

DINNER MENU

APPETIZERS

Argentinian Empanada

Ham & cheese
Cheese, onions & mushrooms
Spinach, mushrooms, red peppers & onions
Chicken
Beef
Roquefort cheese, onions & mozzarella
Colorado lamb

Argentinian Sausage *(Chorizo Criollo)*

Argentinian Blood Sausage *(Morcilla Criolla)*

Fried Calamari with Pink Sauce

Grilled Provoleta

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

Argentinian Long Thin Sausage *(Salchicha Parrillera)*

Seasoned with Chimichurri & Parmesan cheese

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 served on polenta, olive oil & Parmesan cheese

Sweet Bread with Chimichurri Sauce *(Mollejas)*

Colorado Lamb Lollipop

Served with sweet potatoes au-gratin

Beef Carpaccio

SOUPS & SALADS

Signature Cream of Asparagus

Freshly made with asparagus, small chunks of chicken & bacon

(Cup) (Bowl)

Lentil, Bacon & Spanish Sausage Soup

(Cup) (Bowl)

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

Argentinian Steak Salad

Mixed lettuce, tomatoes, walnuts & onions topped with prime steak

ADDITIONS: *grilled chicken* *jumbo king shrimp *salmon *skirt steak

PASTAS

ALL PASTAS ARE FRESH ARTISAN AND HOMEMADE DAILY

Choose from: Pomodoro, Bolognese, Chardonnay cream sauce or Pink Sauce

Gnocchi

Spinach & Ricotta Cannelloni

Porcini Mushroom Ravioli

Served in a White Truffle and Chardonnay sauce

Lobster Ravioli with Vodka Cream Sauce

SEAFOOD SPECIALTIES

Cathedral Salmon *(Salmon Catedral)*

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

Crab Cakes *(2)*

Served on a bed of mixed green salad & Pink sauce

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

Jumbo shrimp 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, mashed potatoes & tartar sauce

CHEF'S FAVORITE

PRIME BEEF MILANESA NAPOLITANA

Served with your choice of Mashed Potatoes or French Fries

PARRILLADAS (GUESTS ALL-TIME FAVORITES)

PRIME MIXED GRILLED MEAT PLATTER *(for 3)*

Grilled combination of Ribeye, Filet Mignon, New York and Skirt Steaks

Argentinian Mixed Grilled Meat Platter *(for 2) OR (for 4)*

(Parrillada Mixta Argentina) Grilled combination of Entraña, short ribs, lamb, chorizos, morcillas, salchicha parrillera, molleja & chicken

ENTREES

STEAKS

Outside Skirt *(Entraña)*

10oz.

Argentinian Short Ribs *(Tira de Asado)*

16oz.

New York Strip *(Bife de Chorizo)*

14oz. 18oz. 26oz.

ARGENTINIAN PRIME STEAK

14oz.

Ribeye *(All-Natural boneless)*

18oz. 22oz. 26oz.

ARGENTINIAN PRIME STEAK

14oz.

T-Bone *(Costeleta) ASPEN RIDGE – CO*

24oz.

Filet Mignon *(Lomo Porteño) ASPEN RIDGE – CO*

8oz. 10oz. 12oz.

Ribeye Tomahawk *(Prime Black Angus Steak for 2)*

Ask Waiter for Size & Price

At PATAGONIA GRILL we only serve the finest available hand-selected USDA Certified 100% Prime, Black 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. 16oz.

Wagyu Ribeye *(Costeleta Prime Quality)*

TEXAS PRIME WAGYU BEEF

12oz. 16oz.

ARGENTINIAN SPECIAL PRIME QUALITY WAGYU

16oz.

Wagyu Filet Mignon *(Fine Prime Wagyu Beef)*

8oz.

CHEF'S RECOMMENDATION: Roquefort Cream of Mushrooms sauce

CHICKEN

Stuffed Chicken Breast *(Suprema Rellena)*

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

PORK

Two Bone Pork Chop *(Costeleta de Cerdo)*

12oz. Pork chops served with Rosemary roasted oven red potatoes, sunset blend vegetables & apple Malbec sauce

Prime Pork Tenderloin

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

LAMB

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

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

HOUSE SPECIALTIES

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

Quail *(Codorniz a la Cordobesa)*

2 grilled quail, sautéed and served on a bed of spinach with Rosemary potatoes & Roquefort cream of mushrooms sauce

Argentinian Sautéed Duck

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

Veal Osso Buco

Slow Braised Veal served with sweet potatoes & grilled seasonal vegetables

SIDES

Small House Salad
French Fries
Mashed Potatoes
Rosemary Roasted Potatoes
Grilled or Steamed Mixed Vegetables
Sweet Potatoes
Onion Rings
Rustic Texas Potatoes

Creamed Spinach
Creamed Mushrooms
Pampas Criolla Salad
(tomatoes, eggs, premium olive oil, oregano)
Potatoes Au-Gratin
Grilled Jumbo Asparagus
Asparagus Au-Gratin
(with Prosciutto Di Parma)

Additional Bread basket

Additional chimichurri (cup)

POLICIES: We do not separate checks per table but, we can split the check among guests or payment types. 18% gratuity will be applied for parties of 6 or more. Split Plate + \$ 3.00 per person fee. No use of cell phones in the dining room please. **ADDITIONAL INFORMATION:** Please notify us of any allergies (not every ingredient is listed on the menu and your well-being is important to us). Patagonia Grill & Café Menu items and prices subject to change. Patagonia Grill & Café proudly supports Texas Ranchers & Produce. *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.