

## **Appetizers**

### **Crab Cake**

Alioli, mixed greens

### **Tuna Carpaccio**

Lemon, coriander, soy sauce, jalapeños

### **Baked Clams**

Toasted baguette, spinach,  
bacon, fresh herbs

### **Fritto Misto**

Calamary, olives, green beans,  
fennel, Aioli

### **Argentinian Turn Overs**

- Beef
- Chesse
- Cheese & corn

### **Salmon Chowder**

Potatoes, dill, crusty bread

## **Salads**

### **Arugula**

Walnuts, sun dried tomato,  
roasted pears, balsamic vinaigrette

### **Baby Spinach**

Blue cheese, pickled onions,  
cranberries, red wine vinaigrette

### **Watercress**

Pine nuts, asparagus, portobello,  
honey mustard dressing

### **Spring Mix**

Herbed goat cheese, croutons,  
lemon vinaigrette

### **Caesar Salad**

Olive oil, croutons, house dressing,  
Parmesan cheese

*Manager: Antonio Ramirez*

*Service and attention: Strip Grill Restaurant Staff*

*Chef de cuisine: Dolores Torrent*

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# ***From the Grill***

## **Individual 14 oz**

- Rib eye
- New York
- Beef short rib
- Beef filet
- Veal short rib
- Flat iron
- Organic chicken

## **To Share 35 oz**

- Rib steak
- T-Bone steak
- Tomahawk

## ***Sauces***

### **Morels**

Cabernet wine,  
caramelized mushrooms

### **Black pepper**

Fresh thyme, port wine

### **Bearnaise**

Tarragon, shallots, black truffle

## ***Side dishes***

### **French Fries**

Parmesan, truffle oil, rosemary

### **Mashed Potato**

Sour cream, parsley, caramelized onion

### **Roasted Vegetables**

Onion, asparagus, peppers, zucchini

### **Mac'n Cheese**

Sharp Cheddar, grated Parmesan

### **Baked Potato**

Sour cream, chives, bacon

### **Sweet Corn**

Spiced butter