



— CENTER CITY DISTRICT —
**RESTAURANT
WEEK**



**PRIX-FIXE RESTAURANT WEEK MENU
JANUARY 18-31, 2026**

\$ 45 PER GUEST, PLUS TAX AND 20% GRATUITY

SIGNATURE FEATURES COCKTAIL \$ 15 EACH

"VALENTINA" Hornitos Infused Tequila - Raspberry White Peppers - Roses - Argentine Amaro

"TIERRA DEL FUEGO" Clove - Cinnamon - Nutmeg - Anis Infused Knob Creek Bourbon - Yerba Mate Syrup - Fresh Lemon - Served Warm

APPETIZERS

Choice of one

EMPANADAS

homemade fried empanadas, Beef - Chicken - Ham & Cheese or Spinach & Cheese

SOUP OF THE DAY

FRIED POLENTA (GF)

fried polenta sticks - marinara sauce

SALAD

arugula - cherry tomatoes - red onions - parmesan cheese - house dressing (GF)

MAIN COURSE

Choice of one

STEAK

Angus Grilled Skirt Steak - chimichurri sauce

(GF) mash potatoes for a gluten free option or house cut french fries

SALMON (GF)

marinated in chimichurri - spinach bed - white rice

MILANESA

Choice of BEEF or CHICKEN

thinly cut, breaded and lightly fried w/mash potatoes or french fries

CHICKEN (GF)

Grilled chicken breast - chimichurri sauce - mash potatoes

EL POSTRE

Choice of one

FLAN con DULCE DE LECHE (GF)

a baked custard with caramel layer and milk caramel

TRES LECHE

sponge cake soaked in three kinds of milk

Ask our servers about Glute Free Options

*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*