

# PATAGONIA

GRILL & CAFE

## LUNCH MENU

### APPETIZERS

#### Argentinian Empanadas

Chicken  
Beef  
Cheese, onions & mushrooms  
Spinach, mushrooms, red peppers & onions  
Roquefort cheese, onions & mozzarella  
Wild boar  
Colorado lamb  
Venison

#### Argentinian Sausage (*Chorizo Criollo*)

#### Argentinian Blood Sausage (*Morcilla Criolla*)

#### Crab Cakes (2)

Served on a bed of mixed green salad & pink sauce

#### Ceviche Rio Limay

Fresh Chilean Tilapia served on a bed of mango & red onions with citrus lime juice

#### Peninsula Valdes

2 grilled Jumbo shrimp with asparagus bundle wrapped in Prosciutto di Parma served on polenta, olive oil & Parmesan cheese

#### Sweet Bread with Chimichurri Sauce (*Mollejas*)

#### Grilled Wild Hog Sausage (2)(*Chorizo de Jabali*)

#### Grilled Venison Sausage (2)

#### ☀️ Argentinian Long Thin Sausage (*Salchicha Parrillera*)

Seasoned with Chimichurri & Parmesan cheese

#### Grilled Provoleta

Dry aged Provolone cheese with tomatoes, Prosciutto di Parma, oregano & olive oil

#### Beef Carpaccio

#### Antarctic Wild Salmon Carpaccio

#### Colorado Lamb Lollipop

Served with sweet potatoes au-gratin

#### Argentinian Wild Trout Carpaccio

#### Argentinian Cheese & Meat Plate (*Picada-Tapa*)

Mixed tapa with Prosciutto di Parma, dry wild boar salami, Patagonia venison salami, Gouda cheese, Malbec cheese, Parmesan cheese, Roquefort cheese, olives, hard-boiled eggs, quince, figs & nuts

### SOUPS & SALADS

#### ☀️ Signature Cream of Asparagus

Freshly made with asparagus, small chunks of chicken & bacon

#### Chicken & Vegetable Soup

#### Lentil, Bacon & Spanish Sausage Soup

#### Argentinian House Salad

Mixed lettuce, tomatoes, walnuts & onions

#### Caprese Salad

Heirloom tomatoes, fresh Mozzarella & basil

#### Mandarin Almond Salad

Mixed greens served with mandarin oranges & dried cranberries with balsamic vinaigrette sauce

#### Mango / Apple Mixed Greens Salad

Mixed greens served with mango, apple, almonds, nuts with balsamic vinaigrette & Parmesan cheese.

ADDITIONS:

grilled chicken • \*jumbo king shrimp (3) • \*salmon • \*skirt steak

### MILANESA DISHES

#### Milanesa (Chicken)

#### Milanesa Napolitana (Chicken)

#### Milanesa (Veal)

#### Milanesa Napolitana (Veal)

### SANDWICHES

SERVED WITH OUR ARGENTINIAN HOUSE SALAD.

#### Chicken Sandwich

Grilled chicken breast with lettuce, tomatoes & red onions

#### Tuna Salad Sandwich

Tuna salad, lettuce, tomatoes & red onions & sweet banana pepper

#### Churrasco Sandwich

Grilled outside skirt, ham, Mozzarella cheese, lettuce, tomatoes & 2 fried eggs

#### Choripan Sandwich

Imported Argentinian sausage sandwich & Chimichurri

#### Ribeye Sandwich

Served with lettuce, tomatoes, onions & ham/cheese

### HAMBURGERS

SERVED WITH OUR ARGENTINIAN HOUSE SALAD OR FRENCH FRIES.

#### Classic Hamburger

#### Prime Buffalo Burger (*Wild Rose Ranch*)

#### Wild Boar Burger

#### Venison Burger

#### Prime Wagyu Burger (*Marble Ranch*)

SIDES: lettuce, tomatoes, onions, cheese, ham, chimichurri sauce

### PASTAS

ALL PASTAS COME WITH OUR ARGENTINIAN HOUSE SALAD.  
ALL PASTAS ARE FRESH ARTISAN AND HOMEMADE DAILY.

#### Spaghetti with Meatballs

#### Fettuccini Alfredo

#### ☀️ Spinach & Ricotta Cannelloni

#### Raviolis

- Four Cheese with Pomodoro sauce
- Porcini Mushroom with White Truffle and Chardonnay sauce
- Lamb Ravioli served with lamb cream sauce

### SEAFOOD ENTREES

ALL SEAFOOD ENTREES COME WITH OUR ARGENTINIAN HOUSE SALAD.

#### Cathedral Salmon (*Salmon Catedral*)

8oz. grilled salmon, served with mandarin citrus sauce, sunset blend vegetables & Basmati rice

#### King Shrimp in Cognac Sauce (*Gambas al Cognac*)

8 Jumbo shrimps sautéed in cognac, bell pepper sauce served with sunset blend vegetables & Basmati rice

#### Red Snapper in Cognac Sauce (*Pargo al Cognac*)

8oz. grilled Snapper & sautéed in cognac, bell pepper sauce served with sunset blend vegetables & mashed potatoes

#### ☀️ Neuquen Grilled Trout (*Trucha a la Parrilla*)

10oz. grilled fresh Patagonia wild trout served on a bed of sautéed spinach with Roquefort cheese, mushrooms & white wine sauce

#### Chilean Sea Bass

8oz. Chilean Sea Bass seasoned with Dijon mustard served with grilled mixed vegetables & tartar sauce

### CHICKEN & VEGETARIAN ENTREES

#### Mixed Seasonal Grilled Texas Vegetables Plate

#### Organic Grilled Chicken Breast

Chicken breast served with lemon butter sauce & mashed potatoes or Rosemary potatoes

#### Stuffed Chicken Breast (*Suprema Rellena*)

Chicken breast stuffed with Provolone cheese, ham and spinach with pink sauce & mashed potatoes or Rosemary potatoes

# PATAGONIA

## GRILL & CAFE


### LUNCH MENU

## ENTREES

ALL ENTREES COME WITH OUR ARGENTINIAN HOUSE SALAD.

### STEAKS

#### USDA CERTIFIED 100% PREMIER BLACK ANGUS STEAKS


 **Outside Skirt** (*Entraña*) SILVER FARM  
10oz. All-Natural beef tender outside skirt

**Argentinian Short Ribs** (*Tira de Asado*) CREEK STONE FARM  
16oz. All-Natural Certified short ribs

**Smoked Long Bone Rib** (*bife con hueso*) ARGENTINIAN  
20oz. (*Chef Special One Bone*)

 **New York Strip** (*Bife de Chorizo*) ASPEN RIDGE – CO  
12oz. 16oz. 20oz.


**New York Strip** (*Bife de Chorizo*) TEXAS 44 FARMS  
12oz. 16oz. 20oz.


 **Ribeye** (*Bife Ancho*) ASPEN RIDGE – CO  
16oz. 20oz. 24oz. 32oz. (*Patagonia Special*)

**Ribeye** TEXAS 44 FARMS  
16 oz. All-Natural Certified Angus Ribeye Steak boneless

**T-Bone** (*Costeleta*) ASPEN RIDGE – CO  
24oz. 32oz.

**T-Bone** (*Bife de Costilla con Lomo*)  
24oz. All-Natural Certified T-Bone Steak

 **Filet Mignon** (*Lomo Porteño*) ASPEN RIDGE – CO  
8oz. 10oz. 12oz.

 **Filet Mignon** (*Lomo Porteño*)  
8oz. 10oz. 12oz.

**Porterhouse** (*Costeleta con lomo*) ASPEN RIDGE – CO  
24oz. 32oz.


**Ribeye Tomahawk**  
40oz. Prime Black Angus Steak for two

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 PREPARED TO YOUR EXACT CHOICE.

**Wagyu New York Strip** (*Bife de Chorizo*) 16oz.

**Wagyu Ribeye** (*Costeleta Prime Quality*)  
16oz. Fine Prime Wagyu Beef

**Wagyu Filet Mignon** (*Fine Prime Wagyu Beef*) 8oz.

 **Wagyu Ribeye** (*Bife Ancho*)  
16oz. Imported from Patagonia special prime quality Wagyu

### OSSO BUCO (SLOW BRAISED)

#### Buffalo Osso Buco

Served with fresh basil tomato sauce & polenta au-gratin

#### Pork Osso Buco

Served with fresh herbs sauce, grilled vegetables & mashed potatoes

#### Veal Osso Buco

Served with sweet potatoes & grilled seasonal vegetables

### GRILLED PLATTERS (PARRILLADAS)

#### **Argentinian Mixed Grill Meat Platter**

(*Parrillada Mixta Argentina*)

Grilled combination of Entraña, short ribs, chorizos, morcillas, salchicha parrillera, molleja & chicken

#### **Signature Wild Patagonia Mixed Grilled Parrillada**

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**

Our vegetarian version of our Grilled Parrillada of mixed seasonal vegetables

### PORK

#### **Two Bone Pork Chop** (*Costeleta de Cerdo*)

12oz. pork chops served with Rosemary roasted oven red potatoes, sunset blend vegetables & apple Malbec sauce

#### **Tomahawk Pork Chops** (*Costeleta de Cerdo*)

16oz. Tomahawk pork chop served on a bed of sautéed spinach with mashed potatoes & our traditional Patagonia sauce

### LAMB

#### **Colorado Lamb Chop** (*Costeleta de Cordero*)

12oz. Grilled Lamb chop seasoned with fresh herbs, served with peach and pear sauce, grilled mushrooms & grilled mixed vegetables

#### **Ratatouille Lamb Stew**

Lamb stew with vegetables, carrots, green beans, Polenta au gratin served with sweet potatoes

#### **Calafate Patagonia Lamb Hind Shank** (*Cordero Hind Shank*)

22oz. 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

### WILD PATAGONIA HOUSE SPECIALTIES

#### **Quail** (*Codorniz a la Cordobesa*)

2 Grilled quails and then sautéed served on a bed of spinach with Rosemary potatoes & mushroom Roquefort sauce

#### **Argentinian Sautéed Duck**

10oz. Sautéed prime duck served with maple Bourbon mushroom sauce, mashed potatoes & grilled vegetables

#### **Wild Hog Chop** (*Jabali La Pampa*)

(ALLOW 20 MINUTES FOR COOKING TIME)

Grilled wild hog served on a bed of spinach, potatoes au gratin & mushroom sauce

#### **Patagonia Venison Cognac Chop** (2)

12oz. Venison chop served with peach and pear sauce, mashed potatoes & grilled mixed vegetables

#### **Ostrich Cabernet** (*Lomo de Avestruz*)

10oz. Ostrich tender loin sautéed with peppercorn crust and Cabernet reduction sauce, served with mashed potatoes, grilled seasonal vegetables & Rosemary sauce

### SIDES

French Fries

Mashed Potatoes

Russian Salad

Grilled or Steamed Mixed Vegetables

Rosemary Roasted Potatoes

Sweet Potatoes

Sweet French Fries Potatoes

Onion Rings

Grilled Jumbo Asparagus

Creamed Mushrooms

Rustic Texas Potatoes

Pampas Criolla Salad

(tomatoes, eggs, premium olive oil, oregano)

Potatoes Au-Gratin

Creamed Spinach

Asparagus Au-Gratin

(with Prosciutto Di Parma)

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