

Dorrego's

CENA ~ DINNER

MÁS PEQUEÑO ~ SMALLER

Locro ~ Hearty Stew of the Argentinian Gaucho

Slightly spicy stew prepared with squash, house made chori, beef, tomato, hominy. **\$8**

Empanadas de Carne ~ Argentinian Fried Beef Pastry

Flaky pastry filled with braised beef, carrots, green olives, and caramelized onions. **\$12**

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. **\$14**

Provoleta ~ Grilled Provolone Cheese

Cooked until brown and bubbling served with sundried tomatoes, pesto, and crostini. **\$15**

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. **\$14**

Ensalada César ~ Caesar Salad

Crisp romaine lettuce tossed in a Caesar dressing with croutons, shaved parmesan cheese and served with anchovies. **\$14**

MÁS GRANDE ~ LARGER

Pescado del Día ~ Market Fish of the Day \$36

Pollo al Sartén con Limón, Ajo y Tomillo ~ Pan Seared Lemon-Garlic Thyme Breast
Served with roasted potatoes, sautéed summer vegetables and pan jus. \$28

Bife Angosto ~ 12oz NY Strip Steak

Served with creamy smoked gouda bacon polenta cake and slow roasted eggplant. \$45
Paired with Casarena ~ Cabernet Sauvignon, Lujan de Cuyo Argentina.

Bife de Lomo ~ 8oz Beef Tenderloin

Served with sautéed summer vegetables and papas bravas. \$50
Paired with Luca ~ Malbec, Mendoza, Argentina.

Ojo de Bife ~ 16oz Beef Ribeye

Served with fried broccoli and double cooked sweet potatoes. \$57
Paired with Alta Vista ~ Malbec, Mendoza, Argentina.

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

POSTRES ~ DESSERTS

Crema de limón con frutos rojos y helado de chocolate blanco

Fresh seasonal berries with lemon curd, vanilla 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 chocolate chip. \$11

Dessert of the Day-- Chef's Choice \$13

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