

## Primer

**DE la CASA-** margarita marinated grilled chicken, field greens, roasted sweet red peppers, heirloom cherry tomatoes, sliced cucumbers, shredded carrots and red onions, tossed with a chimichurri vinaigrette \$14

**ROASTED BEET, BLOOD ORANGE AND GOAT CHEESE SALAD-** diced oven roasted beets, blood orange segments, and goat cheese on top of baby arugula tossed with blood orange balsamic vinaigrette with croutons \$13

**POACHED PEAR SALAD-** spring mix greens tossed in a sweet lemon vinaigrette, white wine & citrus poached pear slices, brie cheese, candied Texas pecans and croutons \$13

**CARPACCIO-** Thin sliced beef, scallion aioli, chimichurri, fried capers, sea salt, cracked black pepper, shaved parmesan cheese, and an arugula salad \$15

**SKILLET MUSSELS-** fresh PEI mussels, chorizo, beer, and lemon segments \$11

**PROVOLETA La DORREGO'S-** Grantinado Argentinian provolone, oven roasted tomatoes and chiffonade of Basil. Served sliced with crostini's \$9

## *BAKED or FRIED EMPANADAS*

For Authentic Argentinian Empanadas please allow 15 minutes for fresh baking

**Masa & Queso Empanada-** a pair of soft cheese, sweet corn and fresh thyme \$7

**Beef Empanada-** a pair of ground beef, potatoes, roasted red peppers, onion, diced egg and cumín \$7

**Chicken Vegetable & Ricotta Empanada-** a pair of pulled whole chicken, tomatoes, zucchini, yellow squash and ricotta \$7

## Beef

**DEAN & PEELER 38oz TOMAHAWK STEAK-** served with grilled asparagus and grilled potato medallions with chimichurri oil, topped with lemon rosemary butter accompanied by candied garlic \$70

**DEAN & PEELER 16 oz STRIPLION STEAK-** served with fried potatoes, mushroom ragout and crispy onions straws \$55

**DEAN & PEELER 14 oz RIBEYE STEAK-** served with sweet potato medallions and slow roasted Roma tomatoes and a Malbec demi-glaze \$50

## Entrada

**ROASTED HALF CHICKEN SKILLET**- with chorizo stuffing, slow roasted tomatoes and rosemary pan jus \$25

**PAELLA**- Please allow 25 minutes for à la minute preparation. traditional saffron style with mixed peppers, onions, shrimp, chicken, sausage, and mussels. Garnished with diced tomatoes and peas. \$30

**GROUPEL SALTIMBOCCA**- fillet of grouper, fresh sage leaf, wrapped in prosciutto and sautéed, accompanied with a pan sauce. Served with herbed orzo and asparagus \$29

**PAN SEARED SALMON**- quinoa and arugula salad topped with salsa criolla and citrus vinaigrette \$27

**PORK CHOP MILLANESE**- bone-in pork chop Milanese breaded and sautéed, served with saffron risotto, sautéed spinach. \$30

**LASAGNE BOLOGNESE**- Fresh basil pasta sheets with layers of "Argentinian Style" Bolognese, ricotta and mozzarella cheese with a rich tomato sauce \$24

**CHICKEN & ARGENTINIAN CHORIZO RISOTTO**- roasted chicken, Argentinian chorizo caramelized onions, spinach, roasted red peppers and tomato concasse garnish \$21

**WILD MUSHROOM & BACON RISOTTO**- wild mushrooms and applewood smoked bacon, topped with a sunnyside up egg and onion straws \$23

**SHRIMP & PEA SAFFRON RISOTTO**- fresh shrimp and sweet peas with saffron \$26

Dorrego's



## Sides

Grilled Eggplant	7	Fried Potatoes	7
Sweet Corn Pudding	7	Sweet Potato Medallions	7
Roasted Marinated Red Peppers	7	Russet Potato Medallions	7
Mushrooms with Garlic and Parsley	7	Herbed Orzo	7
Gorgonzola Stuffed Tomato	7	Roasted Brussel Sprouts	7