



Pampas



SUGGESTIONS FROM THE CHEF

ALL CHEF SELECT MENU ITEMS SERVED W/ YOUR CHOICE OF:

ARGENTINE FRIES (LOTS OF GARLIC & PARSLEY), PAMPAS RICE PILAF, GARLIC MASHED POTATOES, OR VEGETABLES. YOU CAN SUBSTITUTE THE ABOVE FOR A SIDE SALAD OR CREAMY POTATOES FOR \$1.

- 1. FLAT IRON "LA PLATA": 10 OZ. GRILLED FLAT IRON STEAK W/ CARAMELIZED ONIONS & WARM GOAT CHEESE. SERVED W/ CHEF SELECT VEGETABLES & CHOICE OF SIDE \$28**

- 2. ENTRAÑA CHIMICHURRI: 12 OZ. GRILLED SKIRT STEAK W/ CHIMICHURRI & CRISPY THIN ONION RINGS. SERVED W/ SALAD & YOUR CHOICE OF SIDE \$30**

- 3. FILET MIGNON RECOLETA: GRILLED FILET MIGNON W/ A PISTACHIO CHEESE CRUST. SERVED OVER A ROQUEFORT CREAM SAUCE W/ CHEF SELECT VEGETABLES & YOUR CHOICE OF SIDE
6 OZ. \$31 10 OZ. \$41**

- 4. NY AL MALBEC: 12 OZ. GRILLED NY STEAK OVER A FIG, THYME AND MALBEC SAUCE. SERVED W/ MIXED GREENS SALAD & YOUR CHOICE OF SIDE \$30**

- 5. POLLO A LA ESPINACA: CHICKEN BREAST W/ A SPINACH, SHALLOT & WHITE WINE CREAM SAUCE. SERVED W/ CHEF SELECT VEGETABLES & YOUR CHOICE OF SIDE \$24**

- 6. SURF & TURF "MAR Y TIERRA": GRILLED 8OZ. FLAT IRON STEAK, WILD SALMON & SHRIMP W/ A CREAMY BASIL SHALLOT SAUCE. SERVED W/ VEGETABLES \$39**

***MENU ITEMS SUBJECT TO AVAILABILITY & CAN CHANGE W/OUT NOTICE.
\$7 CHARGE FOR SPLITS. 18% GRATUITY ADDED TO PARTIES OF 6 OR MORE***

APPETIZERS



Pampas Platter: Chorizo, Calamari, Argentine Fries & two (2) chef select Empanadas. Served with aioli & marinara sauce	\$20
Picada a la Maradona: Caramelized onions, Pesto sauce & Chevre cheese roasted in the oven and served with a toasted French Baguette	\$14
Caprese: Fresh Buffalo Mozzarella, sliced tomatoes, basil, extra virgin olive oil & balsamic vinegar	\$11
Calamares Fritos: Baby Calamari lightly fried. Served with lemon, capers & our roasted garlic aioli	\$13
Camarones al Ajillo: Shrimp sautéed in olive oil, garlic & Spanish paprika	\$12
Provoleta: Oven-baked provolone w/ olive oil & oregano. Add Chorizo \$2	\$12
Hongos al Ajillo: Fresh local mushrooms sautéed in olive oil, fresh garlic, white wine & parsley	\$10
Mollejas: Roasted Argentine sweetbreads served with sea salt & lemon	\$10
Chorizo: Argentine-style sausage	\$9
Morcilla: Argentine-style blood sausage	\$9

EMPANADAS



Our famous handmade half moon baked turnover with your choice of filling:
\$3.95 each

- Carne:** Ground beef, onions, green olives & hard-boiled eggs
- Chorizo:** Spanish chorizo, provolone, bell peppers & onions
- Pollo:** Chicken breast, onions & spices
- Queso:** Gouda cheese, onions & paprika
- Napolitana:** Mozzarella, tomatoes, ham & oregano
- Espinaca:** Spinach, onions & Parmesan
- Choclo:** Creamed corn, fire roasted red peppers & Gouda cheese
- Caprese:** Mozzarella, basil & tomatoes

SALADS



Completa: Mixed greens, tomatoes, shredded carrots, boiled potatoes, beets, hard-boiled eggs, sliced red onions, hearts of palm, cucumbers, bell peppers, olives & Chevre cheese in our house dressing	\$14
Pampas: Romaine lettuce, baby spinach, celery, Roquefort & caramelized walnuts in our balsamic dressing	\$14
Mixta: Mixed greens, Romaine lettuce, tomatoes & red onions in our house dressing	\$10

DE LA COCINA



All kitchen entrees served with your choice of rice, Argentine fries, vegetables or roasted garlic mashed potatoes. Substitute the above for a side salad or creamy potatoes for \$1.00

Filet Mignon Bacon Wrapped & Stuffed *“Lomo Relleno Pampas”*: A Pampas Classic!

Filet mignon wrapped with bacon, stuffed with blue cheese, roasted pecans & cream cheese. Topped with our whiskey peppercorn sauce 6 oz. / **\$31** 10 oz. / **\$41**

Filet Mignon w/ Black Pepper & Cream Sauce *“Lomo la Pimienta con Papas a la Crema”*:

Medallions of Grass-fed Filet Mignon, seared with cracked black pepper & finished in a delicate Chardonnay Cream sauce. Served with creamy potatoes **\$31**

Filet Mignon with Mushrooms *“Lomo con Hongos”*: Medallions of Filet Mignon, sautéed with Madeira wine & fresh local mushrooms **\$31**

Roquefort Skirt Steak *“Entraña Roquefort”*: A Pampas Original! Skirt Steak with our delicious Roquefort cream sauce **\$30**

NY Strip w/ Madeira Sauce *“Churrasco a la Madeira”*: Grilled New York strip steak with a Madeira Wine & mushroom sauce **\$30**

Milanesa: Chicken or beef cutlet pounded thin, breaded & lightly fried **\$23**

Milanesa a la Napolitana: Chicken or beef milanesa baked with fresh marinara sauce & Mozzarella **\$25**

Pollo a la Marsala: Grilled chicken breast with a Marsala wine & mushroom cream sauce **\$24**

Pollo al Morron Rojo: Grilled chicken breast with a roasted pecan & red pepper cream sauce **\$24**

PASTAS



Gnocchi Nina: Potato Dumplings in a Rose cream sauce. Served w/ salad **\$20**

Gnocchi al Pesto: Potato Dumplings in a Pesto cream sauce. Served w/ salad **\$20**

Chimichurri Chicken Pasta: Fettuccine, mushrooms & spinach in a Chimichurri cream sauce with chicken pieces. Served w/ salad **\$23**

DE LA PARRILLA



All entrees served with your choice of Rice, Argentine Fries (w/ garlic & parsley), vegetables or garlic mashed potatoes. Substitute any of the above for a side salad or creamy potatoes for \$1.00

Bife de Lomo: Grass-fed Filet Mignon

6 oz. / **\$28**

10 oz. / **\$40**

12 oz. / **\$49**

***Add a sauce to any steak \$3**

*Chimichurri

*Whiskey Peppercorn

*Roquefort Cheese

*Malbec Sweet Shallot

*Madeira Demi-Glace Mushroom

Ribeye “Bife Ancho”: 12 oz. Grilled Rib Eye Steak. **\$37**

NY Strip “Bife de Chorizo”: 12 oz. Grilled New York Strip Steak **\$30**

Skirt Steak “Entraña”: 12 oz. Grilled Skirt Steak **\$29**

Flank Steak “Vacio”: 12 oz. Grilled Flank Steak **\$27**

Flat Iron Steak “Marucha”: 10 oz. Grilled Flat Iron Steak **\$28**

Buenos Aires Mixed Meat Grill: Sizzling Argentinian Mixed Meat Grill of Short Ribs, Skirt Steak, Flat Iron Steak, Chicken Breast, Chorizo & Morcilla served at your table with choice of 2 sides **For Two (2) People \$65**

Parrillada Pampas Mixed Meat Grill “*Parrillada Pampas*”: Sizzling Argentinian Mixed Meat Grill of Flank Steak, Skirt Steak, Short Ribs, Chorizo & sweetbreads served at your table with your choice of 2 sides **For Two (2) People \$60**

Patagonico Lamb: Imported Lamb Chops marinated in herbs & grilled to perfection. Served w/ a Madeira Demi-Glace sauce **\$34**

Mahi Mahi al Chimichurri: Grilled Wild Mahi-Mahi w/ Chimichurri. Served w/ lemon **\$25**

Salmon a la Albahaca: Grilled Wild Salmon w/ a basil, shallot & white wine cream sauce **\$25**

Pechuguita Grillada: Chicken breast marinated in herbs & grilled to perfection **\$20**

*18% Gratuity added to parties of 6 or more. All Menu Items Subject To Availability & Can Change Without Notice.
\$7 Charge For Splits.*