



— 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 LECHEs**

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*