


APPETIZERS

Argentinian Empanadas	
Beef or chicken	4 (each)
Cheese, onion and mushroom	4.50 (each)
Rockford cheese, onion and mozzarella	4.50 (each)
Spinach, mushrooms, red pepper and onion	4.50 (each)
Colorado lamb	6 (each)
Argentinian Sausage (<i>Chorizo Criollo</i>)	6(1) 10(2)
Argentinian Blood Sausage (<i>Morcilla Criolla</i>)	6(1) 10(2)
Fried Calamari (<i>Rabas</i>)	16
Grilled Provoleta	16
Dry aged Provolone cheese with tomatoes, prosciutto, oregano & olive oil	
Beef Tongue (<i>Lengua a la Vinagreta</i>)	17
Beef tongue vinaigrette with choice of Russian salad	
Eggplant Vinaigrette	17
Ceviche Rio Limay	18
4-5 oz. fresh Chilean Tilapia served on a bed of mango & red onions with citrus lime juice	
Peninsula Valdes	18
2 grilled Jumbo shrimp with asparagus bundles wrapped in prosciutto served on polenta, olive oil & parmesan cheese	
Crab Cakes (2)	18
Served on a bed of mixed green salad and pink sauce	
Grilled Wild Hog Sausage (2)(<i>Chorizo de Jabali</i>)	18
Grilled Venison Sausage (2)	18
 Argentinian Long Thin Sausage (<i>Salchicha Parrillera</i>)	21
Seasoned with Chimichurri and Parmesan Cheese	
Argentinian Cheese & Meat Plate	39(2) 52(4)
(<i>Picada-Tapa</i>)	
Mixed tapas with Prosciutto, Mortadella, Salami, Manchego cheese, Parmigiano cheese, Roquefort cheese, olives, eggplant vinaigrette and tongue vinaigrette	

PASTAS

ALL PASTAS COME WITH OUR ARGENTINIAN HOUSE SALAD WITH A CHOICE OF POMODORO, BOLOGNESE, ALFREDO OR PINK SAUCE. ALL PASTAS ARE FRESH ARTISAN AND HOMEMADE DAILY.

Spaghetti with meatballs	14
Fettuccini Alfredo	14
Raviolis	
• Four Cheese	14
• Spinach and Gorgonzola Cheese	16
• Porcini Mushroom with White Truffle	19
 Spinach and Ricotta Cannelloni	22
Chardonnay Tortellini	22
(<i>served with prosciutto & cream sauce</i>)	
Lobster Ravioli with Vodka cream sauce	32

SOUPS AND SALADS

 Cream of Asparagus	8(Cup) 12(Bowl)
(Patagonia Grill's Signature Dish)	
Freshly made with asparagus, small chunks of chicken & bacon	
Chicken & vegetables soup	7(Cup) 9.5(Bowl)
Lentil, bacon & Spanish sausage soup	7(Cup) 9.5(Bowl)
Argentinian House Salad	12
(<i>Mixed lettuce, tomatoes, walnuts & onions</i>)	
Caesar Salad	13
Strawberry Spinach with Bacon Vinaigrette Salad	14
Caprese Salad	15
(<i>Heirloom tomatoes, fresh Mozzarella & basil</i>)	
Trio Salad	15
A scoop of tuna, chicken and pasta salad on a bed of mixed green salad	
Mandarin Almond Salad	16
Mixed greens served with mandarin oranges, dried cranberries with balsamic vinaigrette sauce	
Arugula and Orange Salad	19
Arugula served with oranges slices, grilled asparagus with balsamic vinaigrette sauce	
ADDITIONS:	
grilled chicken 6	*jumbo king shrimp (3) 12,
*salmon 6.5	*skirt steak 11


SANDWICHES

SERVED WITH A SIDE OPTION OF RUSSIAN SALAD, ARGENTINEAN HOUSE SALAD OR FRENCH FRIES

Chicken Sandwich	13
Grilled chicken breast with lettuce, tomatoes & red onions	
Chicken Salad Sandwich	13
Chicken salad with lettuce, tomatoes, red onions & sweet banana pepper	
Tuna Salad Sandwich	13
Tuna salad, lettuce, tomatoes, red onions & sweet banana pepper	
Choripan Sandwich	14
Imported Argentinean sausage sandwich & Chimichurri	
Milanesa Sandwich	15
Breaded veal or chicken with lettuce, tomatoes & red onions	
Churrasco Sandwich	19
Grilled outside skirt, ham, Mozzarella cheese, lettuce, tomatoes & 2 fried eggs	

SEAFOOD ENTREES

ALL SEAFOOD ENTREES COME WITH OUR ARGENTINIAN HOUSE SALAD.

Patagonia Chilean Tilapia	19	 Neuquen Grilled Trout (<i>Trucha a la Parrilla</i>)	28
8 oz. fresh Chilean Tilapia served with lemon sauce and grilled roasted vegetables		10 oz. grilled fresh Patagonia wild trout served on a bed of sautéed spinach with Roquefort cheese, mushrooms & white wine sauce	
Cathedral Salmon (<i>Salmon Catedral</i>)	25	Chilean Sea Bass	36
8 oz. grilled salmon, served with mandarin citrus sauce, sunset blend vegetables and basmati rice		8 oz. Chilean Sea Bass seasoned with Dijon mustard served with grilled mixed vegetables & tartar sauce	
King Shrimp in Cognac Sauce (<i>Gambas al Cognac</i>)	27		
8 Jumbo shrimps sautéed in cognac, bell pepper sauce served with sunset blend vegetables & basmati rice			
Red Snapper in Cognac Sauce (<i>Pargo al Cognac</i>)	28		
8 oz. grilled Snapper & sautéed in cognac, bell pepper sauce served with sunset blend vegetables & mashed potatoes			

PATAGONIA

GRILL & CAFE

LUNCH MENU

ENTREES

ALL ENTREES COME WITH OUR ARGENTINIAN HOUSE SALAD. ALL LUNCHEES ARE SERVED WITH YOUR CHOICE OF RUSSIAN SALAD, ROSEMARY ROASTED OVEN RED POTATOES, MASHED POTATOES OR FRENCH FRIES. **ADDITIONS:** GRILLED VEGETABLES OR STEAMED VEGETABLES 4.25

Grilled Chicken Breast with lemon and Chimichurri sauce	14
Half Grilled Chicken with lemon (<i>Medio pollo al limon</i>)	17
Milanesa (<i>Choice of veal or chicken</i>)	19
Mixed Seasonal Grilled Texas Vegetables Plate	22
Milanesa Napolitana	22
Choice of veal or chicken, topped with ham, Mozzarella cheese & tomato sauce	
Stuffed Chicken Breast (<i>Suprema Rellena</i>)	23
Chicken breast stuffed with Provolone cheese, ham & spinach with pink sauce	

MEATS

USDA CERTIFIED 100% PREMIER BLACK ANGUS STEAKS

Outside Skirt (<i>Entraña</i>)	28
10 Oz. All-Natural Silver Farm beef tender outside skirt	
Argentinian Short Ribs Cut (<i>Tira de Asado</i>)	32
18 Oz. All-Natural Certified Creek Stone Farm short ribs	
New York Strip Steak (<i>Bife de Chorizo</i>)	36
12 Oz. All-Natural N.Y. Strip Steak from local Texas 44 Farms	
16 Oz. All-Natural N.Y. Strip Steak from local Texas 44 Farms	45
Ribeye (<i>Costeleta</i>)	48
16 oz. All-Natural Certified Angus Ribeye Steak boneless from local Texas 44 Farms	
T- Bone Steak (<i>Bife de Costilla con Lomo</i>)	58
24 oz. All-Natural Certified T-Bone Steak	
Filet Mignon with Asparagus (<i>Lomo Porteño</i>)	
8oz. 39 10 oz. 45 12 oz. 49	
Ribeye Prime Steak with bone	62

AT PATAGONIA GRILL WE ONLY SERVE THE FINEST AVAILABLE HAND-SELECTED USDA PRIME, CERTIFIED ANGUS AND WAGYU BEEF PRECISELY AGED A MINIMUM OF 21 DAYS; YOUR STEAK WILL BE REPAIRED TO YOUR EXACT CHOICE.

Wagyu New York Strip (<i>Bife de Chorizo</i>) 16 oz.	75
Wagyu Ribeye (<i>Costeleta Prime Quality</i>) 16 oz.	78
Marble Ranch local ranch – Fine Prime – Wagyu Beef	
Wagyu Rebeye (<i>Bife Ancho</i>) 16 oz.	95
Imported from Patagonia special prime quality Wagyu	
Grilled Ribeye Tomahawk. Served with two sides.	119
Grilled Veal Tomahawk	125
Served with two sides. Marcho Farms Premium Veal Tomahawk raised by certified Amish growers and Certified USDA choice	

PORK

Two Bone Pork Chop (<i>Costeleta de Cerdo</i>)	26
12 oz. pork chops served with rosemary roasted oven red potatoes & sunset blend vegetables	
Grilled Rack of Pork Ribs Rack with Chimichurri Sauce	32

PARRILLADAS (GRILL-PLATTERS)

Argentinian Mixed Grill Meat Platter 85(for 2) 145(for 4)	
(<i>Parrillada Mixta Argentina</i>)	
Grilled combination of Entraña, short ribs, chorizos, morcillas, salchicha parrillera, molleja and chicken.	
Signature Wild Patagonia Mixed Grill-Parrillada 445(for 8)	
Exotic Patagonia wild, grass fed, hormones free 44 Farms, Veal Tomahawk - Lamb Chop – Ribeye Tomahawk - Short Ribs - Ostrich - Quail -Venison - wild hog - venison sausage - wild boar hog - Duck	
Seasonal Grilled Texas Vegetables Parrillada 29(for 2) 38(for 4)	
Our vegetarian version of our Grilled Parrillada of mixed seasonal vegetables	

SIDES: 10(for 2) 20(for 4)
Rosemary potatoes, mashed potatoes, french fries, Russian potato salad or grilled vegetables

LAMB

Colorado Lamb Chop (<i>Costeleta de Cordero</i>)	MKP
12 oz. Grilled Lamb chop seasoned with fresh herbs, served with peach and pear sauce, grilled mushrooms & grilled mixed vegetables	
Ratatouille Lamb	55
Calafate Patagonia Lamb Hind Shank (<i>Cordero Hind Shank</i>)	64
22 oz. Lamb seasoned with salt, water, fresh rosemary herbs and mint, served with Malbec peach sauce on a bed of spinach, mashed potatoes & grilled mixed vegetables	
Lamb Rib Rack (<i>Colorado</i>)	68

WILD PATAGONIA HOUSE SPECIALTIES

Quail (<i>Codorniz a la Cordobesa</i>)	35
2 Grilled quails and then sautéed served on a bed of spinach with ROSEMARY potatoes & mushroom Rockford sauce	
Wild Hog (<i>Jabali La Pampa</i>)	42
(ALLOW 20 MINUTES FOR COOKING TIME)	
Grilled wild hog served on a bed of spinach, potatoes au gratin & mushroom sauce	
Argentinian Sautéed Duck	45
10 oz. Sautéed prime duck served with maple Bourbon mushroom sauce, mashed potatoes and grilled vegetables	
Patagonia Venison Cognac Chop (2)	48
12 oz. Venison chop served with peach and pear sauce, mashed potatoes and grilled mixed vegetables	
Venison Bariloche (<i>Leg of Venison</i>)	52
(ALLOW 20 MINUTES FOR COOKING TIME)	
Grilled Venison sautéed served on a bed of spinach with potatoes au gratin & plum sauce	
Ostrich Cabernet (<i>Lomo de Avestruz</i>)	75
10 oz. Ostrich tender loin sautéed with peppercorn crust and cabernet reduction sauce, served with mashed potatoes & grilled seasonal vegetables	

SIDES: Potatoes Au Gratin 10, Grilled or Steamed Mixed Vegetables 10, Grilled Jumbo Asparagus 10(4), Creamed Mushrooms 10, Rustic Texas Potatoes 9, Pampas Criolla Salad (*tomatoes, eggs, premium olive oil, oregano*) 10, Asparagus Au Gratin with Prosciutto Di Parma 15.

KIDS MENU - Chicken Tenders, Mozzarella Cheese Sticks, Penne Pasta & Tomato Sauce \$7.5

ALL KIDS MENU ITEMS COME WITH STEAMED BROCCOLI, MASHED POTATOES OR FRENCH FRIES & A FOUNTAIN DRINK OF YOUR CHOICE OR MILK

PATAGONIA GRILL & CAFÉ PROUDLY SUPPORTS TEXAS RANCHERS AND PRODUCE.



"We proudly feature" USDA CERTIFIED 100% PREMIER BLACK ANGUS STEAKS

Please notify us of any allergies (not every ingredient is listed on the menu and your well-being is important to us). *Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Food items are cooked to order or served raw. Patagonia Grill & Café Menu items and prices subject to change. No use of cell phones in the dining room please. Sebastian Abraham and Danny Gonzalez Proprietors