



BAR & GRILL AT RANCHO MAÑANA



Enjoy our four-course plated brunch,
including mimosas. Seating times
10:00 a.m. to 2:00 p.m.

\$85 per guest, \$30 for children 10 and
under children's menu.

Tax, P206 & gratuity is not included
Reserve online Tontobarandgrill.com



Seacuterie Platter

poached and chilled prawns with atomic cocktail sauce,
spicy ahi tuna "nachos", snow crab cocktail claws,
Joe's spicy mustard sauce

Cocktail Special:
Blueberry Blossom
blueberry daiquiri,
blueberry infused syrup,
citron rum, lime juice, soda 17



Trio Platter of Fresh Salads

Watermelon Feta Salad

quinoa, kale, mint,
toasted pistachio, lemon vinaigrette

Carrot Ginger Bisque

granny smith apple,
mascarpone

Shaved Brussels Sprouts Salad

parmesan, herbed breadcrumbs,
creamy lemon caesar dressing

Choice of Entrées

Baked Rock Shrimp Crepes

creamy sherry crab bisque sauce,
arugula and mushroom salad

Mesquite Grilled Beef Tenderloin Filet *

creamed mushrooms, boursin mashed potatoes,
baby heirloom carrots, red wine demi glace

Pan-Seared Chilean Sea Bass *

asparagus risotto with lemon and herbs,
smoky tomato butter sauce

Herb Grilled Rack of Lamb *

sonoran ratatouille, parmesan polenta,
roasted garlic demi

Duo of Desserts

Carrot Cake

walnut praline, golden raisin coulis,
honey mascarpone chantilly,
candied carrot

Choux au Craquelin

espresso pastry cream, salted caramel,
chocolate espresso beans

Please be advised a 3% P206 employee benefit fee will be applied to all food and beverage checks
Items with a "*" may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.