

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 de jamón 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

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

Bife angosto ~ NY Strip Steak

12oz NY strip served with creamy smoked gouda, bacon polenta cake, and grilled fennel. \$35

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

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