

MEXICAN appetizers

Cup of Soup 2.95 Bowl of Soup 5.50

Glenda's Famous Guacamole 6.95

Roasted Corn Chile con Queso 5.95

Shrimp Cocktail Mexican Style 8.95

Bacon Wrapped Jalapeno Shrimp (4) 8.95 (8) 14.95

Ceviche Tostadas served Yucatan Peninsula style
(4) 7.95 (8) 13.95

Tilapia & Shrimp Durango - Poblano pepper with tilapia and
shrimp served over roasted corn con queso. 10.25

Seafood Quesadillas 9.95

Shrimp & Crab Tostadas (order of two) 9.95

Pan Seared Scallops served over fresh berries reduction with
a hint of Grand Manier 11.95



Cancun Grill Appetizer Samples - Ask your server for today's
selections. Prices vary.

nachos prepared individually

Order of 6 - 9.95 Order of 9 - 12.95 Order of 12 - 16.95

Choose from Tenderloin or Shrimp and Crab.

(Each chip is prepared individually)

If you have any questions, please ask your server.

Vegetarian Nachos - Grilled nopalitos (baby cactus) with
grilled squash and zucchini, grilled onions topped with
monterrey cheese, jalapenos, sour cream
& guacamole. 9.95

(Cancun Grill House Specialty Nachos) - Shredded beef topped
with guacamole, jalapenos and sour cream. 9.25





specialty salads

- Cesar Salad 3.25** Caesar Salad with chicken 7.95 Caesar Salad with tenderloin 9.95 Caesar Salad with shrimp 9.95
- Yucatan Shrimp Salad** Grilled shrimp and pineapple served over field greens topped with fresh jicama and carrots with lemon lime vinaigrette. 10.95
- Grilled Salmon & Vegetable Salad** Honey ancho glazed salmon served over a medley of grilled vegetables: red and yellow peppers, asparagus, squash and zucchini. 13.95
- Sharon Michie Salad** Grilled vegetables, choice of chicken or beef fajitas, grilled shrimp or tilapia over garden greens topped with charro beans. Chicken or Beef 8.95 Shrimp or Tilapia 9.95
- Tropical Salad** Grilled chicken breast, papaya, cotija cheese, strawberries & sweet onions served over field greens dressed with honey mustard dressing. 9.95
- Playa del Carmen Salad** Grilled chicken strips served over field greens with purple onions and cotija cheese dressed with guajillo ranch dressing. 9.95
- Shrimp & Crab Fiesta Salad** Crab and shrimp served on top of a ripe avocado with catalina dressing, tossed in a garden salad with roasted red peppers, pine nuts, fresh tomatoes and fresh cucumbers. 11.50
- Marinated Beef Tenderloin Salad** Grilled red and yellow peppers, purple onions, roasted corn served on top of field greens and served with house recipe ancho dressing. 12.50

cancun grill favorites

- Tacos Ranchero** Ribeye slice and cooked with poblanos, onions and tomatoes served on corn tortillas with rice and beans. 12.95
- Sope Steak** Small NY steak served over home made corn sope (green or red sauce) served with rice and beans. 14.95
- Cancun's Bistro** Two 5 ounce NY medallions over jalapeno cheese bread spread with jalapeno demi glaze and queso fresco served with guajillo potatoes and vegetables. 14.95
- New York Steak Tacos** Diced and served with onions and cilantro. Rice and beans included. 11.25
- Tacos de Puerco** Pork marinated in our special red chile marinade served with rice and beans. 10.95
- Chile Relleno Plate** Egg battered or plain, served with rice and beans. 10.95
- Jessica Combination Plate** Red cheese enchilada, beef taco and beef relleno served with rice and beans. 10.95
- Fajita Plate** Cancun's ribeye steak fajita served with rice & beans. 12.95

especialidades de la casa

Seafood Trio Four oz. lobster tail, three (3) sea scallops, and three grilled shrimp served with rice and vegetables.	23.95
Orange Roughy Al Mojo de Ajo	15.95
Lobster Enchilidas Served with avocado salsa and rice and vegetables.	18.95
Cancun Grill Enchilidas Sautéed Orange Roughy with shrimp, roasted peppers and onions, served with a lobster base and ancho sauce.	18.95
Tortilla Crusted Snapper Served with a fire roasted pepper sauce, rice and vegetables.	17.95
King of Fish Chilean Sea Bass pan seared. Served al mojo de ajo and topped with Mexican style bar-b-que chile sauce.	25.95
Fajitas de el Pescador Grilled shrimp and Orange Roughy served with poblano peppers, onions, served fajita style. Your choice of flour or corn tortillas.	18.95
Huachinango a la Veracruzana 8 ounce snapper filet served with chile serrano, onions, cilantro & served with rice and naolitos.	17.95
Camarones con Chile Chipotle Jumbo shrimp sautéed with onions topped with chile chipotle sauce and served with rice and napolitos rancheros.	16.95
Seafood Enchiladas Shrimp, roasted corn, spinach and mushrooms served with poblano cream sauce. Served with rice and vegetables.	18.95
Seafood Chile Relleno Roasted peppers stuffed with Tilapia, shrimp, & spinach served with tomato basil sauce, rice and vegetables.	16.95
Jalapeno Shrimp (6) Sautéed with jalapeno cream, onions and tomatoes served with rice and vegetables.	15.95
Shrimp Arracheras Shrimp sautéed with poblano peppers, bell pepper & onions served with rice, vegetables and corn tortillas.	16.95
Shrimp & Tilapia Tacos Grilled and placed in soft corn tortillas and served with guacamole, rice and vegetables.	14.95
Salmon Filet Served with cappucino coffee reduction glaze with a hint of ancho chiles. Served with rice and vegetables.	16.95
Grilled Tilapia Tilapia, shrimp, and authentic crab meat served with serrano basil tomato sauce, rice and vegetables.	13.95
Pechuga de Pollo Oven cooked covered in our adobo sauce served over rice and vegetables.	13.95
Chicken Poblano Grilled chicken breast topped with poblano peppers and melted monterrey cheese. Served with polenta and vegetables.	13.95
Yucatan Style Chicken Breast Grilled chicken breast served with tropical glaze and a hint of habanero topped with grilled pineapple and served with house potatoes and vegetables.	14.95

CANCUN GRILL'S SIGNATURE STEAKS

All of our signature steaks are cooked in a Montague broiler at 1600 F and served on a hot sizzling plate then finished with our special rub.

Filet Mignon 8 ounce 27.95 **Ribeye 12 ounce 26.95**
NY Strip 12 ounce 25.95 **Flat Iron Steak 24.95**

Choice of two: guajillo potatoes, house specialty potatoes, cream of spinach, corn polenta, steamed asparagus or house vegetables.

- Flat Iron Steak** Stuffed with jamon serrano, baby spinach, cotija cheese and topped with ancho demi glaze. **24.95**
- Joe James Steak Special** 12 ounce ribeye with sliced poblano peppers, grilled onions, corn polenta and beans. Comes with your choice of seafood relleno, fish tacos, or two cheese enchiladas. **27.95**
- Amy Leach Ribeye** 12 ounce ribeye grilled to perfection topped with ancho sauce served with two cheese enchiladas, corn polenta and vegetables. **26.95**
- New York Steak Arracheras** 12 ounce NY steak marinated in sesame seed oil and soy sauce served with guacamole, pico de gallo, rice, beans and corn tortillas. **25.95**
- Downtown Bistro** Two 4 ounce medallions of tenderloin served on top of Portobello mushrooms and topped with rajas of fire roasted poblanos and green chiles crema. **25.95**

desserts

- Sopapilla 1.35**
Tres Leches Cake 5.25
Riviera Style Strawberries 5.95
Chocolate Kalua Cake 5.25
Cancun Grill Flan 3.75
Bananas Foster 5.95
Oven Baked Pear - Served warm with cajeta sauce. 5.95
Grilled Peaches (seasonal) - Served with Amaretto Sauce. 5.95

Cancun Bar & Grill

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Please visit us online at
www.cancunbarandgrill.com

