

DINNER MENU

~ ENSALADAS ~

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

TANGO SALAD (GF UPON REQUEST)

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

EGGPLANT SALAD

FRESH ARUGULA SALAD TOSSED WITH LEMON VINAIGRETTE OVER BREADED EGGPLANT, TOMATO, FRESH MOZZERELLA CHEESE, AND BALSAMIC GLAZE~ \$12

LA MIXTA (GF UPON REQUEST)

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

CAESAR SALAD (GF UPON REQUEST)

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

~ CHEF SPECIAL SELECTIONS ~

TANGO SIGNATURE STEAK (GF UPON REQUEST)

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

LAMB CHOPS OREGANATO (GF UPON REQUEST)

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

PARRILLADA ARGENTINA (GF UPON REQUEST)

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 (GF UPON REQUEST)

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

GRILLED PORK CHOPS (GF UPON REQUEST)

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

FILET MEDALLIONS (GF UPON REQUEST)

TOPPED WITH CHIPOTLE GARLIC CREAM SAUCE ~ \$26

MAR DEL PLATA (GF UPON REQUEST)

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

POLLO PARRILLA (GF UPON REQUEST)

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

POLLO BUENOS AIRES (GF UPON REQUEST)

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

WHITE FISH POSTO 5 (GF UPON REQUEST)

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

SALMON TERIYAKI (GF UPON REQUEST)

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

~ PASTAS ~

PASTA SELECTIONS: LINGUINI, PENNE, 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 ALBACA

SUN DRIED TOMATOES, ASPARAGUS, SHRIMP, IN A TOMATO BASIL 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, MIXED VEGETABLES, OR SAUTÉED MUSHROOMS