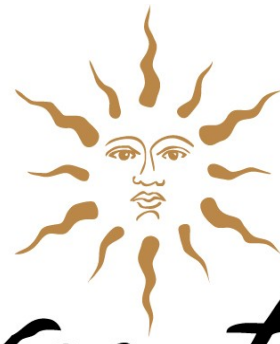


A Family Tradition since 2005



Argentine bistro

Starters

- Crab Cake *salsa golf & chimichurri* \$13
- ✓ Baked Brie *topped with house made preserves* \$11
- Meat Empanada *braised pork, sofrito, gremoulatta* \$8
- ✓ Veggie Empanada *chickpea, sofrito & sundried tomato* \$7
- ✗ Butternut Squash Risotto *with mascarpone & fried sage* \$9

Soups

- Chicken Soup *with house made noodles* \$4 \$7
- ✓ Tomato Bisque *topped with chimichurri* \$4 \$7

Restaurant Dinner Hours

Mon-Thurs 4:00 to 9:00
Fri & Sat 4:00 to 10:00
Sunday Closed

Salads

- ✓ ✗ Argentine Salad *mixed greens, cranberry, feta, almond, chimichurri vinaigrette* \$8
- ✗ Warm Spinach Salad *roasted crimini, caramelized pearl onion, bacon vinaigrette* \$11
- ✗ Romaine Salad *with grilled onions, bacon and creamy bleu cheese dressing* \$13
- ✓ ✗ Apple Walnut Salad *with radicchio, swiss cheese, apple cider vinaigrette* \$12
- ✓ ✗ Side Salad *mixed greens, cranberry, feta, almond, chimichurri vinaigrette* \$5

“good food, a
fast horse and a
fine lady....
what else is
there?”
-uncle tío

Entrees

- ✓ Lori's Lasagna *roasted eggplant, artichoke, spinach ricotta, mozzarella, parmesan* \$16
- ✗ Argentine Bean Chicken Hash *confit chicken, sundried tomato, spinach, roasted potato, fried egg* \$11
- ✗ Salt Seared NY Strip *bleu cheese compound butter & smoked onion mashed potatoes** \$26
- ✗ Chimichurri Brick Chicken *lentils, roasted butternut squash, potato & shallot vinaigrette* \$15
- Fennel Dusted Salmon *with creamed kale and roasted mushrooms** \$19
- Gaucho Braised Lamb Shank *smoked onion mashed potato, turnips, caramelized pearl onion, cilantro-mint pesto** \$24
- ✗ Salt Seared Pork Tenderloin *local apple compote and garlic mashed turnips* \$20
- Argentine Beef Stew *with pumpkin and pepitas* \$15

✗ Gluten Free

✓ Vegetarian Friendly

Desserts

- ✓ Pot de Creme \$7
- ✗ Chocolate Chip Meringue Cookies *with seasonal fresh fruit* \$9
- Mochamisu \$7
- Seasonal Bread Pudding \$6

A 20% gratuity is added for parties of 6 or more. Please make one of our managers aware of any food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.