

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

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