



PATAGONIA

GRILL & CAFE

DINNER MENU

APPETIZERS

Argentinian Empanadas

Ham & cheese	3.50 (each)
Cheese, onions & mushrooms	3.50 (each)
Chicken	3.50 (each)
Beef	3.50 (each)
Spinach, mushrooms, red peppers & onions	3.50 (each)
Roquefort cheese, onions & mozzarella	4 (each)
Venison	4 (each)
Colorado lamb	4.50 (each)

Argentinian Sausage (*Chorizo Criollo*) 7(1) 13(2)

Argentinian Blood Sausage (*Morcilla Criolla*) 8(1) 14(2)

Fried Calamari with Pink Sauce 19

Grilled Provoleta 19

Dry aged Provolone cheese with tomatoes, Prosciutto Di Parma, oregano & olive oil

Argentinian Long Thin Sausage (*Salchicha Parrillera*) 20
Seasoned with Chimichurri & Parmesan cheese

Ceviche Rio Limay 22

Fresh Chilean Tilapia served on a bed of mango & red onions with citrus lime juice

Sweet Bread with Chimichurri Sauce (*Mollejas*) 22

Peninsula Valdes 22

2 grilled Jumbo shrimp with asparagus bundle wrapped in Prosciutto served on polenta, olive oil & Parmesan cheese

Colorado Lamb Lollipop 22

Served with sweet potatoes au-gratin

Crab Cakes (2) 24

Served on a bed of mixed green salad & Pink sauce

Antarctic Wild Salmon Carpaccio 24

Beef Carpaccio 24

Argentinian Cheese & Meat Plate (*Picada-Tapa*) 45

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 9(Cup) 12(Bowl)

Freshly made with asparagus, small chunks of chicken & bacon

Chicken & Vegetable Soup 9(Cup) 12(Bowl)

Lentil, Bacon & Spanish Sausage Soup 9(Cup) 12(Bowl)

Mandarin Almond Salad 18

Mixed greens served with mandarin oranges & dried cranberries with balsamic vinaigrette sauce

Mango / Apple Mixed Greens Salad 18

Mixed greens served with mango and apple, almonds, nuts with balsamic vinaigrette & Parmesan cheese

Argentinian Steak Salad 24

Mixed lettuce, tomatoes, walnuts & onions topped with tender steak tenderloins

ADDITIONS:

grilled chicken 7

**jumbo king shrimp* 12

**salmon* 8

**skirt steak* 13

PASTAS

ALL PASTAS ARE FRESH ARTISAN AND HOMEMADE DAILY.
CHOOSE FROM ALFREDO, POMODORO, BOLOGNESE, CHARDONNAY OR PINK SAUCE

Gnocchi 22

Tortellini 22

Spinach & Ricotta Cannelloni 25

Spaguetti with Argentinian Sausage 28

Raviolis

• Four Cheese 22

• Porcini Mushroom with White Truffle and Chardonnay sauce 26

• Lamb Ravioli served with lamb cream sauce MKP

Lobster Ravioli with Vodka Cream Sauce 36

Lobster Fettucini with Chardonnay Cream Sauce 36

CHICKEN & VEGETARIAN ENTREES

Organic Grilled Chicken Breast 24

Chicken breast served with Lemon butter sauce & mashed potatoes or Rosemary potatoes

Mixed Seasonal Grilled Texas Vegetables Plate 25

Stuffed Chicken Breast (*Suprema Rellena*) 28

Chicken breast stuffed with Provolone cheese, ham and spinach with Pink sauce & mashed potatoes or Rosemary potatoes

SEAFOOD ENTREES

Cathedral Salmon (*Salmon Catedral*) 36

8oz. grilled salmon, served with mandarin citrus sauce, sunset blend vegetables & Basmati rice

King Shrimp in Cognac Sauce (*Gambas al Cognac*) 36

Jumbo shrimp sautéed in cognac, bell pepper sauce served with sunset blend vegetables & Basmati rice

Red Snapper in Cognac Sauce (*Pargo al Cognac*) MKP

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

Neuquen Grilled Trout (*Trucha a la Parrilla*) 42

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

Chilean Sea Bass 44

8oz. Chilean Sea Bass seasoned with Dijon mustard served with grilled mixed vegetables, mashed potatoes & tartar sauce

MILANESA DISHES

SERVED WITH YOUR CHOICE OF MASHED POTATOES OR FRENCH FRIES

Chicken Milanese 24

Chicken Milanese Napolitana 27

Prime Beef Milanese 29

Prime Beef Milanese Napolitana 32

KIDS MENU

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

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. Eat at your own risk. 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

Split Plate + \$ 3.00 per person





PATAGONIA

GRILL & CAFE

DINNER MENU

ENTREES

STEAKS

USDA CERTIFIED 100% PREMIER BLACK ANGUS STEAKS

Outside Skirt (*Entraña*) 10oz. 45
SILVER FARM
All-Natural beef tender outside skirt

Argentinian Short Ribs (*Tira de Asado*) 16oz. 45
CREEK STONE FARM
All-Natural Certified short ribs

New York Strip (*Bife de Chorizo*)
TEXAS LOCAL FARM - PRIME 12oz. 45 16oz. 49 20oz. 65
ASPEN RIDGE - CO 12oz. 47 16oz. 55 20oz. 68
ARGENTINIAN PRIME STEAK 14oz. MKP

Ribeye
TEXAS LOCAL FARM - PRIME 16oz. 52 20oz. 62
All-Natural Certified Angus Ribeye Steak boneless
ASPEN RIDGE - CO 16oz. 62 20oz. 67 24oz. 75 32oz. 95 (*Special*)
ARGENTINIAN PRIME STEAK 14oz. MKP

T-Bone (*Costeleta*) 24oz. 51 32oz. 68
ASPEN RIDGE - CO

Filet Mignon (*Lomo Porteño*) 8oz. 47 10oz. 52 12oz. 59
ASPEN RIDGE - CO

Ribeye Tomahawk 40oz. 119
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*) 12oz. 52 16oz. 75

Wagyu Ribeye (*Costeleta Prime Quality*)
TEXAS PRIME WAGYU BEEF 12oz. 55 16oz. 75
 ARGENTINIAN SPECIAL PRIME QUALITY WAGYU 16oz. 92

Wagyu Filet Mignon (*Fine Prime Wagyu Beef*) 8oz. 78

SPECIAL STEAK SAUCES (add \$5)

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

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

OSSO BUCO (SLOW BRAISED)

Pork Osso Buco 40
Served with fresh herbs sauce, grilled mixed vegetables & mashed potatoes

Veal Osso Buco 47
Served with sweet potatoes & grilled seasonal vegetables

PARRILLADAS (GRILLED-PLATTERS)

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

Individual Mixed Grilled Meat Platter 52(for 1)
Prime Meat Steak, Sausage, Chicken, Sweet Bread & Blood Sausage

Argentinian Mixed Grilled Meat Platter 89(for 2) 152(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

PORK

Two Bone Pork Chop (*Costeleta de Cerdo*) 35
12oz. Pork chops served with Rosemary roasted oven red potatoes, sunset blend vegetables & apple Malbec sauce

Prime Pork Tenderloin 39
Pork Tenderloin wrapped in bacon, stuffed with Champagne Apple Sauce, caramelized onions, bacon and plums, served with Bourbon mushroom cream sauce, mashed potatoes and green beans.

LAMB

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

HOUSE SPECIALTIES

PLEASE CHECK WITH YOUR SERVER ABOUT
OUR DAILY AVAILABILITY AND PRICING.

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

Argentinian Sautéed Duck MKP
10oz. Sautéed prime duck served with maple Bourbon mushroom sauce, mashed potatoes & green beans

Wild Hog Chop (*Jabali La Pampa*) MKP
(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) MKP
12oz. Venison chop served with peach and pear sauce, mashed potatoes & green beans

SIDES

Small House Salad	3.5	Sweet Potatoes	12	Pampas Criolla Salad	14
French Fries	10	Sweet French Fries Potatoes	12	(tomatoes, eggs, premium olive oil, oregano)	
Mashed Potatoes	12	Onion Rings	12	Potatoes Au-Gratin	14
Rosemary Roasted Potatoes	12	Rustic Texas Potatoes	12	Grilled Jumbo Asparagus	14
Russian Salad	12	Creamed Spinach	13	Asparagus Au-Gratin	15
Grilled or Steamed Mixed Vegetables	12	Creamed Mushrooms	14	(with Prosciutto Di Parma)	

Additional Bread basket 2.5

Additional chimichurri (cup) 2.5

03.25.2021