



# Authentic Mexican Cuisine

## Appetizers

### Lunch

<b>Shrimp Cocktail</b> :: Mexican style shrimp cocktail	\$9.50
<b>Seafood Quesadilla</b> :: Crab meat, shrimp, roasted red peppers, green chiles, and cheese	\$9.50
<b>Quesadilla</b> :: Served with guacamole and sour cream	
<b>Rib Eye Beef</b> \$8.25 :: <b>Chicken</b> \$7.50	
<b>Tilapia and Shrimp Durango</b> :: Poblano pepper with tilapia and shrimp served over roasted corn	\$8.95
<b>Glenda's Famous Guacamole</b> :: Served with tostados and hot sauce (made daily)	\$5.95
<b>House specialty Nachos</b> :: Shredded beef topped with guacamole, jalapeños, and sour cream	\$7.75
<b>Roasted Corn Chile Con Queso</b> :: Served with tostados	\$4.75

### Dinner

<b>Shrimp Cocktail</b> :: Mexican style shrimp cocktail	\$9.95
<b>Seafood Quesadilla</b> :: Crab meat, shrimp, roasted red peppers, green chiles, and cheese	\$9.95
<b>Tilapia and Shrimp Durango</b> :: Poblano pepper with tilapia and shrimp served over roasted corn chile con queso	\$9.50
<b>Glenda's Famous Guacamole</b>	\$6.95
<b>House Nachos</b>	\$8.75
<b>Roasted Corn Chile Con Queso</b>	\$5.25

## Specialty Salads

	Lunch	Dinner
<b>Yucatan Shrimp Salad</b> :: Grilled Shrimp and pineapple served over romaine topped with fresh jicama and carrots with lemon lime vinaigrette	\$10.95	\$11.95
<b>Grilled Salmon &amp; Vegetable Salad</b> :: Honey ancho glazed salmon served over a medley of grilled vegetables: red & yellow peppers, asparagus, squash, and zucchini	\$9.95	\$11.95
<b>Sharon Michie Salad</b> :: Grilled vegetables, choice of chicken or beef fajita, grilled shrimp or grilled tilapia over garden greens topped with charro beans (Chicken or Beef \$8.95) :: (Shrimp or Tilapia \$9.95)		
<b>Tropical Salad</b> :: Grilled chicken breast, papaya, cotija cheese, strawberries, and sweet red onions served over field greens dressed with honey mustard dressing	\$8.95	\$9.95
<b>Playa del Carmen Salad</b> :: Grilled chicken strips served over field greens with purple onions and queso cotija, dressed with guajillo ranch dressing	\$8.95	\$9.95
<b>Shrimp and Crab Fiesta Salad</b> :: Crab and shrimp served on top of a ripe avocado with catalina dressing; tossed in a garden green salad with roasted red peppers, pine nuts, fresh tomatoes, and fresh cucumbers	\$10.50	\$11.95

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## Signature Steaks

	Lunch	Dinner
Filet Mignon :: 6 oz.	\$24.95	\$24.95
Filet Mignon :: 8 ounce	\$28.95	\$28.95
Rib Eye :: 12 ounce	\$25.95	\$25.95
NY Strip :: 12 ounce	\$25.95	\$25.95
Flat Iron Steak	\$23.95	\$24.95

Choice of Two :: guajillo potatoes, chipotle potato casserole, cream of spinach, corn polenta, and steamed asparagus

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

## Dinner Specialties

Flat Iron Steak	:: Stuffed with jamon serrano, baby spinach, cotija cheese, and topped with ancho demi glaze	\$23.95
Joe James Steak Special	:: 14 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	\$28.95
Amy Leach Ribeye	:: 12 ounce ribeye grilled to perfection topped with ancho sauce served with two cheese enchiladas, corn polenta and vegetables	\$25.95
New York Steak Arracheras	:: 12 ounce NY steak marinated in sesame seed oil and soy sauce served with sour cream, guacamole, pico de gallo, rice, beans and corn tortillas	\$25.95
Tortilla Crusted Snapper	:: Served with a fire roasted red pepper sauce, rice, and vegetables	\$16.95
Huachinango a la Veracruzana	:: 6 ounce snapper filet served with chile serrano, onions, cilantro, and tequila, oven baked and served with rice, nopalitos arid guacamole	\$17.95
Tacos de Mero	:: Baked halibut served on corn tortillas with fine shredded cabbage and a homemade lime avocado cream sauce and rice	\$17.95
Camarones con Chile Chipotle	:: Jumbo shrimp sautéed with onions topped with chile chipotle and tornillo sauce served with rice and nopalitos rancheros	\$16.95
Idaho Mountain Trout	:: Grilled and served with fresh tropical fruit pico, fried sweet potatoes, rice and vegetables.	\$14.95
Seafood Chile Relleno	:: Roasted poblano peppers stuffed with tilapia, shrimp, and spinach served with tomato basil sauce and rice and vegetables	\$14.95
Jalapeño Shrimp	:: Sautéed with jalapeño cream, onions, and tomatoes served with rice and vegetables	\$16.95
Shrimp Arracheras	:: Sautéed with jalapeño cream, onions, and tomatoes served with rice and vegetables	\$16.95
Shrimp and Tilapia Tacos	:: Grilled and placed in soft corn tortillas served with guacamole, rice, and vegetables	\$13.95
Shrimp and Authentic Crab Tacos	:: Served at room temperature in soft corn tortillas drizzled with a light lime mayonnaise	\$13.95
Grilled Tilapia	:: Tilapia, shrimp, and authentic crab meat served with serrano basil tomato sauce, rice and vegetables	\$13.95

All Cancun Grill Specialties come with a cup of soup and steaks are hand cut; ask server for a desired size. Steaks are topped with Cancun's special rub; please let your server know otherwise.

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## Favorites

	Lunch	Dinner
‡ Lunch entrée only		
<b>Tacos Rancheros</b> :: Ribeye sliced and cooked with jalapeños, poblanos, onions and tomatoes served on corn tortillas with rice and beans	\$11.95	\$14.95
<b>Sope Steak</b> :: Small NY steak served over homemade, corn sope (green or red sauce) served with rice and beans	\$12.95	\$14.95
<b>Shrimp and Tilapia Tacos</b> :: Grilled and served with a soft corn tortilla, guacamole, rice, and vegetables	\$11.75	‡
<b>Grilled Tilapia</b> :: Served with Serrano basil tomato sauce, rice and vegetables	\$10.95	‡
<b>Cancun's Bistro</b> :: Two 5 ounce NY medallions over homemade bolillo bread with jalapeño cream cheese topped with jalapeño demi glaze and queso fresco served with guajillo potatoes and vegetables	\$12.95	\$14.95
<b>Pechuga de Pollo a la Estes</b> :: Oven cooked smothered in our adobo sauce served over rice and vegetables	\$9.95	\$11.95
<b>New York Steak Tacos</b> :: Diced, grilled and served with lettuce, tomatoes, onions, and cilantro with rice and beans	\$9.50	\$11.25
<b>Tacos de Puerco</b> :: Pork marinated in our special red chile marinade served with rice and beans	\$9.25	\$9.95
<b>Chile Relleno Plate</b> :: Egg battered or plain served with rice and beans	\$8.95	\$9.95
<b>Tacos Laguneros</b> :: Served with rice, beans, and guacamole topped with our Cancun sauce	\$7.95	\$8.95
<b>San Juan's Torta (Milanesa)</b> :: Tenderized and breaded NY steak deep fried to order served on homemade torta bun with sliced avocado, lettuce, and tomato with sauce on the side	\$7.95	\$8.50
<b>Jalapeño Shrimp</b> :: Sautéed with jalapeño cream, onion, and tomatoes, and served on a corn tortilla shell served with rice and beans	\$12.50	‡
<b>Pollo en Mole</b> :: The traditional mole prepared our style and served with rice and beans	\$8.50	‡
<b>Jessica Combination Plate</b> :: Red cheese enchilada, beef taco, beef relleno served with rice and beans	\$8.95	\$9.95
<b>Beef Tacos</b> :: Served with rice and beans	\$7.95	‡
<b>Tacos de Desebrada</b> :: Tacos filled with shredded beef served with rice and beans	\$7.95	‡
<b>Louise Tacos</b> :: Chicken tacos, served Louise style	\$8.50	‡
<b>Beef Enchiladas</b> :: (red or green) served with rice and beans	\$8.75	‡
<b>Enchiladas Suizas</b> :: 2 chicken enchiladas topped with poblano and mushroom cream sauce served with rice and beans	\$8.95	‡
<b>Chicken Enchiladas</b> :: Topped with red sauce served with rice and beans	\$8.75	‡
<b>Cheese and Onions Enchiladas</b> :: Topped with Dona Luisa's red sauce served with rice and bean	\$7.50	‡
<b>Flauta Plate</b> :: Chicken or beef served over rice with beans, guacamole topped with sour cream	\$8.95	‡
<b>Vegetarian Enchiladas</b> :: Traditional Mexican vegetarian enchiladas served with rice and beans	\$7.95	‡
<b>Cancun's Rib Eye Steak Fajita</b> \$10.50 (Dinner \$13.95) <b>Chicken Fajita</b> \$10.25 (Dinner \$11.95) Both served with rice & beans		

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