



Dinner Course

\$55 PER PERSON

Restaurant will donate \$7 from each dinner sold. Food Bank will provide 21 meals from this donation.

Please call restaurant directly for take-out or curbside options.

APPETIZERS (Choose one)

Argentinian Empanadas
Beef, chicken, spinach(V)

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

Argentinian Sausage
Served with Chimichurri Sauce

Mandarin Almond Salad
Mixed greens served with mandarin slices, sugar toasted almond & dried cranberries with balsamic vinaigrette dressing

Creme of Asparagus
Patagonia's signature dish

Lentil Soup
Bacon & spanish sausage soup

ENTREES (Choose one)

Spinach Ravioli (V)
Served with pink sauce

Catedral Salmon
6 oz fresh Alaskan salmon served with mandarin citrus sauce, basmati rice & seasonal grilled vegetables

Grilled Mixed Vegetables Plate (V)
Grilled vegetables

Prime Tips Tenderloin Wrapped in Bacon
8 oz prime tips tenderloin served with bourbon cream mushroom sauce, mashed potatoes & seasonal grilled vegetables

New York Steak
12 oz New York steak served with Rosemary roasted potatoes

Ribeye Steak
12 oz Ribeye steak served with Texas rustic potatoes

Prime Pork Tenderloin
Served with Bourbon mushrooms creme sauce, mashed potatoes & green beans

DESSERTS (Choose one)

Tres Leches
Served with dulce de leche

Churros
Served with dulce de leche

Argentinian Alfajores
Served with dulce de leche

Vegetarian (V) Cleverley's Choice (CC) To-Go Note: Dish Show (V) Vegetarian

FOR RESERVATIONS OR TO PLACE AN ORDER
CALL (713)468.8408. WALK-INS WELCOME.

*HRW reservations are suggested, however walk-ins are accepted upon seating availability. Beverages, tax & gratuity are not included unless otherwise noted.

