

# PATAGONIA

GRILL & CAFE

## DINNER MENU

### APPETIZERS

#### Argentinian Empanadas

Chicken  
Beef  
Cheese, onion and mushroom  
Spinach, mushrooms, red pepper and onion  
Rockford cheese, onion and mozzarella  
Wild Board empanadas  
Colorado lamb  
Venison empanadas

#### Argentinian Sausage (Chorizo Criollo)

#### Argentinian Blood Sausage (Morcilla Criolla)

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

#### Grilled Venison Sausage (2)

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

Seasoned with Chimichurri and Parmesan Cheese

#### Beef Carpaccio

#### Antarctic Wild Salmon Carpaccio

#### Argentinian Wild Trout Carpaccio

#### Crab Cakes (2)

Served on a bed of mixed green salad and pink sauce

#### Ceviche Rio Limay

4-5 oz. fresh Chilean Tilapia served on a bed of mango & red onions with citrus lime juice

#### Peninsula Valdes

2 grilled Jumbo shrimp with asparagus bundles wrapped in prosciutto served on polenta, olive oil & parmesan cheese

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

#### Grilled Provoleta

Dry aged Provolone cheese with tomatoes, prosciutto, oregano & olive oil

#### Colorado Lamb lollipop

Served with sweet potatoes au gratin

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

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

### 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.

#### Spinach and Ricotta Cannelloni

#### Raviolis

- Porcini Mushroom with White Truffle
- Lamb Ravioli served with lamb cream sauce
- Wild Board Ravioli served with board cream sauce
- Venison Ravioli

#### Lobster Ravioli with Vodka cream sauce

### SOUPS AND SALADS

#### Cream of Asparagus

#### (Patagonia Grill's Signature Dish)

Freshly made with asparagus, small chunks of chicken & bacon

#### Chicken & vegetables 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 and apple, almonds, nuts with balsamic vinaigrette & Parmesan cheese.

#### ADDITIONS:

grilled chicken

\*jumbo king shrimp

\*salmon

\*skirt steak

### SEAFOOD ENTREES

ALL SEAFOOD ENTREES COME WITH OUR ARGENTINIAN HOUSE SALAD.

#### Cathedral Salmon (Salmon Catedral)

8 oz. grilled salmon, served with mandarin citrus sauce, sunset blend vegetables and 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)

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

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

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

#### Chilean Sea Bass

8 oz. 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 and mashed potatoes or rosemary potatoes

#### Stuffed Chicken Breast (Suprema Rellena)

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

### MILANESA DISHES

#### Milanesa (Veal)

#### Milanesa Napolitana (Veal)

#### Milanesa (Chicken)

#### Milanesa Napolitana (Chicken)

PATAGONIA GRILL & CAFÉ PROUDLY SUPPORTS TEXAS RANCHERS AND PRODUCE.



KNOW YOUR RANCHER™



"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

HIGHLY RECOMMENDED BY PATAGONIA

# PATAGONIA

## GRILL & CAFE


### DINNER MENU

## ENTREES

ALL ENTREES COME WITH OUR ARGENTINIAN HOUSE SALAD.

### MEATS

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


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

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

**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*)  
24 oz. All-Natural Certified T-Bone Steak

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

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

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

**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 REPAIRED TO YOUR EXACT CHOICE.

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

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

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

**Wagyu Filet Minion** (*Fine Prime Wagyu Beef*) 8oz

### OSSO BUCO (6 HOURS LOWER COOK)

#### 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

### PARRILLADAS (GRILL-PLATTERS)

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

(*Parrillada Mixta Argentina*)

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

#### **Signature Wild Patagonia Mixed Grill-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*)

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

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

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

### LAMB

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

12 oz. 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*)

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

### 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 Rockford sauce

#### **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

#### **Argentinian Sautéed Duck**

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

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

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

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

10 oz. 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

Onions 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)