

Menu 1

\$32.95 per person*

Hot Appetizers – Choose from

Homemade Baked Empanadas
Chicken, Beef or Spinach

Argentinian Grilled Sausage

Fresh Tossed Salad

Mixed Salad

Spring Mix, Ripe Plum Tomatoes , Red Onions,
Shredded Carrots, and our House Vinaigrette

Artisan Eats – Choose from

Grilled Flank Steak topped with Malbec
Wine Reduction Sauce and Mushrooms
Served with a Choice of a Side Dish

Chicken Breast with Chive Oil
Served with a Choice of a Side Dish

Spinach Ravioli with Crispy Bacon and Pink Sauce

Dessert

Argentine-Style Dulce de Leche Crepes
Flambeed with Orange Liqueur

Side Dishes

Grilled Vegetables
Linguini with Choice of Sauce
Mixed Salad
Arugula Salad
Steak Fries
Sweet Potato Fries
Mashed Potatoes

* 8% TAX and 20% Gratuity are not included.
Beverage not included

Menu 2

\$35.95 per person*

Hot Appetizers - Choose from

Homemade Baked Empanadas
Chicken, Beef or Spinach

Argentinian Grilled Sausage

Creamy Polenta in a Jar With Fresh Pomodoro
Sauce, Baby Arugula and White Truffle Oil

Fresh Tossed Salad

Mixed Salad
Spring Mix, Ripe Plum Tomatoes , Red Onions,
Shretted Carrots, and our House Vinaigrette

Artisan Eats - Choose from

Three Hour Beef Short Ribs over Prosecco Risotto
Topped with Baby Arugula and White Truffle Oil

St. Simons Grilled Chicken Breast with Prosciutto
Di Parma, Fresh Sauteed Apricots, Sweet Peas,
Chardonnay and Fresh Thyme

Portobello Ravioli with Grilled Chicken and Chives
Chardonnay Butter Sauce

Dessert - Choose from

Argentine-Style Dulce de Leche Crepes
Flammbeed with Orange Liquor

Homemade Orange and Coconut Flan

Side Dishes

Grilled Vegetables
Linguini with Choice of Sauce
Mixed Salad
Arugula Salad
Steak Fries
Sweet Potato Fries
Mashed Potatoes

*8% TAX and 20% Gratuity are not included.
Beverage not included

Menu 3

\$39.95 per person*
FAMILY STYLE

Hot Appetizers

Assorted Homemade Baked Empanadas
Chicken, Beef and Spinach

Argentinian Grilled Sausage

Creamy Polenta in a Jar With Fresh Pomodoro
Sauce, Baby Arugula and White Truffle Oil

Fresh Tossed Salad

Mixed Salad
Spring Mix, Ripe Plum Tomatoes , Red Onions,
Shredded Carrots, and our House Vinaigrette

Artisan Eats - Sampler

Three Hour Beef Short Ribs over Prosecco Risotto
Topped with Baby Arugula and White Truffle Oil

Grilled Salmon Filet with Balsamic Fig Reduction
and Grilled Asparagus

Portobello Ravioli with Grilled Chicken and Chives
Chardonnay Butter Sauce

Dessert - Sampler

Argentine-Style Dulce de Leche Crepes
Flammbeed with Orange Liqueur

Homemade Orange and Coconut Flan

Homemade Tiramisu

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Beverage not included