



QUINTO CONTINENTAL CONTINENTAL SERVICE

MAIN COURSE INCLUDING CONTINENTAL SERVICE

EGGS

OMELETTE OR EGGS ANY STYLE

With your choice of ingredients: tomato, onion, peppers, spinach, squash blossoms, mushrooms, cheese, ham, or bacon.

VEGETABLE FRITTATA

With mushrooms and allioli.

BENEDICT EGGS

Served on an English muffin with Canadian bacon, Hollandaise sauce, and "chipotle" chili pepper.

FLORENTINE EGGS

Served on an English muffin with spinach, lobster, and Hollandaise sauce "au gratin".

BROKEN EGGS

With French fries and Spanish sausage.

QUINTO-STYLE EGGS

Tortilla filled with scrambled eggs, "panela" curd cheese, "Poblano" chili peppers, and bean sauce, with your choice of beef, chicken or vegetables.

POPEYE WRAP

Wrap filled with spinach, red onion, Swiss cheese, bacon, and eggs, accompanied with potato salad.

CROQUE MADAME

Grilled ham and Gruyère cheese sandwich with Mornay sauce "au gratin", served with fried egg.

MEXICAN CORNER

CHILAQUILES

Tortilla chips with red or green tomato sauce served with cheese, cream, onions, and coriander.

HUARACHE AZTECA

Thick corn tortilla with fresh mushrooms, zucchini blossoms, beans, avocado, cheese, and cream, served with grilled beef or eggs.

NORTHERN-STYLE "ENCHILADAS"

With red or green tomato sauce, stuffed with cheese, and grilled beef, chicken or eggs.

QUINTO QUESADILLA

Corn flour tortilla with scrambled eggs, cheese, and beef, served on a bed of black beans.

SWEET CORNER

PANCAKES

Traditional or gluten free, served with maple syrup.

WAFFLES

With Nutella, strawberry, banana, and pecans.

FRENCH TOAST

With maple syrup and blueberries.

SIDE ORDERS

EGG SIDE ORDER

HAM, BACON, OR SAUSAGE SIDE ORDER

SANDWICHES & WRAPS

SHRIMP WRAP

Slightly spicy sautéed shrimp with salad, and cucumber, accompanied with sweet potato chips.

LOBSTER ROLL SANDWICH

Lobster sandwich with cheese, pickles, bell peppers, capers, and dill, accompanied with crisscut fries

BREADED FISH SANDWICH

Bread fish fillet, tartar sauce, spinach and tomatoes, served in freshly baked baguette, accompanied with crisscut fries.

CHEESE & BUTTER

Crispy sandwich prepared with brioche bread, melted Monterey Jack cheese, and ham, served with French fries.

CAPRI PANINI

Grilled sandwich with thinly sliced prosciutto, Mozzarella cheese, tomato, pesto sauce, and arugula, served with a house salad.



CLUB RESIDENCE

Prepared with our homemade grilled country bread, served with lettuce, tomato, bacon, egg, and chicken Parmesan.

BOURBON BBQ BURGER

Slightly spicy sautéed shrimp with salad, and cucumber, accompanied with sweet potato chips.

TEXAS SMOKED

Smoked brisket in countryside bread with honey mustard dressing, sun-dried tomatoes, pickles, and arugula, served with French fries.

RIB EYE BURGER

With avocado, cheese, grilled portobello, and smoked bacon.

APPETIZERS

OVEN BAKED BRIE CHEESE

Served with sautéed dried fruits, and Sauvignon Blanc.

HAMACHI “TIRADITO”

Thinly sliced hamachi with grapefruit air, pickled “xcatic” chili, and ponzu sauce.

SEARED TUNA

Crusted with macadamia nuts, ginger granita, glasswort, and yuzu-soy sauce.

RIB EYE CRISP

Served with guacamole, tortillas, “tomatillo” salsa, and grilled chili peppers.

BEEF CARPACCIO

Thinly sliced beef filet with lime juice, fried capers, parmesan cheese, olive oil, and portobello mushroom “confit”.

BEEF TURNOVER

Grilled flour turnover filled with beef, accompanied with a tomato chimichurri sauce.

LOBSTER MAC AND CHEESE

Macaroni prepared with a sauce of three different cheeses, mixed with sautéed lobster and topped with battered lobster bits.

SALADS

RAINBOW BEET SALAD

Baked organic baby beets, orange supreme, spinach, lime, and goat cheese dressing.

ENDIVE AND PEAR SALAD

Mixed lettuces, endives, Roquefort cheese, candied cashews, and baked pears in coal oven.

TOMATO MIX

Heirloom, cherry, and kumato with tomato gelee, berries, burrata cheese, and citrus vinaigrette.

ICEBERG SALAD

With tomato, onion, bacon, and blue cheese dressing.

RICE AND PASTA

MARROW RISOTTO

Prepared with red wine, texturized Parmesan cheese, charred vegetables, and grilled bone marrow.

TAGLIATELLE FRUTTI DI MARE AFFUMICATO

Fresh pasta sautéed with garlic and white wine, served with tomato sauce and smoked mussels, calamari, clams, and shrimp.

SOUPS

ORGANIC VEGETABLE CREAM

Cream soup made with asparagus, baby carrots, and zucchini, served with quinoa crisps.

SEAFOOD SOUP

Perfumed with fennel, served with a citrus foam.

SOUP OF THE DAY

Our Chef’s selection.

GARNISH

GRILLED VEGETABLES

ASPARAGUS WITH CURD CHEESE

MASHED SWEET POTATOE AND GRILLED CARROT

MASHED POTATOES

BAKED POTATO WITH GOAT CHEESE, BACON, AND CHIVES



POTATOE “SOUFFLÉ” WITH DIJON MUSTARD

ROSEMARY-SCENTED SAUTÉED MUSHROOMS

SPINACH AND CREAM WITH FETA CHEESE

POTATO “AU GRATIN”

**GRILLED CORN KERNELS WITH CREAM AND
“JALAPEÑOS” CHILI PEPPERS**

QUINTO SPECIALTIES

MAINE LOBSTER

Grilled and served with citrus butter.

PORTERHOUSE 1150 G

TURF AND FIRE

PETIT FILET 8 OZ

FILET MIGNON 16 OZ

NEW YORK STRIP 12 OZ

NEW YORK STRIP 18 OZ

RIB EYE 12 OZ

RIB EYE 24 OZ

RIB EYE CAP 12 OZ

RIB EYE FILLET 12 OZ

COWBOY STEAK 22 OZ

Rib eye with bone, accompanied with bone marrow butter and garlic.

SAUCES

Green peppercorns, red wine, grain mustard, chimichurri and sun dried tomatoes, butter with herbs and chili peppers, shallot and mint marmalade, béarnaise, Soy, and spice sauce.

TURF, SKY, AND SURF

SURF AND TURF

Half Caribbean lobster tail 6 oz and beef fillet 8 oz.

GRILLED TUNA FISH

Seared and served with an Asian salad.

SALMON 7.5 OZ

Marinated with lemon and a touch of garlic and dill.

CATCH OF THE DAY 9 OZ OR 18 OZ

Roasted and marinated in olive oil, lemon, and cajun spices.

RACK OF LAMB 8 OZ

Seared, scented with thyme, garlic, and olive oil.

PORK CHOP

Cooked “sous vide” and finished on the grill, accompanied with Florentine sauce.

ROCK CORNISH

Marinated in harissa sauce with lime “confit”, and grilled onions.

LOBSTER TAIL 6 OZ OR 12 OZ

DESSERTS

BAKED BANANA

“Flambée” in rum with brown sugar, served with chocolate sauce and vanilla ice cream.

FRUIT CASSEROLE

Seasonal fruit with champagne “zabaglione”.

“BELLE HELEN” PEAR

Vanilla ice cream with whipped cream, chocolate sauce, caramelized almonds, and a poached pear.

MACARON AND SORBET

Berries macaron served with basil-scented strawberry sorbet.

“AMANDINE” APPLE TART

Apple tart with almond cream, Italian meringue, and “crème Anglaise”.