

PATAGONIA



GRILL & CAFE

DINNER MENU

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) |
| Ceviche Rio Limay | 18 |
| 4-5 oz. fresh Chilean Tilapia served on a bed of mango & red onions with citrus lime juice | |
| Beef Tongue (<i>Lengua a la Vinagreta</i>) | 18 |
| Beef tongue vinaigrette with choice of Russian salad | |
| Grilled Provoleta | 18 |
| Dry aged Provolone cheese with tomatoes, prosciutto, oregano & olive oil | |
| Eggplant Vinaigrette | 18 |
| 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 | |
| Fried Calamari (<i>Rabas</i>) | 18 |
| Grilled Wild Hog Sausage (2)(<i>Chorizo de Jabali</i>) | 18 |
| Grilled Venison Sausage (2) | 19 |
|  Argentinian Long Thin Sausage (<i>Salchicha Parrillera</i>) | 22 |
| 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 | |

SOUPS AND SALADS

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


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 | 16 |  Spinach and Ricotta Cannelloni | 24 |
| Fettuccini Alfredo | 16 | Chardonnay Tortellini (<i>served with prosciutto & cream sauce</i>) | 25 |
| Raviolis | | Lobster Ravioli with Vodka cream sauce | 35 |
| • Four Cheese | 16 | | |
| • Spinach and Gorgonzola Cheese | 18 | | |
| • Porcini Mushroom with White Truffle | 21 | | |

SEAFOOD ENTREES

ALL SEAFOOD ENTREES COME WITH OUR ARGENTINIAN HOUSE SALAD.

| | | | |
|--|----|--|----|
| Patagonia Chilean Tilapia | 23 |  Neuquen Grilled Trout (<i>Trucha a la Parrilla</i>) | 32 |
| 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>) | 28 | Chilean Sea Bass | 38 |
| 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 | |
| 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 | | | |
| King Shrimp in Cognac Sauce (<i>Gambas al Cognac</i>) | 29 | | |
| 8 Jumbo shrimps sautéed in cognac, bell pepper sauce served with sunset blend vegetables & basmati rice | | | |

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

PATAGONIA



GRILL & CAFE

DINNER MENU

ENTREES

ALL ENTREES COME WITH OUR ARGENTINIAN HOUSE SALAD. ALL DINNERS 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 | 17 |
| Half Grilled Chicken with lemon (<i>Medio pollo al limon</i>) | 18 |
| Milanesa (<i>Choice of veal or chicken</i>) | 21 |
| Mixed Seasonal Grilled Texas Vegetables Plate | 24 |
| Milanesa Napolitana | 24 |
| Choice of veal or chicken, topped with ham, Mozzarella cheese & tomato sauce | |
| Stuffed Chicken Breast (<i>Suprema Rellena</i>) | 25 |
| Chicken breast stuffed with Provolone cheese, ham & spinach with pink sauce | |

MEATS

USDA CERTIFIED 100% PREMIER BLACK ANGUS STEAKS

| | |
|--|----|
| Outside Skirt (<i>Entraña</i>) | 32 |
| 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>) | |
| 12 Oz. All-Natural N.Y. Strip Steak from local Texas 44 Farms | 38 |
| 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. Marble Ranch local ranch – Fine Prime – Wagyu Beef | 78 |
| Wagyu Rebeeye (<i>Bife Ancho</i>) 16 oz. Imported from Patagonia special prime quality Wagyu | 95 |
| 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>) | 28 |
| 12 oz. pork chops served with rosemary roasted oven red potatoes & sunset blend vegetables | |
| Grilled Rack of Pork Ribs Rack with Chimichurri Sauce | 32 |
| Tomahawk Pork Chops (<i>Costeleta de Cerdo</i>) | 40 |
| 16 oz. Tomahawk pork chop served on a bed of sautéed spinach with mashed potatoes and our traditional Patagonia sauce (mixed fresh herbs sauce) | |

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