

EMPANADAS

YOUR CHOICE OF ONE

Carne (Ground Beef, Onions, Green Olive, Raisins & Spices)

Pollo (Chicken, Onions, Roasted Peppers & Spices)

Caprese (Mozzarella, Basil & Tomatoes)

Jamon y Queso (Ham, Provolone, Mozzarella & Chives)

Empanada del Mar (Shrimp, Lobster, Scallops,
Roasted Peppers, Yellow Onions & Mushrooms)
\$3.50

APERITIVOS (APPETIZERS)

Croquetas de Cangrejo (Crab Cakes with
Cilantro Pesto Aioli) \$16

Calamaretti Fritti (Breaded Calamari with Cilantro
Pesto Aioli & Lemon Tomato Sauce) \$12

Camarones con Salsa Golf (Chilled Shrimp Cocktail
with Argentinean Pink Sauce) \$12

*traditional cocktail sauce available upon request

Vieyras Envueltas en Panceta (Jumbo Scallops wrapped
In Applewood Smoked Bacon over Corn Relish with
Chipotle Pepper Aioli) \$12

Provoleta Asada (Grilled Wheel of Provolone
dusted with Oregano & Aji Molido) \$10

Queso Brie en Hojaldre (Brie En Croute served with Apricot
Aji Molido Preserves & Honey Balsamic Reduction) \$10

SOPAS (SOUPS)

Crab Bisque \$6

Sopa del Dia \$6

ENSALADAS (SALADS)

Ensalada de la Casa (Romaine Lettuce, Tomatoes,
Onions, Avocado, Apples & Walnuts with
Red Wine & Aji Molido Vinaigrette) \$8

Ensalada de Espinaca (Spinach, Stilton &
Candied Walnuts with Fig Dressing) \$8

Ensalada Cesar (Romaine Lettuce with two Anchovy Fillets,
Reggianito & Traditional Dressing) \$8

Piropos Chop (Chopped Romaine Lettuce, Crispy Pancetta,
Carrots & Onions with Creamy Stilton Vinaigrette) \$8

Ensalada Tres Colores (Julienned Carrots, Red Beets
& Celery Root with Citrus Vinaigrette) \$8

PARA ACOMPAÑAR (SIDE DISHES)

Hongos de Estacion (Sautéed Mushroom Medley) \$6

Espinaca a la Crema (Creamed Spinach) \$5

Pure de Papas (Mashed Potatoes) \$4

Papas Españolas (Spanish Potatoes) \$4

Esparragos Grillados (Asparagus) \$7

PASTAS

Pasta con Camarones y Vieyras (Shrimp & Scallops served over
Penne Rigatte Pasta with Fresh Roma Tomato & Basil Lemon Butter Sauce) \$28

Linguine Carbonara (Linguine tossed with Roasted Sliced Garlic, White Wine, Light Cream,
Sautéed Pancetta, Green Peas & topped with your choice of Grilled Chicken or the Daily Seafood Selection) \$24

Ñoquis del 29 (Potato Gnocchi with Basil & Fontina Cheese Cream Sauce) \$24

\$7 Split plate charge

No Split checks on Friday and Saturday

ENTRADAS (ENTREES)

Bife de Chorizo (16 oz Grilled Kansas City Strip served
with Spanish Potatoes & Grilled Vegetable Skewer) \$39

Lomo a la Pimienta con Papas a la Crema (8 oz Peppercorn
Encrusted Filet in a Brandy Cream Sauce served with
Au Gratin Potatoes & Sautéed Mushrooms) \$39

Bife de Lomo (8 oz Grilled Filet Mignon served with
Mashed Potatoes & Sautéed Mushrooms) \$36

Churrasco (14 oz Grilled Rib-eye served with Spanish Potatoes &
Grilled Asparagus) \$36

Milanesa de Lomo (Breaded Beef Tenderloin Pan-Fried served
with Stilton Mashed Potatoes, Creamed Corn, Pickled Eggplant &
Roasted Red Peppers) \$24

Ruedas de Pollo (8 oz Pan-Seared Chicken Breast stuffed with
Spinach, Prosciutto Ham, Red Peppers, Mushrooms & Smoked
Gouda served with Jasmine Rice, Julienne Vegetables & Argentine
Garlic Sauce) \$26

Pollo al Oregano Rosso (14 oz Grilled Chicken Breast with
Oregano, Aji Molido & Lemon Butter Sauce served with Mashed
Potatoes & Roasted Red Peppers) \$25

Medallones de Puerco (Pan Seared Pork Medallions with a
Marsala & Caramelized Onion Sauce served with
Mashed Sweet Potatoes & Sautéed Spinach) \$30

Costillas de Puerco (Two Grilled 8 oz Pork Chops served with
Mashed Potatoes, Sautéed Apples, Walnuts,
Raisins & Mushrooms) \$30

Costillas de Cordero (12 oz Pan Seared Rack of Lamb served
with Creamy Polenta & Port Lingonberry Sauce) \$35

Costillas Sabrosas (Braised Short Ribs served with Sweet & Idaho
Potato Wedges, Baby Carrots & Green Peppercorn Sauce)

Add a 7 oz **Poached Lobster Tail** (Served with Chipotle
Compound Butter & a side of Drawn Butter)
to any Entrée for an additional \$15

Add a 4 oz portion of the **Daily Seafood Selection** to any Entrée or
Salad for an additional \$4

Make the Pork Chops or any Steak **Peppercorn Style** (Peppercorn
Encrusted, Brandy Cream Sauce, Au Gratin Potatoes & Sautéed
Mushrooms) for an additional \$4

PESCADO (FISH)

Pescado Piropos (Pan Seared Blackened Mahi Mahi with Lobster
Risotto, Julienne Vegetables & Roasted Red Pepper Sauce) \$29

Parrilla de Pescado (A Mixed Grill of the Daily Seafood Selection,
Shrimp & Scallops served with Jasmine Rice & Asparagus in an
Argentine Lemon Butter Sauce) \$33

Salmon (Pan Seared Salmon with Dijon Aioli served with
Mashed Potatoes & Asparagus) \$27

Tilapia Argentina (Pan Seared Tilapia served with
Scallop Risotto, Sautéed Broccolini & Fresh Tomato,
Leek & Caper Pan Sauce) \$28

Consuming raw or undercooked meat, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness.