

PATAGONIA

GRILL & CAFE

DINNER 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*)

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

Grilled Venison Sausage (2)

Argentinian Long Thin Sausage (*Salchicha Parrillera*)

Seasoned with Chimichurri & Parmesan cheese

Beef Carpaccio

Antarctic Wild Salmon Carpaccio

Argentinian Wild Trout Carpaccio

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 Provoleta

Dry aged Provolone cheese with tomatoes, Prosciutto di Parma, 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 boar 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.
ALL PASTAS ARE FRESH ARTISAN AND HOMEMADE DAILY.

Spinach & Ricotta Cannelloni

Raviolis

- Porcini Mushroom with White Truffle and Chardonnay sauce
- Lamb Ravioli served with lamb cream sauce
- Wild Boar Ravioli served with boar cream sauce
- Venison served with pink sauce

Lobster Ravioli with Vodka cream sauce

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

ADDITIONS:

grilled chicken

*jumbo king shrimp (3)

*salmon

*skirt steak

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

MILANESA DISHES

Milanesa (Veal)

Milanesa Napolitana (Veal)

Milanesa (Chicken)

Milanesa Napolitana (Chicken)

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, Chef

 HIGHLY RECOMMENDED BY PATAGONIA

PATAGONIA

GRILL & CAFE


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

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

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

PARRILLADAS (GRILLED-PLATTERS)

 **Argentinian Mixed Grilled 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 and 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

 **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

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

 **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 Potatoes French Fries

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)