

# **APPETIZERS**

#### SHRIMP COCKTAIL

Cocktail Sauce with Horse Radish, Cucumber, Chives, Lemon

#### TUNA CHICHARRON

Guacamole, Spicy Sauce

#### BEEF CARPACCIO

Arugula, Capers, Parmesan, Balsamic Reduction, Crostini

# PROVOLONE CHEESE

Grilled Tomatoes, Herb-infused Oil, Oregano

#### GRILLED CHORIZO

Argentinian or Spanish Chorizo, Greens Vegetable Mix, Cherry Tomatoes

#### MUSSELS IN WHITE WINE

Served in White Wine Sauce

# SALADS

# ARUGULA AND SPINACH

Roasted Beets, Feta, Red Onion, Cherry Tomatoes

# ICEBERG A

Red Onion, Cherry Tomatoes, Bacon, Blue Cheese

#### **BRIGANTINE**

Lettuce Mix, Caramelized Walnuts, Tomato, Green Grapes, Radicchio, Cucumber

# BURRATA 🗎

Cherry Tomatoes, Lettuce Mix, Oregano, Balsamic Glaze

#### YOUR CHOICE OF DRESSINGS:

Blue Cheese, Italian, Ranch, Mustard, Balsamic Glaze, Vanilla

# SOUPS

### ONION A

Beef Broth, Fine Herbs, Butter, Red Wine

#### CLAM CHOWDER

Clams, Celery, Garlic, White Onion

# CREAM OF POTATO AND BACON

Leek, Garlic, Celery, White Onion

# **ENTRÉES**

#### STUFFED SHRIMP

Wrapped in Bacon

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PINK RISOTTO

Beet Sauce with Shrimp, Mussels, White Wine

#### ROASTED CHICKEN BREAST

Seasonal Vegetables, Meyer Lemon Sauce

SALMON A Soy Butter, Glazed Carrots

# FISH IN CORIANDER SAUCE

Catch of the Day, Cauliflower, White Wine

# BEEF BRISKET

Slow cooked, Mashed Potatoes, Chives, Red Wine Sauce

#### CREATE YOUR OWN PASTA 🐰

Your choice of Penne, Fettuccine or Spaghetti Bolognese Sauce, Alfredo Sauce or White Sauce with Shrimp























# FROM THE GRILL

BEEF FILLET 8 OZ

NEW YORK STRIP 14 OZ

RIB EYE 14 OZ

FLAP STEAK 7 oz

FLANK STEAK 7 OZ

LOBSTER TAIL 12 OZ

RIB EYE WITH CABRILLA FISH

FLAP STEAK WITH OCTOPUS

BEEF FILLET WITH SHRIMP

# **DRY AGED CHOPS**

NEW YORK 14 OZ

RIB EYE 14 OZ

KANSAS 21 OZ

COWBOY 20 OZ

(To Sharing)

PORTERHOUSE 25 OZ

(To Sharing)



MEAT TEMPERATURES

Medium Rare

Medium

Medium Well

Well Done



# FROM THE BROILER

ARGENTINIAN MIXED GRILL

Flap Steak, Chorizo, Aged Rib Eye, Shrimp

**GRILLED SURF & TURF** 

Aged New York Strip, Flap Steak, Shrimp

# SIDE DISHES

GARLIC MASHED POTATOES A

BAKED POTATO

FRENCH FRIES

**BROCCOLI** 

MUSHROOMS

**GRILLED VEGETABLES** 

CREAMED SPINACH

ASPARAGUS (Seasonal)

#### SAUCES

BÉARNAISE (Î) ○ | HOT ೨ | CABERNET DEMI | PEPPERCORN | CHIMICHURRI

Gourmet Experience 20% Discount with Meal Plan.



## **DESSERTS**

#### CHOCOLATE BRIGANTINE

Creamy Chocolate Cake, Ice Cream

#### APPLE TERRINE #

Caramelized, Cinnamon, Ice Cream

#### **CREAMY MANGO**

Accompanied by Mango Compote

#### **COCONUT PANNA COTTA**

Served with Ice Cream

# WHITE CHOCOLATE ALFAJOR

Argentine Speciality with Milk Caramel



Sluton Free







Walnut

Prices are in US Dollars and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Please let your server know if you have any dietary restrictions.

