



Restaurant Week

\$46/PP

Appetizers

Soup of the Day

Ceviche of the Day

Buenos Aires Salad

Assorted greens, onions, tomato, pears, blue cheese, sliced toasted almonds, roasted carrots and dried cranberries, tossed in a honey cider vinegar dressing

Calamari's Fritos

Fried calamari, served with a chipotle aioli sauce

Argentinian Style Empanadas

(Choose 2) Beef, chicken, corn, ham & cheese, or shrimp

Entrees

Gnocchi

Potato dumplings, boneless pulled braised short rib, goat cheese, spinach mushroom and roasted garlic

Sole & Shrimp

Sauteed in a lemon butter white sauce served with shrimp, vegetables and mashed potatoes

Veal Scallopini of the Day

Sauteed wild mushrooms, onions, bell peppers, in a light marinara sauce

Pasta Fettuccine Primavera

Sauteed shrimp, zucchini, carrots, yellow squash, mushrooms, plum tomato, garlic & oil

Chicken Fiorentina

Sauteed chicken breast, mashed potatoes, spinach, mozzarella cheese, in a beef demi-glace sauce

*Grilled Flap Steak **

Sliced steak, melted blue cheese, peppers, onions, mushrooms, mashed potatoes, with a malbec reduction

*Grilled Petite Filet Mignon*8oz*

Broccoli, mashed potatoes, in a porcini mushroom sauce

Dessert

Flan

Caramel custard served with dulce de leche

Crème Brûlée

Caramelized bananas and pistachio nuts

*****NO SUBSTITUTIONS, TAX AND GRATUITY NOT INCLUDED*****