

— CENTER CITY DISTRICT —  
**RESTAURANT  
WEEK**



*Three Course Prix Fixe Dinner Menu - January 9th - 21st. 2022*

**\$ 40.00 per Guest / Plus 20% Gratuity and Taxes**

TO BE FAIR TO ALL OF OUR GUEST THERE IS A 2 HOUR MAX SEATING TIME, THANK YOU !

**FEATURE SIGNATURE COCKTAILS \$ 11 each**

**"LUNA" Haku Japanese Vodka - Raspberry Infusion - Lillet - Lemon**

**"NOSTALGIA" Knob Creek Rye Whiskey - Averna - Fernet Branca Mint - Lemon**



**FIRST COURSE: APPETIZERS**

*Choice of one*



**EMPANADAS ARGENTINAS**

Homemade Fried Empanadas,  
choice of Beef / Chicken / Ham & Cheese / or Spinach w/Mozzarella

**CHORIZO**

Argentine Homemade Sausage, Grilled

**FRIED POLENTA**

Fried Polenta Sticks - Marinara Sauce

**SECOND COURSE: ENTREE**

*Accompanied with your choice of Mashed Potatos - French Fries - House Salad or White Rice*

*Choice of one*

**ENTRAÑA - STEAK**

Grilled Angus Skirt-Steak

**PECHUGA DE POLLO A LAS BRASAS**

Grilled Chicken Breast

**MILANESA MALBEC**

Choice of BEEF or CHICKEN  
Thinly cut, breaded and lightly fried

**SALMON A LA PARRILLA**

Grilled Salmon - marinated in citrus herbs

**THIRD COURSE: HOMEMADE DESSERT**

*Choice of one*

**TRES LECHES**

Sponge Cake  
soaked in three kinds of milk

**FLAN ARGENTINO**

Homemade Argentinian Flan  
accompanied w/dulce de leche

*Consuming raw or under cooked meat, poultry, eggs, or seafood may increase your risk of food borne illness.  
Please advise us of any food allergies or specialty diets.*