

EST.  2002

PAMPAS

— STEAKHOUSE —

APPETIZERS

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| <p>Empanadas Beef Tenderloin, Ham & Cheese, Chicken, Corn & Cheese</p> <p>Argentinean Sausage House Pork Sausages</p> <p>Grilled Provolone Provolone Cheese, Prosciutto di Parma, Tomatoes, Roasted Red Peppers</p> <p>Tuna Tartare* Avocado, Tomatoes, Balsamic Glaze, Sesame Seeds, Spicy Aioli</p> <p>Hudson Valley Foie Gras* Sour Cherry Jam, Brioche Toast, Micro Greens</p> | <p>14</p> <p>12</p> <p>12</p> <p>15</p> <p>22</p> | <p>Lobster Tail Flash Fried Lobster Tail, Maytag Blue Cheese Potato Chips</p> <p>Crab Cake Colossal Crab, Chives, Apples, Capers, Lemon Beurre Blanc</p> <p>Beef Carpaccio* Arugula, Parmigiano-Reggiano, Capers, Mustard Aioli, Truffle Oil</p> <p>Fritto Misto Flash Fried Calamari, Rock Shrimp, Bay Scallops, Fish, Tomato Relish</p> <p>Pampas Tower Grilled Provolone, House Pork Sausage, Empanada, Sweetbread</p> | <p>22</p> <p>18</p> <p>15</p> <p>11</p> <p>15(PP)</p> |
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RAW BAR

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| <p>Peruvian Ceviche* Citrus-Cured Orange Roughy, Shrimp, Red Onions, Cilantro</p> <p>Shrimp Cocktail Chilled Jumbo Shrimp, Cocktail, Pink Brandy Sauce</p> <p>Crab Cocktail Colossal Crab Meat, Remoulade, Cocktail Sauce</p> | <p>14</p> <p>16</p> <p>16</p> | <p>Oysters On The Half Shell* Champagne Mignonette, Cocktail Sauce</p> <p>Seafood Tower* Shrimp Cocktail, Oysters, Colossal Crab Meat, Ceviche Shot</p> | <p>MP</p> <p>25(PP)</p> |
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SOUPS & SALADS

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| <p>Lobster Bisque Lump Lobster, Sherry Crème Fraîche</p> <p>Caesar* Whole Romaine Leaves, Shaved Parmigiano-Reggiano, Ciabatta Croutons</p> <p>Burrata Roasted Tri-Color Beets, Baby Greens, Beet Sorbet, Chimichurri</p> <p>Caprese Sliced Tomatoes, Buffalo Mozzarella, Crispy Onions, Balsamic Glaze</p> | <p>10</p> <p>10</p> <p>15</p> <p>10</p> | <p>Chef's Soup of the Day</p> <p>Baby Watercress Candied Walnuts, Shaved Pecorino Cheese, Warm Bacon Dressing</p> <p>Wedge Baby Iceberg, Blue Cheese Dressing, Applewood Bacon, Tomatoes, Ciabatta Croutons</p> <p>Mixta Mixed Greens, Hearts of Palm, Garbanzo Beans, Red Onions, Cucumbers, Tomatoes, Manchego Cheese, Balsamic Vinaigrette</p> | <p>MP</p> <p>12</p> <p>9</p> <p>10</p> |
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*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.

CHEF'S SPECIALTIES

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| Surf & Turf* 8oz Filet Mignon, 5oz Herb Crusted Chilean Sea Bass | 55 | Scottish Salmon* Grilled Heirloom Carrots, Creamed Sweet White Corn, Chimichurri | 29 |
| Dover Sole Sautéed Meunière, Fried Capers | MP | Jumbo Sea Scallops* English Pea Risotto, Pancetta, Red Pepper Oil | 32 |
| Chilean Sea Bass Herb Crusted, Steamed Asparagus, Mashed Potatoes, Beurre Blanc | 40 | Lobster Tortelloni 2oz Broiled Lobster Tail, Thyme, Tomato, Spinach, Lobster Cream Sauce | 35 |
| Grilled Ahi Tuna* Fingerling Potatoes, Heirloom Tomatoes, Red Onions, Capers, White Balsamic Vinegar | 36 | Roasted Chicken Breast Lyonnaise Potatoes, Haricots Verts, Salmoriglio Sauce | 25 |

STEAK & CHOPS

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| Brick (House Specialty) Center Cut- 14oz* | 69 | New York Strip - 16oz* | 49 |
| Filet Mignon, Center Cut- 8oz * | 39 | Skirt Steak - 16oz* | 44 |
| Double Cut Filet Mignon, Center Cut- 12oz * | 59 | Rack of Lamb - 18oz* | 45 |
| Bone-in Filet- 16oz* | 74 | Duroc Pork Chop - 14oz * | 29 |
| Bone-in Ribeye- 24oz* | 55 | Mixed Grill* <i>Lamb chops, 8oz Ribeye, House Pork sausage</i> | 35 |
| Ribeye Manhattan Cut- 14oz* | 44 | <i>Add sweetbreads +5</i> | |

SAUCE & TOPPINGS

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| Au Poivre Blue Cheese Butter Pampas Steak Sauce Sautéed Mushrooms Sautéed Onions | | | 6 |
| Pampas Style | 22 | Oscar Style | 16 |
| Bone Marrow | 10 | Hudson Valley Foie Gras* | 19 |
| Black Truffle Butter | 8 | 1/4 Pound Lobster Tail | 22 |

SIDES

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| VEGETABLES | 10 | POTATOES | 9 |
| Spicy Cipollini Onions | | Potato Gnocchi | |
| Asparagus Grilled or Steamed | | Lyonnaise Potatoes | |
| Steamed Broccoli | | Garlic Steak Fries | |
| Sautéed Wild Mushrooms | | Mashed Potatoes | |
| Sautéed Garlic Spinach | | Baked Potato | |
| Creamed Spinach | | Baked Sweet Potato | |
| Basil Fried Corn | | Mashed Sweet Potatoes | |
| Creamed Corn | | Fried Sweet Potatoes | |
| Haricots Verts, Sliced Almonds | | | |
| Flash Fried Brussels Sprouts and Cauliflower | | | |

FAVORITES

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| Lobster Macaroni & Cheese | 19 |
| Truffle Potato Au Gratin | 18 |

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