40</div></div><div><div>Lemonade</div><div>\$40</div></div><div><div>Orangeade</div><div>\$40</div></div><div><div>Sprite Zero</div><div>\$40</div></div><div><div>Beer</div><div>\$45</div></div><div><div>Stella Artois</div><div>\$55</div></div><div><div>Michelob Ultra</div><div>\$47</div></div><div><div>Crafted Beer La Brü (Various)</div><div>\$70</div></div><div><div>Michelada</div><div>\$55</div></div><div><div>Michelada cubana</div><div>\$55</div></div><div><div>Clamato</div><div>\$55</div></div><div><div>Fantasma</div><div>\$72</div></div><div><div>Tonic Water</div><div>\$40</div></div><div><div>Perrier</div><div>\$50</div></div><div><div>Red Bull</div><div>\$70</div></div></div> <div><div>Only To Go</div><div><div>Order 2 days in advance:</div><div><div><div>Paella (20 people)</div><div>\$3,200</div><div>Traditional paella recipe.</div></div><div><div>Lechon (8 people)</div><div>\$1,850</div><div>Without side dishes.</div></div><div><div>Lechon (8 people)</div><div>\$2,300</div><div>With refried beans, grilled asparagus and mashed potatoes, peron chili sauce and tortillas.</div></div><div><div>Tomahawk (2 people)</div><div>\$1,100</div><div>Grilled, served with salad, guacamole and potatoes.</div></div></div></div></div>
<div><div>VEGETARIAN & VEGAN</div><div><div>Mushroom Milanesa</div><div>\$160</div><div>Breades mushrooms, served with mexican rice, fried plantain and salad.</div></div><div><div>Quesillo</div><div>\$92</div><div>Grilled panela cheese covered with salsa, served with potatoes, guacamole and tortillas.</div></div><div><div>Vegan Fried Parsley</div><div>\$170</div><div>With a touch of lime juice, nuts, and potatoes. Served with tortillas.</div></div></div> <div><div>EXTRA SIDE DISHES</div><div><div><div>Guacamole</div><div>\$60</div></div><div><div>Beans</div><div>\$25</div></div><div><div>French Fries</div><div>\$38</div></div><div><div>Steamed or Buttered Vegetables</div><div>\$35</div></div><div><div>White Rice</div><div>\$35</div></div><div><div>Chicharron</div><div>\$35</div></div><div><div>Mashed Potatoes</div><div>\$35</div></div></div></div>	



DESSERTS

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Panacota \$70
Creamy mousse, covered
with berries.

Apple Strudel \$80
Warm or cold, served with
vanilla ice cream.

Corn Cake \$75
Served with chocolate ice cream
and eggnog.

Brownie \$75
Warm or cold, served with vanilla
ice cream.

Cake \$75
Ask for the different kinds we offer.

Chocolate Fondue \$95
Melted chocolate, served with
strawberries, marshmallows
and bananas. Ideal for sharing!

*Ask for our sugarless
options of the day.*

ICE CREAM

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Vanilla, chocolate or strawberry \$72

Traditional Pasta \$75

Copa Tres Marías \$85
Strawberry, vanilla and chocolate
ice cream served with banana.