

# DINNER MENU

## ~ ENSALADAS ~

ADD GRILLED CHICKEN \$4, SKIRT STEAK \$6, SHRIMP \$7, SALMON \$6

### TANGO SALAD

BABY FIELD GREENS, RED APPLES, GORGONZOLA CHEESE, WALNUTS, CARROTS, BALSAMIC VINAIGRETTE DRESSING ~ \$10

### MILONGA SALAD

MIXED GREENS, HEARTS OF PALM, ORANGES, TOMATOES, STRAWBERRIES, FETA, RASPBERRY VINAIGRETTE ~ \$10

### LA MIXTA

GARDEN SALAD WITH FRESH GREENS, TOMATOES, CUCUMBERS, ONIONS, AND CARROTS ~ \$6

### CAESAR SALAD

TRADITIONAL CHILLED ROMAINE LETTUCE, CROUTONS, TOSSED WITH HOMEMADE CAESAR DRESSING ~ \$8

## ~ CHEF SPECIAL SELECTIONS ~

### TANGO SIGNATURE STEAK

GRILLED SKIRT STEAK – SEE WHY WE'RE "HOME OF THE WORLD'S LONGEST STEAK™" ~ \$36

### LAMB CHOPS OREGANATO

GRILLED RACK OF LAMB SERVED WITH ROASTED POTATOES ON A BED OF FRESH SPINACH DRIZZLED WITH OUR HOMEMADE LEMON OREGANO SAUCE ~ \$36

### PARRILLADA ARGENTINA

GRILLED SKIRT STEAK, FILET, PORK CHOP, CHICKEN BREAST, SALCHICHA, SERVED ON TRADITIONAL ARGENTINIAN HOT PLATE ~ \$42 (FOR 2 PERSONS)

## ~ MEATS & SEAFOOD ~

### GRILLED BONE-IN RIBEYE

GRILLED 16-OZ TENDER AND JUICY RIBEYE COOKED TO PERFECTION AND SERVED WITH OREGANO AU JUS ~ \$38

### GRILLED PORK CHOPS

TOPPED WITH MUSHROOMS, LEMON OREGANO SAUCE & FRESH FETA CRUMBLES ~ \$22

### FILET MEDALLIONS

TOPPED WITH CHIPOTLE GARLIC CREAM SAUCE ~ \$26

### MAR DEL PLATA

PAN SEARED LAKE SUPERIOR WHITE FISH SERVED IN A CAPERS, BUTTER BEUR BLANC SAUCE ~ \$22

### POLLO PARRILLA

GRILLED CHICKEN BREAST TOPPED WITH OUR HOMEMADE WHITE WINE GARLIC SAUCE ~ \$18

### POLLO BUENOS AIRES

PAN SEARED CHICKEN BREAST, ARTICHOKE HEARTS, GARLIC LEMON BUTTER SAUCE ~ \$18

### WHITE FISH POSTO 5

SPICY BLACKENED WHITE FISH, TOPPED WITH TROPICAL SALSA AND PINEAPPLE ~ \$20

### SALMON TERIYAKI

PAN SEARED SALMON FILET, GLAZED WITH LIGHT TERIYAKI SAUCE GARNISHED WITH JALAPENO ~ \$23

## ~ PASTAS ~

PASTA SELECTIONS: LINGUINI, PENNE, GEMELLI, GNOCCHI

### POLLO PESTO

PASTA TOSSED WITH GARLIC PESTO CREAM SAUCE, MUSHROOMS, ARTICHOKE HEARTS, FRESH TOMATOES, GRILLED CHICKEN ~ \$18

### COSTA ARGENTINA

SAUTÉED SCALLOPS, SHRIMP, FISH, MUSSELS FRESH TOMATO WINE GARLIC SAUCE ~ \$24

### CAMARONES CON BRANDY

SUN DRIED TOMATOES, ASPARAGUS, SHRIMP, BRANDY LOBSTER ASIAGO CREAM SAUCE ~ \$20

### QUESO DE CABRA

VODKA CREAM SAUCE, SPINACH, SUN DRIED TOMATOES, GOAT CHEESE ~ \$16

### STEAK AND PEPPER

SAUTÉED TENDERLOIN TIPS, ONIONS, MUSHROOMS, BELL PEPPERS RED WINE SPICY MARINARA SAUCE AND BAKED MOZZARELLA CHEESE ~ \$20

### PASTA PRIMAVERA

PASTA TOSSED WITH FRESH VEGETABLES, OLIVE OIL, AND WHITE WINE GARLIC SAUCE ~ \$14

ALL DINNER ENTREES SERVED WITH ONE CHOICE OF: HOMEMADE FRIES, SWEET POTATO FRIES, SAUTÉED SPINACH, FRIED PLANTAINS, GARLIC MASHED POTATOES, OR SAUTÉED MUSHROOMS