

IN BETWEEN

Chanco Wedge \$17 Gf

Local baby iceberg lettuce + crispy pork belly + red onions + grape tomato + blue cheese crumbles + creamy blue cheese dressing

Patagonia Salad \$15 Gf

Butter blossom lettuce + radicchio + pear + strawberry + caramelized walnuts + gorgonzola cheese + champagne vinaigrette

Charred Caesar \$14 Gf

Local romaine lettuce + lemon Caesar dressing + shaved parmigiano reggiano + croutons + white anchovies

Roasted Beet Salad \$15 Gf

Red and yellow beets + shaved fennel + wild arugula + pomegranate seeds + goat cheese + sunflower seeds + citrus vinaigrette

GOOD PLACE TO START

Braised Beef Cheek \$23 Gf

Slowly braised served over cauliflower puree + crispy onion

Artisan Rustic Bread \$9

Served with fresh herbs + black truffle butter compound

Tuetano Beef Tartare \$24 Gf

Crispy potato pave + capers + shallots + parsley + egg yolk + pickled cucumber + truffle oil

Empanada Trio \$19 Gf

Pork chile verde empanada + Chicken florentine empanada + Beef empanada

Beef Carpaccio (shareable) \$22 Gf

Wild arugula + shaved parmigiano reggiano + lemon + balsamic + EVOO

Roasted Charred Beet Carpaccio \$18 Gf

Toasted pistachio + micro arugula + goat cheese foam + red wine vinaigrette + EVOO

RAW BAR

Scallops Tiradito \$24 Gf

Miso citrus + radish

Fresh Oysters

dozen \$45 | half dozen \$23 Gf

Champagne mignonette + atomic horseradish + creamy mustard

Tuna Tiradito \$23 Gf

Miso limonette + jalapeño olive relish

Tuna Tartare \$23 Gf

Spicy tuna + scallions + avocado + caviar + ponzu

Toro Crudo \$24 Gf

Grapefruit + avocado mousse + scallions

Kampachi Crudo \$24 Gf

Grated Meyer lemon + sun-dried tomatoes + sauce vierge

Sea Food Platter MP Gf

Chef's daily selection

MORE THAN STEAK

Cordero \$56 Gf

Australian heritage rack of lamb + herb crusted + potato pave + whole grain mustard cognac bordelaise sauce

Milanese MP

Thinly cut breaded veal chop + pan seared + arugula + pear tomato + garlic + charred lemon

Kurobuta Pork Chop \$49 Gf

Fresh herbs + roasted fingerling potatoes + pancetta + baby bok choy + sage + dried apricot + pork au jus

CHORIZOS ARGENTINOS

ALL CHORIZOS SERVED WITH ONION, BELL PEPPERS, CHIMICHURRI

Paisa Chorizo \$14 Gf

Grilled Argentine pork sausage

Morcilla \$14

Grilled Argentine traditional blood sausage

Chorizo \$14

Grilled Argentine beef & pork sausage

ENTRÉES

Chilean Sea Bass \$58 Gf

Parsnip puree + baby bok choy + passion fruit emulsion

New Bedford Sea Scallops MP Gf

Edamame beans puree + roasted purple cauliflower + caviar + truffle butter beurre blanc

King Salmon \$45

Leeks + artichoke + romesco sauce

Pappardelle Wagyu Ragu \$39

Slowly braised wagyu ragu

Lobster Ravioli \$42

Sage + lobster fumet + shaved summer black truffle

Jidori Chicken \$35 Gf

Organic free range half grilled chicken + fresh herbs + burnt carrots + fingerling potatoes + crispy onions + chimichurri sauce

Cauliflower Steak \$28 Gf

Butter beans puree + chimichurri



All Wagyu is hand cut to order Exotic salt

Snake River Farms American Wagyu Domestic hybrid wagyu, New York \$15/oz. Eye of rib-eye \$16/oz. minimum 6 oz Gf

Japanese Miyazaki Prefecture Wagyu A5 Highest quality of marbling and tenderness. New York \$30 per oz. minimum 6 oz Gf

ARGENTINIAN CUTS

Natural certified Angus prime beef. Gf

Parrillada for 2 MP
USDA Prime Skirt Steak,
Bone-in Short Rib,
Morcilla Sausage Paisa Chorizo

Churrasco de
Asado de Tira* \$48
SRF Bone-in Short Rib

Bife de Lomo* \$54
USDA Prime Filet Mignon 8oz

Bife Ancho* \$62
USDA Prime Boneless
Rib eye 16oz

Entraña* \$40
USDA Prime Skirt 8oz

AGED HAND CUTS & CHOPS

28 days Aged USDA prime hand cut in house. Gf

Bone-in Rib Eye 20oz \$72

Bone-in Filet 12oz \$72

New York Center Cut 14oz \$52

T-Bone 20oz \$72

LARGE SHAREABLE CUTS:

Tomahawk aged 28 days 44oz MP

Porter House Aged 28 days 44oz MP

SAUCES (Choose 2)

PEPPERCORN SAUCE | BORDELAISE | CHIMICHURRI Gf | BÉARNAISE Gf | HORSERADISH CREMA Gf

ENHANCEMENTS Gf

BLACK TRUFFLE BUTTER \$6 | CRAB CAKE OSCAR \$12 | HALF MAINE LOBSTER SAUTÉED WITH TRUFFLE OIL AND BUTTER \$52 | SAUTÉED BLUE CHEESE \$4 | BONE MARROW \$20

SIDES MATTER

Truffle Papas Fritas \$16 Gf
Summer black truffle + shaved Parmesan cheese

Humita \$16 Gf
Sweet corn cream turbinado sugar

Parmesan Creamed Spinach \$15 Gf
Chopped spinach + smoked garlic + sweet cream

Sautéed Wild Mushrooms \$15 Gf
Seasonal variety of garlic + parsley + thyme

Charred Broccolini \$16 Gf

Mashed Potatoes \$13 Gf
With Garlic confit

White Cheddar Fontina on
Groyere Mac & Cheese \$16

Potato and
Mushroom Gratin \$16 Gf

*A 3% CC surcharge will be added to all credit card transactions