

Dorrego's

BAR & LUNCH

Served daily from 11 am until 10pm

MÁS PEQUEÑO ~ SMALLER

Locro ~ Hearty Stew of the Argentinian Gaucho

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

Empanadas de carne ~ Argentinian Beef Fried Pastry

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

Patagonian Wings ~ Tossed in our spicy buffalo chimichurri sauce with ranch dressing. **\$14**

Provoleta ~ Grilled Provolone Cheese

Cooked until brown and bubbling served with basil pesto, sundried tomatoes, and pepper flakes served with 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**

Picada Argentina ~ Charcuterie Board

Assortment of house made and locally sourced meats, cheeses, and spreads
2 meats and 3 cheeses for 1-2 persons **\$35**

MÁS GRANDE ~ LARGER

All Burgers and Sandwiches are served with French Fries

Dorrego's Burger ~ 8oz patty of house made chorizo and ground beef topped with cheddar cheese, shredded leaf lettuce, chopped beefsteak tomato and red onion, serrano aioli and smoked malbec tomato bacon jam on a warm house made bun. **\$16**

Cheeseburger ~ 8oz beef patty, topped cheddar cheese & green leaf lettuce, beefsteak tomato slice and red onion on a warm house made bun. **\$15**

Choripan ~ Our house made chori, grilled and topped with chimichurri sauce, served on a hoagie roll. **\$12**

Argentinian Grilled Chicken Sandwich ~ Chimichurri marinated breast of chicken, topped provolone cheese, lettuce, beef steak tomato slice, and red onion chimichurri aioli on a warm brioche bun. **\$15**

Pastel de papa ~ **Argentinian Sheppard's Pie**

Braised beef, carrots, green olives, and caramelized onions topped with creamy whipped mashed potatoes. **\$15**

Bife angosto ~ **Ny Strip Steak**

10oz NY strip served with creamy smoked gouda, bacon polenta cake, and roasted eggplant. **\$45**

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. **\$28**

Paella a la Marinera ~ Our version on the traditional saffron-flavored rice cooked with baby clams, mussels, baby scallops, shrimp, chicken, chorizo, with vegetables. **\$16.95**

Available at the Paella Station only from 11am-2pm Monday through Friday

Consuming raw or undercooked meats, poultry, seafood, and unpasteurized milk may increase your risk of foodborne illness.

Please notify your service attendant of any known food allergies. Menu items subject to change.

An automatic gratuity of 20% will be added to parties of six or more.