

PATAGONIA

GRILL & CAFE

LUNCH MENU

APPETIZERS

Argentinian Empanadas	
Ham & Cheese	3 (each)
Cheese, onions & mushrooms	3 (each)
Chicken	3 (each)
Beef	3.50 (each)
Spinach, mushrooms, red peppers & onions	3.50 (each)
Roquefort cheese, onions & mozzarella	4 (each)
Wild boar	4 (each)
Venison	4 (each)
Colorado lamb	4.50 (each)
Argentinian Sausage (<i>Chorizo Criollo</i>)	6(1) 10(2)
Argentinian Blood Sausage (<i>Morcilla Criolla</i>)	7(1) 12(2)
Fried Calamari with Pink Sauce	15
Grilled Provoleta	15
Dry aged Provolone cheese with tomatoes, Prosciutto Di Parma, oregano & olive oil	
Grilled Wild Hog Sausage (2) (<i>Chorizo de Jabali</i>)	15
Grilled Venison Sausage (2)	15
Argentinian Long Thin Sausage (<i>Salchicha Parrillera</i>)	15
Seasoned with Chimichurri & Parmesan cheese	
Ceviche Rio Limay	15
Fresh Chilean Tilapia served on a bed of mango, shrimp & red onions with citrus lime juice	
Crab Cakes (2)	16
Served on a bed of mixed green salad & pink sauce	
Sweet Bread with Chimichurri Sauce (<i>Mollejas</i>)	16
Peninsula Valdes	18
2 grilled Jumbo shrimp with asparagus bundle wrapped in Prosciutto served on polenta, olive oil & Parmesan cheese	
Colorado Lamb Lollipop	20
Served with sweet potatoes au gratin	
Antarctic Wild Salmon Carpaccio	20
Beef Carpaccio	22
Argentinian Wild Trout Carpaccio	22
Argentinian Cheese & Meat Plate (<i>Picada-Tapa</i>)	30 (for 2)
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	6(Cup) 12(Bowl)
Freshly made with asparagus, small chunks of chicken & bacon	
Chicken & Vegetable Soup	5(Cup) 11(Bowl)
Lentil, Bacon & Spanish Sausage Soup	6(Cup) 11(Bowl)
Argentinian House Salad	10
Mixed lettuce, tomatoes, walnuts & onions	
Mandarin Almond Salad	12
Mixed greens served with mandarin oranges, dried cranberries and sweet almonds with balsamic vinaigrette sauce	
Mango/Apple Mixed Greens Salad	13
Mixed greens served with mango and apple, almonds, nuts with balsamic vinaigrette & Parmesan cheese	
Trio Mixed Salad	15
A combination of our tuna salad, chicken salad & pasta salad	
ADDITIONS:	
<i>grilled chicken</i> 7	<i>*jumbo king shrimp</i> 12
<i>*skirt steak</i> 13	<i>*salmon</i> 8
	<i>*sliced filet</i> 15

SANDWICHES

SERVED WITH YOUR CHOICE OF OUR ARGENTINIAN HOUSE SALAD OR FRENCH FRIES

Tuna Salad Sandwich	13
Tuna salad, lettuce, tomatoes & red onions & sweet banana pepper	
Chicken Sandwich	14
Grilled chicken breast with lettuce, tomatoes & red onions	
Choripan Sandwich	15
Imported Argentinian sausage sandwich & Chimichurri	
Churrasco Sandwich	21
Grilled outside skirt, ham, Mozzarella cheese, lettuce, tomatoes & 2 fried eggs	

HAMBURGERS

SERVED WITH OUR ARGENTINIAN HOUSE SALAD OR FRENCH FRIES

Classic Hamburger	14
Prime Buffalo Burger (<i>Wild Rose Ranch</i>)	15
Wild Boar Burger	18
Venison Burger	18
Prime Wagyu Burger (<i>Marble Ranch</i>)	19

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

Spaguetti with Meatballs	14
Gnocchi	14
Bucatini	14
Tortellini	14
Fettucini Alfredo	14
Spinach Fettucini	15
Spinach & Ricotta Cannelloni	15
Raviolis	
• Four Cheese	15
• Spinach	17
• Porcini Mushroom with White Truffle and Chardonnay sauce	24
• Lamb Ravioli served with lamb cream sauce	MKP

MILANESA DISHES

ALL MILANESAS COME WITH OUR ARGENTINIAN HOUSE SALAD AND YOUR CHOICE OF FRENCH FRIES OR MASHED POTATOES

Chicken Milanese	19
Chicken Milanese Napolitana	22
Beef Milanese	24
Veal Milanese	25
Veal Milanese Napolitana	28

CHICKEN & VEGETARIAN ENTREES

Organic Grilled Chicken Breast	15
Chicken breast served with Lemon butter sauce & mashed potatoes or Rosemary potatoes	
1/2 Grilled Chicken	16
Served with your choice of French fries, house salad or Rosemary potatoes	
Stuffed Chicken Breast (<i>Suprema Rellena</i>)	21
Chicken breast stuffed with Provolone cheese, ham and spinach with Pink sauce & mashed potatoes or Rosemary potatoes	
Mixed Seasonal Grilled Texas Vegetables Plate	20

SEAFOOD ENTREES

ALL SEAFOOD ENTREES COME WITH OUR ARGENTINIAN HOUSE SALAD

Chilean Tilapia	17
Served with lemon butter sauce, and mashed potatoes	
Cathedral Salmon (<i>Salmon Catedral</i>)	25
8oz. grilled salmon, served with mandarin citrus sauce, sunset blend vegetables & Basmati rice	
King Shrimp in Cognac Sauce (<i>Gambas al Cognac</i>)	25
Jumbo shrimps sautéed in cognac, bell pepper sauce served with sunset blend vegetables & Basmati rice	
Red Snapper in Cognac Sauce (<i>Pargo al Cognac</i>)	MKP
8oz. grilled Snapper & sautéed in cognac, bell pepper sauce served with sunset blend vegetables & mashed potatoes	
Neuquen Grilled Trout (<i>Trucha a la Parrilla</i>)	35
10oz. grilled fresh Patagonia wild trout served on a bed of sautéed spinach with Roquefort cheese, mushrooms & white wine sauce	
Chilean Sea Bass	39
8oz. Chilean Sea Bass seasoned with Dijon mustard served with grilled mixed vegetables, mashed potatoes & tartar sauce	

HIGHLY RECOMMENDED BY PATAGONIA

Split Plate + \$ 3.00 per person

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ENTREES

ALL ENTREES COME WITH OUR ARGENTINIAN HOUSE SALAD

STEAKS

USDA CERTIFIED 100% PREMIER BLACK ANGUS STEAKS

Outside Skirt (<i>Entraña</i>) SILVER FARM All-Natural beef tender outside skirt	10oz. 32
Argentinian Short Ribs (<i>Tira de Asado</i>) CREEK STONE FARM All-Natural Certified short ribs	14oz. 32
New York Strip (<i>Bife de Chorizo</i>) TEXAS LOCAL FARM - PRIME ASPEN RIDGE - CO ARGENTINIAN PRIME STEAK	12oz. 35 16oz. 42 20oz. 51 12oz. 41 16oz. 49 20oz. 58 14oz. MKP 20oz. MKP
Ribeye TEXAS LOCAL FARM - PRIME All-Natural Certified Angus Ribeye Steak boneless ASPEN RIDGE - CO ARGENTINIAN PRIME STEAK	16oz. 49 20oz. 56 16oz. 58 20oz. 65 24oz. 75 32oz. 86 (<i>Special</i>) 14oz. MKP 20oz. MKP
T-Bone (<i>Costeleta</i>) ASPEN RIDGE - CO	24oz. 51 32oz. 62
Filet Mignon (<i>Lomo Porteño</i>) ASPEN RIDGE - CO	8oz. 41 10oz. 45 12oz. 52
Porterhouse (<i>Costeleta con Lomo</i>) ASPEN RIDGE - CO	24oz. 59 32oz. 68
Ribeye Tomahawk Prime Black Angus Steak for two	40oz. 98

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 (<i>Bife de Chorizo</i>)	12oz. 52 16oz. 71
Wagyu Ribeye (<i>Costeleta Prime Quality</i>) TEXAS PRIME WAGYU BEEF ARGENTINIAN SPECIAL PRIME QUALITY WAGYU	12oz. 52 16oz. 75 16oz. 92
Wagyu Filet Mignon (<i>Fine Prime Wagyu Beef</i>)	8oz. 75

SPECIAL STEAK SAUCES (add \$5)

Accompany one of our steaks with one of these exquisite sauces.

- Roquetfort Cream of Mushrooms
- Bourbon Maple Spicy Cream
- Malbec Basil Mushrooms

OSSO BUCO (SLOW BRAISED)

Pork Osso Buco Served with fresh herb sauce, grilled mixed vegetables & mashed potatoes	38
Buffalo Osso Buco Served with fresh basil tomato sauce & polenta au-gratin	45
Veal Osso Buco Served with sweet potatoes & grilled seasonal vegetables	47

KIDS MENU

Chicken tenders, penne pasta with tomato sauce, spaghetti with pomodoro sauce 10. Steak and French fries 15

SIDES

French Fries	6	Sweet French Fries Potatoes	10	Potatoes Au-Gratin	13
Mashed Potatoes	7	Onion Rings	10	Creamed Spinach	13
Russian Salad	7	Rustic Texas Potatoes	10	Grilled Jumbo Asparagus	14
Grilled or Steamed Mixed Vegetables	7.5	Creamed Mushrooms	12	Asparagus Au-Gratin	14
Rosemary Roasted Potatoes	8	Pampas Criolla Salad	12	(with Prosciutto Di Parma)	
Sweet Potatoes	8	(tomatoes, eggs, premium olive oil, oregano)			

PARRILLADAS (GRILLED-PLATTERS)

PRIME MIXED GRILLED MEAT PLATTER 150 (for 2)
Grilled combination of Ribeye, Filet Mignon, New York and Skirt Steaks

Argentinian Mixed Grilled Meat Platter 75 (for 2) 149 (for 4)
(*Parrillada Mixta Argentina*)
Grilled combination of Entraña, short ribs, chorizos, morcillas, salchicha parrillera, molleja & chicken

Seasonal Grilled Texas Vegetables Parrillada 36 (for 2)
Grilled Parrillada of mixed seasonal vegetables

SUNDAY AND MONDAY SPECIAL

ARGENTINIAN MIXED GRILLED MEAT PLATTER
59 (for 2)

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

PORK

Two Bone Pork Chop (*Costeleta de Cerdo*) 25
12oz. Pork chops served with Rosemary roasted oven red potatoes, sunset blend vegetables & apple Malbec sauce

Tomahawk Pork Chops (*Costeleta de Cerdo*) 30
16oz. Tomahawk pork chop served on a bed of sautéed spinach with mashed potatoes & our traditional Patagonia sauce

LAMB

Ratatouille Lamb Stew 45
Lamb stew with vegetables, carrots, green beans, Polenta au-gratin served with sweet potatoes

Calafate Patagonia Lamb Hind Shank (*Cordero Hind Shank*) 51
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

Colorado Lamb Chop (*Costeleta de Cordero*) MKP
12oz. Grilled Lamb chop seasoned with fresh herbs, served with peach and pear sauce, grilled mushrooms & grilled mixed vegetables

WILD PATAGONIA HOUSE SPECIALTIES

Quail (*Codorniz a la Cordobesa*) 30
2 grilled quail, sautéed and served on a bed of spinach with Rosemary potatoes & Roquefort cream of mushrooms sauce

Argentinian Sautéed Duck 30
10oz. Sautéed prime duck served with maple Bourbon mushroom sauce, mashed potatoes & grilled mixed vegetables

Wild Hog Chop (*Jabali La Pampa*) 35
(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) 38
12oz. Venison chop served with peach and pear sauce, mashed potatoes & grilled mixed vegetables

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

01.07.2020