

Dorrego's



CENA ~ DINNER
5 pm - 10pm

MÁS PEQUEÑO ~ SMALLER

Locro ~ Hearty Stew of the Argentinian Gaucho

Slightly spicy stew consisting squash, house made chori, beef, tomatoes, hominy. \$6

Empanadas de carne ~ Argentinian Beef Fried Pastry

Flaky pastry filled with braised beef, carrots, green olives, and caramelized onions. \$7

Chorizo a la parrilla con salsa criolla ~ Grilled Chorizo with Criolla Sauce

Our house made chori, grilled to perfection and served with a salsa criolla. \$9

Provoleta ~ Grilled Provolone Cheese

Cooked until brown and bubbling served with sundried tomatoes, pesto, and crostini. \$12

Ensalada de la casa ~ House Salad

Field greens, roasted sweet red peppers, tomatoes, sliced cucumber, shredded carrots, and red onions, tossed in a chimichurri vinaigrette. \$13

Ensalada César ~ Caesar Salad

Crisp romaine lettuce tossed in a Caesar dressing with croutons, shaved parmesan cheese and served with anchovies. \$11



MÁS GRANDE ~ LARGER

SORRENTINOS DE JAMON Y QUESO

Prosciutto Ham and Cheese Filled Ravioli

House made raviolis filled with chopped prosciutto, mozzarella and ricotta cheese and served in a rustic tomato pan jus. **\$24**

Pairs well with Luca—Chardonnay
Mendoza, Argentina

PESCADO DEL DIA Market Fish of the Day \$30

Pairs well with G.H. Mumm—Champagne
Champagne, France

POLLO AL SARTEN CON LIMON AJO Y TOMILLO

Pan Seared Lemon, Garlic and Thyme Breast of Chicken

Served with roasted potatoes, sautéed summer vegetables and pan jus. **\$22**

Pairs well with Padrillos—Pinot Noir
Mendoza, Argentina

BIFE ANGOSTO ~ Ny Strip Steak

12oz NY strip served with creamy smoked gouda, bacon polenta cake, and slow roasted eggplant. **\$35**

Pairs well with Casarena—Cabernet Sauvignon
Lujan de Cuyo, Argentina

BIFE DE LOMO ~ Beef Tenderloin

8 oz filet of beef tenderloin served with sautéed summer vegetables and papas bravas. **\$45**

Pairs well with Luca—Malbec -
Mendoza, Argentina

OJO DE BIFE ~ Beef Rib Eye

16 oz beef rib eye served with fried broccoli and double cooked sweet potatoes. **\$50**

Pairs well with Alta Vista—Malbec
Mendoza, Argentina

All steaks are served with sweet and spicy garlic, demi-glace, blue cheese sauce, and red pesto.



POSTRES ~ DESSERTS

CREMA DE LIMON CON FRUTOS ROJOS Y HELADO DE CHOCOLATE BLANCO

Fresh seasonal berries with lemon curd, white chocolate ice cream. **\$11**

PANQUEQUES CON DULCE DE LECHE Y MOUSSE DE BANANA

Crepes filled with dulce de leche and topped with a dollop of banana mousse. **\$11**

CHOCOLATE CREMOSO EN OLLA Y CREMA BATIDA

Chocolate pots de crème topped with whipped cream and shaved chocolate. **\$11**

**Consuming raw or undercooked meats, poultry, seafood, and unpasteurized milk may increase your risk of foodborne illness.
Menu items subject to change.**