



PATAGONIA

GRILL & CAFE

DINNER 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 (*Chorizo Criollo*) 6(1) 10(2)

Argentinian Blood Sausage (*Morcilla Criolla*) 7(1) 12(2)

Fried Calamari with Pink Sauce 16

Grilled Provoleta 16

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

Grilled Wild Hog Sausage (2) (*Chorizo de Jabali*) 16

Grilled Venison Sausage (2) 16

Argentinian Long Thin Sausage (*Salchicha Parrillera*) 16

Seasoned with Chimichurri & Parmesan cheese

Crab Cakes (2) 17

Served on a bed of mixed green salad & Pink sauce

Ceviche Rio Limay 17

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

Sweet Bread with Chimichurri Sauce (*Mollejas*) 17

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 (*Picada-Tapa*) 38

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 8(Cup) 12(Bowl)

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

Argentinian House Salad 13

Mixed lettuce, tomatoes, walnuts & onions

Mandarin Almond Salad 14

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

Mango / Apple Mixed Greens Salad 14

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

ADDITIONS:

grilled chicken 7

**jumbo king shrimp* 12

**salmon* 8

**skirt steak* 13

PASTAS

ALL PASTAS COME WITH OUR ARGENTINIAN HOUSE SALAD
ALL PASTAS ARE FRESH ARTISAN AND HOMEMADE DAILY

Spaguetti 17

Fettucini 17

Spinach Fettucini 18

Gnocchi 18

Bucatini 18

Tortelini 19

Spinach & Ricotta Cannelloni 25

Raviolis 19

• Four Cheese

• Spinach

• Porcini Mushroom with White Truffle and Chardonnay sauce

• Lamb Ravioli served with lamb cream sauce MKP

Lobster Ravioli with Vodka Cream Sauce 36

CHICKEN & VEGETARIAN ENTREES

Stuffed Chicken Breast (*Suprema Rellena*) 25

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

Organic Grilled Chicken Breast 22

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

Mixed Seasonal Grilled Texas Vegetables Plate 25

SEAFOOD ENTREES

ALL SEAFOOD ENTREES COME WITH OUR ARGENTINIAN HOUSE SALAD

Cathedral Salmon (*Salmon Catedral*) 32

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

King Shrimp in Cognac Sauce (*Gambas al Cognac*) 32

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*) 38

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

Chilean Sea Bass 42

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

MILANESA DISHES

ALL MILANESAS COME WITH YOUR CHOICE OF FRENCH FRIES
OR MASHED POTATOES

Chicken Milanese 22

Chicken Milanese Napolitana 24

Beef Milanese 24

Veal Milanese 26

Veal Milanese Napolitana 29

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

ALL ENTREES COME WITH OUR ARGENTINIAN HOUSE SALAD

STEAKS

USDA CERTIFIED 100% PREMIER BLACK ANGUS STEAKS

Outside Skirt (*Entraña*) 10oz. 38

SILVER FARM

All-Natural beef tender outside skirt

Argentinian Short Ribs (*Tira de Asado*) 16oz. 38

CREEK STONE FARM

All-Natural Certified short ribs

New York Strip (*Bife de Chorizo*)

TEXAS LOCAL FARM - PRIME 12oz. 41 16oz. 45 20oz. 56

ASPEN RIDGE - CO 12oz. 45 16oz. 52 20oz. 62

ARGENTINIAN PRIME STEAK 14oz. MKP 20oz. MKP

Ribeye

TEXAS LOCAL FARM - PRIME 16oz. 51 20oz. 58

All-Natural Certified Angus Ribeye Steak boneless

ASPEN RIDGE - CO 16oz. 62 20oz. 67 24oz. 75 32oz. 89 (*Special*)

ARGENTINIAN PRIME STEAK 14oz. MKP 20oz. MKP

T-Bone (*Costeleta*)

24oz. 51 32oz. 65

ASPEN RIDGE - CO

Filet Mignon (*Lomo Porteño*) 8oz. 41 10oz. 45 12oz. 52

ASPEN RIDGE - CO

Porterhouse (*Costeleta con Lomo*) 24oz. 59 32oz. 68

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. 71

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. 75

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

Buffalo Osso Buco 45

Served with fresh basil tomato sauce & polenta au-gratin

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

Argentinian Mixed Grilled Meat Platter 84 (for 2) 152 (for 4)
(*Parrillada Mixta Argentina*)

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

Signature Wild Patagonia Mixed Grilled Parrillada 575 (for 8)

Exotic Patagonia wild, grass fed, hormones free 44 Farms, Veal Tomahawk - Lamb Chop - Ribeye Tomahawk - Short Ribs - Ostrich - Quail - Venison - wild hog - venison sausage - wild boar hog - Duck

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*) 32

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

Tomahawk Pork Chops (*Costeleta de Cerdo*) 38

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*) 38

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

Wild Hog Chop (*Jabali La Pampa*) 38

(ALLOW 20 MINUTES FOR COOKING TIME)

Grilled wild hog served on a bed of spinach, potatoes au-gratin & mushroom sauce

Argentinian Sautéed Duck 41

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

Patagonia Venison Cognac Chop (2) 45

12oz. Venison chop served with peach and pear sauce, mashed potatoes & grilled mixed vegetables

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)			

01.07.2020