

PATAGONIA

GRILL & CAFE

LUNCH 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*)

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

Grilled Venison Sausage (2)

☀️ Argentinian Long Thin Sausage (*Salchicha Parrillera*)

Seasoned with Chimichurri and Parmesan Cheese

Grilled Provoleta

Dry aged Provolone cheese with tomatoes, prosciutto, 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 board salami, Patagonia venison salami, Gouda cheese, Malbec cheese, Parmesan cheese, Roquefort cheese, olives, hard-boiled eggs, quince, figs, nuts

SOUPS AND SALADS

Chicken & vegetables soup

☀️ Cream of Asparagus

(Patagonia Grill's Signature Dish)

Freshly made with asparagus, small chunks of chicken & bacon

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 (3) • *salmon • *skirt steak

MILANESA DISHES

Milanesa (Chicken)

Milanesa Napolitana (Chicken)

Milanesa (Veal)

Milanesa Napolitana (Veal)

SANDWICHES

SERVED WITH 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 Argentinean sausage sandwich & Chimichurri

Rebeye Sandwich

Served with lettuce, tomatoes, onion, ham/cheese

LUNCH SPECIALS

Hamburger

Served with house salad or french fries

Prime Buffalo Burger (*Wild Rose Ranch in Texas*)

Served with house salad or french fries

Wild Boar Burger

Venison Burger

Prime Wagyu Burger (*Marble Ranch*)

SIDES: lettuce, tomatoes, onion, cheese, ham, chimichurri sauce and egg

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

Fettuccini Alfredo

☀️ Spinach and Ricotta Cannelloni

Raviolis

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

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

PATAGONIA

GRILL & CAFE

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

☀️ **Wagyu Ribeye** (*Bife Ancho*) 16 oz.

Imported from Patagonia special prime quality Wagyu

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

Argentinian Sautéed Duck

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

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)

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