

# Dorrego's

CENA ~ DINNER...5 pm until 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 con rabo de buey y mejilla de ternera:** Smoke braised ox tail and beef cheek ravioli  
House made raviolis filled with smoke braised oxtail, beef cheek meat and burrata cheese served in a rustic tomato pan jus. \$24

**Pescado del día:** Market fish of the day \$30

**Pollo al sartén con limón, ajo y tomillo:** Pan seared lemon, Garlic and Thyme breast of chicken  
Served with roasted potatoes, sautéed summer vegetables and pan jus. \$22

**Befi angosto:** NY Strip Steak

12oz NY strip served with creamy smoked gouda, bacon polenta cake, and grilled fennel. \$28

**Bife de lomo:** Beef Tenderloin

8 oz Filet of beef Tenderloin served with sautéed summer vegetables and papas bravas. \$45

**Ojo de bife:** Beef Rib Eye

16 oz Beef Rib Eye served with Fried Broccoli and double cooked sweet potatoes. \$50

All Steaks are served with sweet and spicy garlic, Demi-Glace, Blue Cheese Sauce, and Red Pesto

## POSTRES ~ DESSERTS

**Crema de limón 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