

PATAGONIA

GRILL & CAFE

LUNCH 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 (<i>Chorizo Criollo</i>)	6(1) 11(2)
Argentinian Blood Sausage (<i>Morcilla Criolla</i>)	7(1) 12(2)
Fried Calamari with Pink Sauce	17
Grilled Provoleta	17
Dry aged Provolone cheese with tomatoes, Prosciutto Di Parma, oregano & olive oil	
Argentinian Long Thin Sausage (<i>Salchicha Parrillera</i>)	18
Seasoned with Chimichurri & Parmesan cheese	
Ceviche Rio Limay	18
Fresh Chilean Tilapia served on a bed of mango, shrimp & red onions with citrus lime juice	
Crab Cakes (2)	19
Served on a bed of mixed green salad & pink sauce	
Sweet Bread with Chimichurri Sauce (<i>Mollejas</i>)	19
Peninsula Valdes	20
2 grilled Jumbo shrimp with asparagus bundle wrapped in Prosciutto served on polenta, olive oil & Parmesan cheese	
Antarctic Wild Salmon Carpaccio	22
Prime Beef Carpaccio	24
Colorado Lamb Lollipop	25
Served with sweet potatoes au gratin	
Argentinian Cheese & Meat Plate (<i>Picada-Tapa</i>)	39 (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

Chicken & Vegetable Soup	8(Cup) 11(Bowl)	
Signature Cream of Asparagus	8(Cup) 12(Bowl)	
Freshly made with asparagus, small chunks of chicken & bacon		
Lentil, Bacon & Spanish Sausage Soup	8(Cup) 12(Bowl)	
Mandarin Almond Salad	14	
Mixed greens served with mandarin oranges, dried cranberries and sweet almonds with balsamic vinaigrette sauce		
Mango/Apple Mixed Greens Salad	14	
Mixed greens served with mango and apple, almonds, nuts with balsamic vinaigrette & Parmesan cheese		
Trio Mixed Salad	18	
A combination of our tuna salad, chicken salad & pasta salad		
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	*sliced filet 15	

PASTAS

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

Spaguetti	18
Gnocchi	18
Fettucini Alfredo	18
Tortellini	18
Spinach & Ricotta Cannelloni	22
Raviolis	
• Four Cheese	20
• Porcini Mushroom with White Truffle and Chardonnay sauce	24
• Lamb Ravioli served with lamb cream sauce	MKP

MILANESA DISHES

SERVED WITH YOUR CHOICE OF MASHED POTATOES OR FRENCH FRIES

Chicken Milanese	22
Chicken Milanese Napolitana	24
Prime Beef Milanese	25
Prime Beef Milanese Napolitana	28

CHICKEN & VEGETARIAN ENTREES

Mixed Seasonal Grilled Texas Vegetables Plate	20
Organic Grilled Chicken Breast	21
Chicken breast served with Lemon butter sauce & mashed potatoes or Rosemary potatoes	
Stuffed Chicken Breast (<i>Suprema Rellena</i>)	22
Chicken breast stuffed with Provolone cheese, ham and spinach with Pink sauce & mashed potatoes or Rosemary potatoes	

SEAFOOD ENTREES

Chilean Tilapia	24
Served with lemon butter sauce, and mashed potatoes	
Cathedral Salmon (<i>Salmon Catedral</i>)	27
8oz. grilled salmon, served with mandarin citrus sauce, sunset blend vegetables & Basmati rice	
King Shrimp in Cognac Sauce (<i>Gambas al Cognac</i>)	27
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>)	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	

SANDWICHES

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

Classic Hamburger	14	Choripan Sandwich	15
Served with ham, cheese, lettuce, tomatoes, onions & fried egg		Imported Argentinian sausage sandwich & Chimichurri	
Tuna Salad Sandwich	15	Prime Wagyu Burger (<i>Marble Ranch</i>)	19
Tuna salad, lettuce, tomatoes & red onions & sweet banana pepper		Served with ham, cheese, lettuce, tomatoes, onions & fried egg	
Chicken Sandwich	15	Churrasco Sandwich	22
Grilled chicken breast with lettuce, tomatoes & red onions		Grilled outside skirt, ham, Mozzarella cheese, lettuce, tomatoes & 2 fried eggs	



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

PATAGONIA

GRILL & CAFE

LUNCH 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*) 14oz. 45
CREEK STONE FARM
All-Natural Certified short ribs

New York Strip (*Bife de Chorizo*)
TEXAS LOCAL FARM - PRIME 12oz. 38 16oz. 45
ASPEN RIDGE - CO 12oz. 41 16oz. 49
ARGENTINIAN PRIME STEAK 14oz. MKP 20oz. MKP

Ribeye
TEXAS LOCAL FARM - PRIME 16oz. 51
All-Natural Certified Angus Ribeye Steak boneless
ASPEN RIDGE - CO 16oz. 58
ARGENTINIAN PRIME STEAK 14oz. MKP

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

Filet Mignon (*Lomo Porteño*) 8oz. 42 10oz. 49 12oz. 55
ASPEN RIDGE - CO

Ribeye Tomahawk 40oz. 98
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. 52 16oz. 75
 ARGENTINIAN SPECIAL PRIME QUALITY WAGYU 16oz. 92

Wagyu Filet Mignon (*Fine Prime Wagyu Beef*) 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 38
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) 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

PORK

Two Bone Pork Chop (*Costeleta de Cerdo*) 29
12oz. Pork chops served with Rosemary roasted oven red potatoes, sunset blend vegetables & apple Malbec sauce

Prime Pork Tenderloin 35
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 & green beans

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

KIDS MENU

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

SIDES

Small House Salad	3.5	Sweet Potatoes	10	Pampas Criolla Salad	14
French Fries	9	Sweet French Fries Potatoes	11	(tomatoes, eggs, premium olive oil, oregano)	
Mashed Potatoes	10	Onion Rings	12	Potatoes Au-Gratin	14
Rosemary Roasted Potatoes	10	Rustic Texas Potatoes	12	Grilled Jumbo Asparagus	14
Russian Salad	10	Creamed Spinach	13	Asparagus Au-Gratin	15
Grilled or Steamed Mixed Vegetables	10	Creamed Mushrooms	14	(with Prosciutto Di Parma)	

Additional Bread basket 2.5

Additional chimichurri (cup) 2.5

HIGHLY RECOMMENDED BY PATAGONIA

Split Plate + \$ 3.00 per person