

# AMERICAN



## APPETIZERS

- HARRY'S OYSTERS - 6 pcs -** 380  
West Coast Oysters, spinach, onion & Roquefort dressing, au gratin with comte cheese. White wine truffle oil.
- BURRATA** 380  
On baby spinach with cured ham and dried tomato, bathed with olive oil and balsamic glaze
- JUMBO CRAB CAKE** 550  
Served with warm salad, corn and sauteed asparagus
- CHEESE BOARD** 390  
Le Delice de Bourgogne cheese, semi cured 3 months Iberian cheese and French Morbier cheese. With sweet plum sauce, frosted walnut and baguette crostinis

## SOUPS

- ONION SOUP** 190  
Served with a cover of brioche bread and comté cheese and baguette crostinis

## TACOS

- CARIBBEAN LOBSTER TACOS** 550
- DUCK BARBEQUE TACOS** 420
- BEEF STEAK TACOS** 490

## SEAFOOD

- KUMAMOTO OYSTERS (SMALL) 6 PCS** 480
- STONE CRAB CLAWS WITH HABANERO TARTAR** 540
- HAWAIIAN POKE TUNA CUBES** 490  
Avocado, cucumber soy, sesame seeds, frissee lettuce, watercress, carrot and beetroot sprouts. With wonton chips
- OCEAN** 1080  
Chocolate clam, Alaskan King Crab, Stone Crab, East Coast Oysters, Lump Crab, cooked lobster meat and shrimp. Served with watercress and ginger dressing, cocktail sauce, habanero tartar, limonetta and rasurada sauce

## EXOTIC PRODUCTS

- ALASKAN KING CRAB** 1100  
Provenance Aleutian Islands Less than 1 % fall into this category. With melon sprouts and habanero tartar.
- BAKED WILD SALMON** 780  
Provenance Kodiak Islands Worlds healthiest salmon stocks, Jospier braised, served with chambray potatoes and roasted cherry tomatoes.

## FROM OUR JOSPER

- Our charcoal Jospier oven provides distinctive flavor, texture and juiciness to each dish, maintaining the essence of each ingredient while preserving the aroma of the embers
- THE MAJESTIC SURF & TURF** 1200  
Prime Tenderloin and Caribbean Lobster Tail. Served with roasted asparagus and Bernaise sauce
- CARIBBEAN LOBSTER TAIL** 900
- CHILEAN SEA BASS** 900

## CHEF'S CREATIONS

- HARRY'S BEEF MEDALLIONS** 650  
Sealed. With cherry tomatoes, oregano shitake mushrooms, baby arugula and gorgonzola cheese sauce
- PRIME HAMBURGER** 490  
USDA Prime beef, with cheddar cheese, lettuce, tomato and pickles. Served with fondant potatoes.

## WORLD'S FINEST MEAT CUTS

### KOBE

- FILET MIGNON | NEW YORK | RIB EYE** 1790  
Served in portions of 100, 200 or 300 grams Accompanied by Sukiyaki soup, Udon noodles, tofu and roasted vegetables

### BLACK ONYX

- Never frozen cuts braised in a Jospier charcoal oven. From 100% Black Angus cattle raised in Rangers Valley, Australia
- RIB EYE (14oz)** 1400
- NEW YORK (12.7oz)** 1300
- FILET MIGNON (10.5oz)** 1450
- PORTERHOUSE (2.2 lb)** 3000
- TOMAHAWK (2.2lb)** 3900

### USDA PRIME

- Never frozen cuts braised in a Jospier oven. From cattle born and raised in the Corn Belt region of the American Mid-West
- NEW YORK (10.5oz)** 600
- FILET MIGNON (10.5oz)** 690
- NEW YORK (12.7oz)** 860
- RIB EYE (14oz)** 860
- KANSAS CITY (19.7oz)** 1100

HOTEL ZONE, BLVD. KUKULCAN KM. 14.2

OPEN DAILY 1PM - 1AM FOR RESERVATIONS GO TO [www.cancunmenus.com](http://www.cancunmenus.com)

MAJOR CREDIT CARDS ACCEPTED

**Dos Gringo's Comments:**

MENU SHOWN IS A SAMPLING

Reservations  
Recommended

The menu is large - sure to satisfy all steak and seafood lovers alike. A beautiful, casually elegant atmosphere awaits you in this high end steakhouse. Features include waterfalls, several bars, decks, lagoon views, dancing fountains, a wine cellar, a raw bar and more! Harry's is one of the most beautiful restaurants in Can. Also featured are steaks and seafood from all over the world as well as local. Very classy - Go ahead & treat yourselves!