

STARTERS

<p>ARGENTINIAN GARLIC PESTO FRIES \$5.50 Thin cut fries tossed with fresh garlic basil pesto and sprinkled with Parmesan cheese</p> <p>TOMATO BASIL BRUSCHETTA \$8.50 Roma tomatoes with garlic, basil, Olive oil, balsamic on an herb toast</p> <p>EMPANADA TRIO \$9.00 A trio of crispy house-made empanadas; choice of beef & chicken</p> <p>CALAMARI FRITTI \$10.00 Served with a house blend of roasted red peppers, tomato basil for dipping</p>	<p>GRILLED SHIITAKE & OVALINI \$10.50 Grilled mushrooms, red onions, arugula, fresh mozzarella and a basil pesto drizzle + Gluten Free</p> <p>GOAT CHEESE BRUSCHETTA \$9.50 Three flavors of goat cheese balls (poppy seed, paprika and fennel seed) with wilted arugula and peperonata on a crispy crostini</p> <p>CHORIZO & TOMATO PLATTER \$11.50 Crispy Spanish chorizo with tomatoes tossed in a Sherry vinaigrette and accompanied with goat cheese, Prosciutto and served with Artisan bread</p>
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Complimentary bread will be served by request.

SALADS

<p>CAESAR SALAD Half 6.5 Full 9.95 Fresh romaine lettuce, croutons, shredded Parmesan cheese and + Add-Ons: Anchovies 1.75, Chicken 4.00, Shrimp 6.00</p> <p>ROMAINE WEDGE SALAD \$8.95 Romaine Hearts topped with blue Cheese dressing, crispy bacon, candied walnuts and chopped tomatoes</p> <p>HARVEST SALAD \$10.50 A mixture of Farro, roasted corn, Quinoa, roasted peppers, dried cranberries, and Edamame served over Arugula, Mandarin oranges with a lime dressing + Add-Ons: Chicken 4.00, Shrimp 6.00</p>	<p>HOUSE SALAD \$6.50 Romaine Lettuce, Tomatoes, Cucumbers, Red Onions choice of Italian, Ranch or Blue Cheese Dressing</p> <p>ARUGULA & HEARTS OF PALM \$8.50 Baby arugula, mandarin slices, hearts of palm with an orange vinaigrette</p> <p>CHOPPED SALAD \$12.95 Chopped romaine, fresh basil, salami, chicken, shredded mozzarella, garbanzo beans, tomatoes, tossed in a herb vinaigrette</p>
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SOUPS

<p>FRENCH ONION \$7.00 Caramelized onions, simmered with Red wine and a rich beef broth served in a crock with a Gruyere crouton gratin</p>	<p>SOUP D'JOUR Cup 4.50, Bowl 6.50 Check with your server for today's selection</p>
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Before placing your order, please alert the manager to your food allergy or special dietary need. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of food borne illness or death, especially if you have certain medical conditions.

ENTRÉES

All our Entrées are served with their Traditional Sides. Substitutions subject to additional charge. Split Charge 7.50 Substitute any Side Dish for Vegetables of the Day for 3.50.

Add a House Salad, Caesar Salad or Soup of the Day to any Entrée for just 3.50

OUR ARGENTINIAN AND ITALIAN DELIGHTS

SPAGHETTI AND MEATBALLS	\$13.50	LINGUINE AND BROCCOLI	\$15.95
Home made meatballs served in our traditional marinara sauce		Broccoli crowns tossed with fresh garlic and olive oil, served over linguine pasta	
SHRIMP PASTA LA CHECCA	\$17.95	+ Vegetarian	
Shrimp sautéed in a garlic, white wine and lemon sauce with fresh tomatoes and basil tossed with linguine pasta		GNOCCHI BOLOGNESE	\$17.50
PASTA BOLOGNESE	\$14.50	Potato dumplings served with our home made meat sauce	
A simmered blend of Italian sausage, beef and plum tomatoes with fresh herbs		PENNE PASTA PUTANESCA	\$15.50
SPINACH & RICOTTA CANNELLONI	\$18.50	Tomato sauce with capers, olives, red chili flakes, anchovies and garlic	
Homemade pasta rolled with spinach, parmesan cheese, ricotta, fresh herbs, béchamel and tomato basil sauce		ARGENTINIAN GRILLED CHICKEN	\$16.50
GAUCHO PASTA	\$16.50	Grilled half chicken marinated with chimichurri served with fries and a tomato-oregano salad	
Home made sliced Argentinian sausage, mushrooms, peas, garlic, cheese in a white wine marinara sauce with Penne pasta		+ Gluten Free	
CHICKEN PARMIGIANA	\$16.95	PATAGONIAN STEW	\$19.50
Breaded chicken breast baked with tomato basil and mozzarella cheese served with side pasta marinara		Morsels of lamb, beef and homemade sausage simmered in a wild mushroom and Malbec sauce with a baked mashed potato crust and Calafate berry crostini	
+ Veal add 4.00		ARGENTINIAN SKIRT STEAK	\$28.00
		Argentinian "Asado salt" seasoned grass-fed skirt steak served in a traditional Argentinian style with fries, chimichurri, and mixed greens with onions and tomatoes	
		+ Gluten Free	

CHEF'S FAVORITES

FISH & CHIPS	\$14.50	MEAT LOAF	\$15.95
Panko crusted and fried China Sole served with cole slaw, fries and tartar sauce		Home made meat loaf topped with a pepper corn mushroom sauce and french fried onions served with mashed potatoes and vegetables	
GRILLED SHRIMP & VEGGIE CAPRESE	\$19.50	SOLE RUSTICA	\$19.50
Grilled shrimp layered over tomatoes, Ovalini mozzarella, fresh basil with grilled zucchini and a fig balsamic drizzle		Sole, baked with tomatoes, artichoke hearts, capers, and garlic and kalamata olives served with vegetables and mashed potatoes	
+ Gluten Free		+ Available Gluten Free	

OUR GERMAN DELIGHTS

MUSHROOM SPÄTZLE **\$17.50**

Home made German noodles tossed with shiitake & portobello mushroom baked with gruyere cheese

+ **Vegetarian**

HAM AND CHEESE SPÄTZLE **\$17.50**

Homemade German noodles with Black Forest ham, onions and baked with Gruyere cheese

BEEF GOULASH WITH SPÄTZLE **\$18.50**

Tender morsels of beef in an onion paprika sauce served over homemade German noodles

+ **available Gluten Free**

SAUERBRATEN "POT ROAST" **\$19.95**

German pot roast served with Spätzle and red cabbage

WIENER STYLE SCHNITZEL **\$17.50**

Tender and crisp breaded pork loin served with sweet and sour red cabbage, fries, lingonberry sauce

+ **Veal add 4.00**

JAEGER SCHNITZEL "HUNTER STYLE" **\$18.50**

breaded pork loin topped with a tarragon mushroom sauce served with mash potatoes and sweet red cabbage

+ **Veal add 4.00**

GERMAN SAUSAGE PLATTER **\$19.50**

One Nürnberger Bratwurst, one Polish sausage with red cabbage, sauerkraut and french fries

+ **Gluten Free**

SIDES & SUBS

Side of Red Cabbage 3.50 Sub any side dish for Spätzle with butter 3.50 Side of Regular Fries 3.50

DESSERTS

BREAD PUDDING **\$6.50**

Traditional bread pudding with cranberries, vanilla, cinnamon served with a warm bourbon vanilla sauce

LEMON TORTE **\$6.50**

Moist lemon torte with a pine nut crust

SUNDAE **\$5.50**

Vanilla Ice Cream, whip cream and chocolate sauce

TARTUFO DE CHOCOLATE **\$6.50**

Chocolate ice cream with finely chopped hazel nuts, filled with custard and covered in coco powder. Topped with whipped cream

AUSTRIAN APPLE STRUDEL **\$6.50**

Homemade flaky dough with walnuts, apples, cinnamon and raisins served with whipped cream

+ **A la mode 2.00**

We also are available for Full Service Catering and private Parties.

SPECIALTY COCKTAILS

LIMONCELLO MARTINI	\$9.50	MATADOR SANGRIA	\$9.00
Stoli, Limoncello, Rosemary infused simple syrup, fresh lemon juice Rosemary garnish		Red wine, brandy, peach schnaps, orange juice, sparkling water	
COSMOPOLITAN	\$8.00	CUCUMBER COOLER	\$9.00
Vodka, splash of cranberry juice, lime juice, triple sec		Gin, elderflower liquor, muddled cucumber, simple syrup, splash soda	
NEGRONI	\$8.00	LEMON DROP MARTINI	\$8.00
New Amsterdam Gin, Martini Rossi Vermouth, Campari		Vodka, Lemon Juice, Simple Syrup, Sugar rim	
MADRES MARTINI	\$9.50	MOSCOW MULE	\$9.50
Stoli, Elderflower liqueur, Cranberry & Orange Juice served up chilled		Crater Lake Vodka, Ginger Beer, Fresh Lime Juice	
CUCUMBER MARTINI	\$9.50		
Vodka, Elderflower, Cucumber, Mint, lime juice			

DRAFT BEERS

ERDINGER	\$6.50	STELLA ARTOIS	\$6.50
Germany; Hefeweizen		Belgium; Pilsner	
SEASONAL DRAFTS	\$6.50		

BOTTLED BEERS

BUD / BUD LIGHT	\$3.50	HANGAR 24	\$4.50	NEGRO MODELO	\$4.50
BECKS DARK	\$4.50	CORONA	\$4.50	FIRESTONE UNION	\$5.00
MODELO ESPECIAL	\$4.50	NON ALCOHOLIC SELECTION	\$4.50	JACK IPA	

BEVERAGES

COFFEE, HOT TEA, ICED TEA	\$2.95	FOUNTAIN DRINKS	\$2.95
+ Free refills		Your choice of Coca-Cola, Diet Coke, Sprite, Ginger Ale, Soda Water, Tonic Water or Lemonade	
ORANGE JUICE, CRANBERRY JUICE, PINE APPLE JUICE, GRAPEFRUIT JUICE, MILK	\$2.95	+ Free Refills	

AFTER DINNER DRINKS

BAILEY'S AND COFFEE	\$9.00	KAHLUA AND COFFEE	\$9.00
TAYLOR FLADGATE	\$8.00	COURVOISIER VS	\$9.00
10 Year old Tawny Porto			