



• STEAK & CHOPS*

Pampas uses only USDA verified black angus beef, that is carefully prepared on our oak and charcoal burning “parrilla”

* Brick (House Specialty) Center Cut - 14oz <i>Ladrillo</i>	65	* New York Strip - 14oz <i>Bife de Chorizo</i>	35
* Filet Mignon, Center Cut - 8oz <i>Lomo</i>	38	* Skirt Steak - 12oz <i>Entraña</i>	39
* Double Cut Filet Mignon, Center Cut - 12oz <i>Lomo Doble</i>	57	* Rack of Lamb - 18oz <i>Costillas de Cordero</i>	45
* Bone-in Filet - 14oz <i>Tablita</i>	54	* Mixed Grill <i>Parrillada</i>	32
* Bone-in Ribeye - 24oz <i>Bife de Costilla</i>	55	* Lamb chops, Skirt Steak, sausage Add sweetbreads (mollejas) \$5	
* Ribeye Manhattan Cut - 14oz <i>Ancho</i>	44		
ADD ONS			
¼ pound cold water lobster tail, broiled or fried		22	
Oscar style 2oz jumbo lump crab meat		16	
Roasted beef bone marrow		9	
*Pan seared foie gras		22	
Black truffle butter		6	
Au poivre sauce Sautéed onions Blue cheese butter Sautéed mushrooms		3	
<i>Rare = red cool center Medium rare = red warm center Medium = red hot center</i>			
<i>Medium well = slightly pink hot center Well done = no pink</i>			

SEAFOOD & POULTRY*

Live Maine Lobster ^{GF}	Steamed and cracked to order	MP
* Surf & Turf	Herb crusted sea bass and 8oz filet mignon	55
Dover Sole	Sautéed meunière with fried capers	44
Chilean Sea Bass	Herb Crusted - Steamed asparagus, mashed potatoes, beurre blanc	38
	Pampas Style - Steamed, wrapped with zucchini, yellow squash and carrot, cauliflower puree, criolla sauce	38
* Big Eye Tuna ^{GF}	Medley of fingerling potatoes, baby heirloom tomatoes, red onion, capers, white balsamic dressing	36
* Scottish Salmon	Grilled heirloom carrots, creamed sweet white corn, chimichurri sauce	29
* Jumbo Sea Scallops ^{GF}	English pea risotto, crispy pancetta and red pepper oil	32
Lobster Tortelloni	2oz broiled lobster tail, thyme, tomato, spinach and lobster cream sauce	35
* Duroc Pork Chop ^{GF}	Grilled, mashed potatoes, haricots verts, bourbon glazed apples	29
Chicken Breast	Roasted, Lyonnaise potatoes, french green beans, salmoriglio sauce	25

VEGETABLE SIDES 9

- Spicy Roasted Cipollini Onions ^{GF}
- Asparagus Grilled or Steamed ^{GF}
- Steamed Broccoli ^{GF}
- Sautéed Wild Mushrooms ^{GF}
- Sautéed Garlic Baby Spinach ^{GF}
- Creamed Spinach
- Basil Fried Corn ^{GF}
- Creamed Corn
- Haricots Verts with Sliced Almonds ^{GF}
- Flash Fried Brussels Sprouts and Cauliflower ^{GF}
- Lobster Macaroni & Cheese + \$10

POTATO SIDES 9

- Potato Gnocchi
- Lyonnaise Potatoes ^{GF}
- Garlic Steak Fries
- Mashed Potatoes ^{GF}
- Baked Potato ^{GF}
- Baked Sweet Potato ^{GF}
- Mashed Sweet Potatoes ^{GF}
- Fried Sweet Potatoes
- Truffle Potatoes Au Gratin + \$5 ^{GF}

SIDE ORDERS SERVE TWO PEOPLE

*COOKED TO ORDER. IMPORTANT NOTICE: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS; ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



APPETIZERS

Empanadas	Beef tenderloin; ham & cheese; chicken; corn & cheese	12
Argentinean Sausage ^{GF}	Wood-grilled home-made sausages	10
Grilled Provolone	Argentine provolone cheese, prosciutto di parma, tomatoes and roasted red peppers	11
Argentine Brie	Baked in phyllo, red pepper marmalade	15
* Tuna Tartare ^{GF}	Diced avocado, tomatoes, balsamic glaze, black sesame seeds, spicy sauce and crispy flatbread	15
Fried Seafood	Calamari, rock shrimp, bay scallops and fish with red onions and tomato relish	11
Fried Lobster Tail	Cold water lobster tail, maytag blue cheese potato chips	22
Jumbo Lump Crab Cake	Apple micro greens salad, lemon, capers, beurre blanc	13
Bangs Island Mussels	Smoked ham, shallots, garlic, cream	16
* Beef Carpaccio	Arugula, parmigiano cheese, fried capers, truffle oil, Dijon mustard sauce and crispy flatbread	13
* Pan Seared Foie Gras	Sour cherry jam, brioche toast	22
Pampas Tower For Two	Grilled provolone, sausage, assorted mini empanadas	22
Seafood Tower For Two	Shrimp cocktail, crab cake, fried cold water lobster tail	38

CHILLED SHELLFISH*

* Peruvian Ceviche ^{GF}	Citrus-cured orange roughy and shrimp	13
* Shrimp Cocktail ^{GF}	Chilled jumbo shrimp, cocktail and pink brandy sauces	14
* Chef's Selection Oysters 6 / 12 ^{GF}	Champagne mignonette and cocktail sauce	15/29

SOUPS & SALADS

Pampas Lobster Bisque	South American style, lobster and rock shrimp	10
Roasted Tri Color Beets ^{GF}	Skyhill Farms whipped goat cheese, baby greens, beet sorbet, chimichurri	13
Arugula (Rucula) ^{GF}	Arugula and radicchio, lemon vinaigrette, shaved parmigiano	9
Caprese	Sliced tomatoes, buffalo mozzarella, crisped onions, balsamic glaze	10
* Caesar	Whole romaine leaves, grated parmigiano, focaccia croutons	9
Mixed Greens (Mixta) ^{GF}	Mixed lettuces, hearts of palm, garbanzo beans, red onions, cucumbers, tomatoes, manchego cheese, and balsamic vinaigrette	9
Wedge (Pedazo)	Iceberg, blue cheese dressing, applewood bacon, tomatoes	8
Spinach (Espinaca) ^{GF}	Spinach salad with caramelized pistachio, orange segments, buttermilk dressing, topped with goat cheese sorbet	9
Baby Kale ^{GF}	Julienne carrots, roasted peanuts, Granny Smith apple, dried cranberries, tossed in a spicy peanut vinaigrette dressing	9

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