

HOW TO EAT AT THE KNIFE

ORDER YOUR DRINKS FROM THE WAITER

ORDER FROM OUR DELICIOUS SELECTION OF WINES, BEERS, COCKTAILS OR SOFT DRINKS.

ORDER HOT SIDES

CHOOSE FROM OUR DELICIOUS SELECTION OF HOT SIDES AND ORDER FROM YOUR WAITOR.

CHOOSE YOUR MEAT AND ORDER

WE WILL CUT YOUR MEAT AT THE TABLE OR IF IT IS DINNER OR THE WEEKEND YOU CAN COME UP TO THE GRILL AND SELECT ONE OF OUR DELICIOUS MEATS

SELECT YOUR COLD SIDES

WHILE YOU WAIT FOR YOUR MEAT TO COOK VISIT OUR BUFFET OF FRESH COLD SIDES AND BRING IT BACK TO YOUR TABLE

PICK UP YOUR MEAT FROM THE GRILL

PICK UP YOUR MEAT FROM THE GRILL SO IT IS FRESH AND HOT. YOUR SIDES WILL BE WAITING! (ONLY WEEKEND AND DINNER)

PAIR WITH A GREAT WINE

DON'T KNOW WHAT TO ORDER? ASK OUR STAFF AND WE WILL GIVE YOU A GREAT SUGGESTION. OR VIEW OUR SUGGESTED PAIRING ON THE OTHER SIDE OF THIS MENU.

The knife



Argentinian Steak House

OFF THE GRILL

BEEF

BOTTOM SIRLOIN
HANGING TENDER
OUTSIDE SKIRT
TOP SIRLOIN (PICAÑA)
RUMP ROAST
BEEF SHORT RIBS

PORK

HOMEMADE CHORIZO
BLUE CHEESE CHORIZO
PORK RIBS
PORK LOIN
GRILLED SAUSAGE
PORK PAMPLONAS

CHICKEN

GRILLED CHICKEN
STUFFED CHICKEN BREAST

OTHER

CATCH OF THE DAY
GRILLED SWEETBREADS
GRILLED VEGETABLES
PROVOLETA
(BARBECUED ARGENTINIAN CHEESE)

SIDES

HOT FOOD BAR

RICE WITH BEANS
CHILI
+MORE

HOT SIDES

(ORDER AT TABLE)

FRENCH FRIES
SWEET POTATO FRIES
MASHED POTATOES
WHITE RICE
EMPANADAS

COLD SIDES

CEVICHE
ANTIPASTI
PICKLED BEANS
GARLIC ROASTED BELL PEPPERS
CHICKEN STUFFED ROLLS
SUN DRIED TOMATOES CAPRESE SPREAD
PICKLED EGGPLANT
BUILD YOUR OWN SALAD
+ MORE

AFTER DINNER

DESSERTS

ALL HOME MADE INCLUDING GELATO
BALCARCE DESSERT

DELICIOUS SPONGE CAKE WITH A CREAMY FILLING, PEACHES, DULCE DE
LECHE & MERENGUE.

GELATO

CHOOSE FROM WIDE VARIETY OF CLASSIC GELATO FLAVORS.

RICE PUDDING {ARROZ CON LECHE}

QUESO & DULCE

SWEET POTATO/QUINCE PASTE, FRUIT AND CHEESE SPREAD.

DULCE DE LECHE/APPLE CRÊPE

CRISPY CREPES FILLED WITH YOUR CHOICE OF WARM DULCE DE LECHE OR
APPLE AND TOPPED WITH POWDERED SUGAR.

STRAWBERRY CHEESECAKE

STRAWBERRY CHEESECAKE TOPPED WITH POWDERED SUGAR.

PROFITEROLE WITH GELATO

CREAM PUFF BALL FILLED WITH GELATO TOPPED WITH CHOCOLATE SYRUP.

FRUIT COCKTAIL

DELICIOUS VARIETY OF FRUITS

TIRAMISÚ

DELICIOUSLY LAYERED WITH COCOA, MASCARPONE CHEESE AND SUGAR.

DULCE DE LECHE ROLL WITH GELATO

SPONGE CAKE ROLLED AROUND CREAMY DULCE DE LECHE TOPPED WITH
GELATO.

CHOCOLATE MOUSSE

LIGHT AND CREAMY CHOCOLATE MOUSSE.

CHOCOLATE VOLCANO

FRESHLY BAKED CHOCOLATE SPONGE CAKE FILLED WITH CHOCOLATE SYRUP
AND ICECREAM

FLAN

CREAMY AND FLUFFY FLAN TOPPED WITH WHIPPED CREAM AND DULCE DE
LECHE

DRINKS

ESPRESSO \$4

LATTE \$4

CAPPUCINNO \$4

FRESH SQUEEZED ORANGE JUICE \$5

The knife

Argentinian Steak House

RECOMMENDED PAIRINGS

TASTE OF BUENOS AIRES

"ALTOS LA HORMIGAS" MALBEC CLASICO 2013

TOP SIRLOIN

WHITE RICE

PROVOLETA

ANTIPASTI

DULCE DE LECHE ROLL WITH GELATO

CLASSIC ALL AMERICAN

"LOST VINEYARDS" CABERNET SAUVIGNON

BOTTOM SIRLOIN

MASHED POTATOES

SALAD WITH RANCH DRESSING

LEMON PIE

TASTE OF ITALIA

"LOST VINEYARDS" CHARDONNAY

STUFFED CHICKEN

VITTELO

MASHED POTATOES

TIRAMISU

SABOR LATINO

MOJITO/CAIPIRINHA

CHORIZO

BEEF SHORT RIBS

WHITE RICE

PICKLED BEANS

FLAN

WINE LIST

REDS

CABERNET SAUVIGNON

"LOST VINEYARDS" CABERNET SAUVIGNON \$20

"VIÑAS LAS PERDICES" CABERNET SAUVIGNON RESERVA 2011 \$40

"BRAMARE" CABERNET SAUVIGNON MARCHIORI 2011 \$170

MALBEC

"LADERAS DEL VALLE" \$20

"TIERRA DE GAUCHO" MALBEC 2013 \$30

"ALTOS LAS HORMIGAS" MALBEC CLASICO 2013 \$35

"CABOS" MALBEC FELINO 2013 \$45

"FAMILIA MAYOL" CUATRO PRIMOS (MALBEC BLEND) 2013 \$45

"CATENA" MALBEC LA CONSULTA 2011 \$55

"FAMILIA MAYOL" FINCA PIRCAS (100% OLD VINE MALBEC) 2011 \$60

"FAMILIA MAYOL" FINCA MONTUIRI (100% OLD VINE MALBEC) 2011 \$80

"CATENA ALTA" MALBEC 2011 \$120

OTHER REDS

HOUSE WINE \$17

"SANTA JULIA" TEMPRANILLO ORGANICA 2014 \$25

"SANTO CRISTO" GANARCHA 2011 \$27

"LAR DE PAULA RIOJA" TEMPRANILLO 2010 \$30

"VENTISQUERO" PINOT NOIR RESERVAS 2013 \$30

"CUVEE PRESTIGE, CHATEUA LES ARROMANS" 2012 \$35

"LA MANCHA" EA! (100% OLD VINES TEMPRANILLO) 2012 \$45

"CABOS" MERLOT FELINO 2013 \$45

"ALMA NEGRA" RED BLEND 2012 \$47

"LA PORTA DI VERTINE (TUSCANA)" CHIANTI CLASSICO 09/10 \$60

"LA PORTA DI VERTINE (SUSSI CHIUSI)" TOSCANA IGT ROSSO 2008 \$105

"FLIGHTING BULLS" TINTO DE TORO \$140

WHITE

"LOST VINEYARDS" CHARDONNAY \$14

"EXEIA" CHARDONNAY \$20

"BOTALCURA WINERY" CODORNIZ SAUVIGNON BLANC 2014 \$25

"SANTA DIGNA" SAUVIGNON BLANC, MIGEL TORRES 2013 \$27

"VIÑAS LAS PERDICES" VIOGNIER 2013 \$30

"THOMAS HENRY WINES" ZINFANDEL 2011 \$38

"IRIS VINEYARDS" PINOT GRIS 2012 \$40

"CHATEAU LES JUSTICES" SAUTERNES SWEET WHITE \$105

SPARKLING WINE AND CHAMPAGNE

"MALVASIA" \$20

"CONO SUR" RIESLING BICICLETA 2014 \$25

"SANTA JULIA" SPARKLING BRUT ROSE \$33

"MARFIL CAVA BRUT" \$35

EXTRA BRUT ESPUMANTE SPARKLING METHOD CHAMPENOISE \$45

"MARIA CASANOVAS" BRUT DE BRUT RESERVA CAVA SPARKLING \$55

"CHARLES ORBAN LA CORTE NOIR" CHAMPAGNE BRUT \$94

"BILLECART-SALMON" CHAMPAGNE BRUT RESERVE \$115

"BILLECART-SALMON" CHAMPAGNE BRUT ROSE \$180