

# PATAGONIA

## GRILL & CAFE

PRICING NOTICE: We have implemented a dual-pricing option. This allows us to pass on our savings to customers who pay with cash. **PAY BY CASH AND SAVE 3.5%**


### APPETIZERS

<b>Argentinian Empanada</b>	
Ham & cheese	4
Cheese, onions & mushrooms	4
Spinach, mushrooms, red peppers & onions	4.50
Chicken	4.50
Beef	4.75
Brisket Texas	4.75
Spicy Brisket Texas	4.75
Roquefort cheese, onions & mozzarella	4.75
Colorado lamb	6.50
<b>Veggie Bruschetta (V)</b>	15
Seven grilled bread pieces topped with tomatoes, onions, parsley, garlic, & olive oil	
<b>Beef Bruschetta</b>	21
Seven grilled bread pieces topped with sliced steak sauteed on butter truffle, provolone cheese & parmesan cheese	
<b>Argentinian Sausage</b> ( <i>Chorizo Criollo</i> )	19
<b>Argentinian Blood Sausage &amp; Russian Salad</b> ( <i>Morcilla Criolla</i> )	19
 <b>Argentinian Long Thin Sausage</b> ( <i>Salchicha Parrillera</i> )	19
Seasoned with chimichurri & parmesan cheese	
<b>Fried Calamari with Pink Sauce</b>	21
<b>Grilled Provoleta</b>	21
Dry aged provolone cheese, tomatoes, prosciutto di Parma, oregano & olive oil	
<b>Sweet Bread with Chimichurri Sauce</b> ( <i>Mollejas</i> )	22
<b>Ceviche Rio Limay</b>	24
Fresh Chilean tilapia on a bed of mango & red onions with citrus lime juice	
<b>Peninsula Valdes</b>	24
2 grilled jumbo shrimp with asparagus bundle wrapped in prosciutto served on polenta, olive oil & parmesan cheese	
<b>Best Ever Provoleta</b>	25
Melted provolone cheese, served with Argentinian sausage, prosciutto di Parma, grape tomatoes, oregano & olive oil	
<b>Colorado Lamb Lollipop</b>	26
Served with sweet potatoes au-gratin	
<b>Beef Carpaccio</b>	34

### FOR THE TABLE

**APPETIZER SAMPLE PLATTER** 35 (serves 2-3) 45 (serves 4-5)  
Fried calamari, crab cake, empanadas, bruschetta

### SOUPS & SALADS

 <b>Signature Cream of Asparagus</b>	12(Cup) 19(Bowl)
Freshly made with asparagus, small chunks of chicken & bacon	
<b>Lentil, Bacon &amp; Spanish Sausage</b>	12(Cup) 19(Bowl)
<b>Mandarin Almond Salad</b>	24
Mixed greens served with mandarin oranges & dried cranberries with balsamic vinaigrette sauce. Served with your choice of chicken or salmon	
<b>Mango/Apple Mixed Greens Salad</b>	24
Mixed greens served with mango, apple, almonds, nuts with balsamic vinaigrette & parmesan cheese. Served with your choice of chicken or salmon	
<b>Argentinian Steak Salad</b>	38
Mixed lettuce, tomatoes, walnuts & onions topped with prime steak	
<b>ADDITIONS:</b> <i>grilled chicken</i> 12 * <i>jumbo king shrimp</i> 15 * <i>salmon</i> 12 * <i>skirt steak</i> 18	

### SANDWICHES

SERVED WITH YOUR CHOICE OF SALAD OR FRENCH FRIES

<b>Choripan Sandwich</b>	22
Served with lettuce, tomatoes, salsa criolla & chimichurri sauce	
<b>Pomarola Sandwich</b>	22
Served with tomato sauce, bell peppers & mozzarella cheese	
<b>Churrasco Sandwich</b>	25
Grilled steak, served with lettuce, tomatoes, onions, two fried eggs, ham, provolone cheese, mayo & chimichurri sauce	

### KIDS MENU (UNDER 12 YEARS OLD)


<b>Spaghetti</b>	12
<b>Penne Pasta</b>	12
Served with your choice of pomodoro, marinara, or butter sauce	
<b>Grilled chicken breast &amp; mashed potatoes</b>	12
<b>Chicken tender strips &amp; fries</b>	12
<b>Steak &amp; fries</b>	15

### PASTAS

SERVED WITH OUR SIGNATURE HOUSE SALAD


Our pastas are fresh Artisan and homemade daily

**Choose from:** Bolognese, Chardonnay, Garlic Butter Truffle, Pink or Pomodoro sauce

<b>Spaghetti &amp; Meatballs</b>	24
Delicious homemade spaghetti with tasty beef meatballs slow cooked for an intense tomato flavor	
<b>Spaghetti &amp; Sausage</b>	24
Spaghetti served with Argentinian sausage, bell peppers, onions & Malbec red sauce	
<b>Argentine Gnocchi ~ Ñoqui</b>	24
Homemade potato dumplings stuffed with ricotta and asiago cheese, served with your sauce choice	
 <b>Spinach &amp; Ricotta Cannelloni</b>	25
<b>Beef Canneloni</b>	25
Stuffed homemade pasta with beef, vegetables, ricotta, parmesan Bechamel sauce & fresh tomato sauce	
<b>Porcini Mushroom Ravioli</b>	25
Served in a white truffle and Chardonnay sauce	
<b>Fettuccini di Mare</b>	35
Served with a beautiful combination of shrimp, calamari, scallops and served with your sauce choice	
<b>Lobster Ravioli with Vodka Cream Sauce</b>	41

### TRADITIONAL PLATES

SERVED WITH OUR SIGNATURE HOUSE SALAD

<b>Patagonia Potato Pie</b>	24
Ground beef, homemade mashed potatoes, mozzarella cheese, parmesan cheese & spices	
<b>Chorizos a la Pomarola</b> ( <i>Argentinian Sausage</i> )	24
Argentinian sausage slowly cooked, braised on fresh tomato sauce, bell peppers & onions with homemade mashed potatoes	
<b>Grilled Chicken Breast</b>	25
Juicy and tender organic chicken breast, served with Malbec Porto mushroom sauce, homemade mashed potatoes or mashed sweet potatoes & grilled seasonal vegetables	
<b>Bacon-Wrapped Chicken</b>	25
Tasty bacon wrapped organic chicken, served with Bourbon mushroom crême sauce, homemade mashed potatoes & green beans	
<b>Stuffed Chicken Breast</b> ( <i>Suprema Rellena</i> )	32
Chicken breast stuffed with provolone cheese, ham and spinach with pink sauce & mashed potatoes or rosemary potatoes	
<b>Bacon-Wrapped Beef Tenderloin Tips</b>	34
Served with Chardonnay cream sauce, mashed potatoes or mashed sweet potatoes, grilled vegetables & greens beans	
<b>Steak, Egg &amp; Fries</b>	35
10oz. New York Strip steak served with two fried eggs & french fries	
<b>Two Bone Pork Chop</b> ( <i>Costeleta de Cerdo</i> )	35
12oz. Pork chops served with rosemary roasted red potatoes, sunset blend vegetables & apple Malbec sauce	
 <b>Prime Pork Tenderloin</b>	38
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	

### MILANESAS

SERVED WITH OUR SIGNATURE HOUSE SALAD & YOUR CHOICE OF MASHED POTATOES, FRENCH FRIES OR ROSEMARY ROASTED POTATOES

<b>Chicken Milanese Fugazzeta</b>	24
Served with glazes onions, mozzarella cheese & green olives	
<b>Chicken Milanese Napolitana</b>	24
Served with tomato sauce, mozzarella, fresh tomatoes, oregano & olive oil	
<b>Beef Milanese Suiza</b>	26
Served with a Bechamel sauce & mozzarella	
<b>Beef Milanese a Caballo</b>	26
Served with two fried eggs	
<b>Prime Beef Milanese Napolitana</b>	28
Served with your choice of mashed potatoes or french fries	

 **HIGHLY RECOMMENDED BY PATAGONIA**



02.04.2025



# SIGNATURE ARGENTINIAN ENTREES

## MEAT

SERVED WITH OUR SIGNATURE HOUSE SALAD & CHOICE OF HOMEMADE MASHED POTATOES,  
FRENCH FRIES OR ROSEMARY ROASTED POTATOES

 <b>Outside Skirt</b> ( <i>Entraña</i> )		10oz.	56
<b>Argentinian Short Ribs</b> ( <i>Tira de Asado</i> )		16oz.	56
<b>Outside skirt steak "Fugazzeta"</b>			56
Served with glazed onions and mozzarella cheese & green olives			
<b>Outside skirt steak "A la Pizza"</b>			56
Served with tomatoes sauce, mozzarella, ham & fresh tomatoes & green olives			
<b>New York Strip</b> ( <i>Bife de Chorizo</i> )	14oz. 56	18oz. 69	26oz. 86
ARGENTINIAN PRIME STEAK			
			14oz. MKP
<b>Ribeye</b> ( <i>All-Natural boneless</i> )	18oz. 71	22oz. 76	26oz. 87
ARGENTINIAN PRIME STEAK			
			14oz. MKP
<b>T-Bone</b> ( <i>Costeleta</i> ) ASPEN RIDGE – CO			24oz. 71
 <b>Filet Mignon</b> ( <i>Lomo Porteño</i> ) ASPEN RIDGE – CO	8oz. 58	10oz. 64	12oz. 69
<b>Ribeye Tomahawk</b>	Ask your server for available size & pricing		
<b>Wagyu New York Strip</b> ( <i>Bife de Chorizo</i> )		12oz. 81	16oz. 87
<b>Wagyu Ribeye</b> ( <i>Costeleta Prime Quality</i> )			
TEXAS PRIME WAGYU BEEF			
 ARGENTINIAN SPECIAL PRIME QUALITY WAGYU		12oz. 84	16oz. 91
			16oz. 92
<b>Wagyu Filet Mignon</b> ( <i>Fine Prime Wagyu Beef</i> )			8oz. 89

## SIDES

Small House Salad	6
French Fries	10
Chiles & Onions	12
Mashed Potatoes	13
Rosemary Roasted Potatoes	13
Grilled or Steamed Mixed Vegetables	13
Sweet Potatoes	13
Onion Rings	13
Rustic Texas Potatoes	13
Creamed Spinach	15
Creamed Mushrooms	15
Pampas Criolla Salad <i>(tomatoes, eggs, premium olive oil, oregano)</i>	14
Potatoes Au-Gratin	15
Grilled Jumbo Asparagus	15
Asparagus Au-Gratin <i>(with Prosciutto Di Parma)</i>	16

**CHEF'S RECOMMENDATION:** Roquefort Cream of Mushrooms sauce (add \$5)

## PARRILLADAS

### Prime Mixed Grilled Meat Platter

235 (serves 3-4)

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

### Argentinian Mixed Grilled Meat Platter

165 (serves 2-3)


245 (serves 4-5)

*(Parrillada Mixta Argentina)*

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

## SEAFOOD

SERVED WITH OUR SIGNATURE HOUSE SALAD

<b>Crab Cakes</b> (2)	28
Served on a bed of mixed green salad & Pink sauce	
<b>Cathedral Salmon</b> ( <i>Salmon Catedral</i> )	38
8oz. grilled salmon, served with mandarin citrus sauce, sunset blend vegetables & basmati rice	
<b>King Shrimp in Cognac Sauce</b> ( <i>Gambas al Cognac</i> )	38
Jumbo shrimp sautéed in cognac, bell pepper sauce served with sunset blend vegetables & basmati rice	
<b>Red Snapper in Cognac Sauce</b> ( <i>Pargo al Cognac</i> )	42
8oz. grilled snapper & sautéed in cognac, bell pepper sauce served with sunset blend vegetables & mashed potatoes	
 <b>Neuquen Grilled Trout</b> ( <i>Trucha a la Parrilla</i> )	44
10oz. grilled fresh Patagonia wild trout served on a bed of sautéed spinach with roquefort cheese, mushrooms & white wine sauce	
<b>Chilean Sea Bass</b>	52
8oz. Chilean sea bass seasoned with dijon mustard served with grilled mixed vegetables, mashed potatoes & tartar sauce	

## HOUSE SPECIALTIES'

SERVED WITH OUR SIGNATURE HOUSE SALAD

<b>Quail*</b> ( <i>Codorniz a la Cordobesa</i> )	42
2 grilled quail, sautéed and served on a bed of spinach with rosemary potatoes & Roquefort cream of mushrooms sauce	
<b>Argentinian Sautéed Duck</b>	42
10oz. sautéed prime duck served with maple Bourbon mushroom sauce, mashed potatoes & green beans	
<b>Calafate Patagonia Lamb Hind Shank</b> ( <i>Cordero Hind Shank</i> )	48
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	
<b>Colorado Lamb Chop*</b> ( <i>Costeleta de Cordero</i> )	61
12oz. grilled lamb chop seasoned with fresh herbs, served with peach & pear sauce, grilled mushrooms & grilled mixed vegetables	
<b>Veal Osso Buco*</b>	61
Slow braised veal served with sweet potatoes & grilled seasonal vegetables	

\*Please check with your server about daily availability.

Additional Bread basket 3.5    Additional chimichurri (cup) 3.5

**POLICIES:** We do not separate checks per table but, we can split the check among guests or payment types. 20% 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.