



Restaurant Week

Sept. 2 - 13, 2026

3-COURSE CHOICE MENU

APPETIZER

Carpaccio

Marinated rare tenderloin | Pesto garlic | Pine nuts | Parmesan cheese

or

Crispy Potato Bombs

Crispy mashed potato | Seasoned beef | Plantain | Pickled onions

MAIN COURSE

6 oz Filet Mignon

Malbec reduction sauce | Sweet potato purée | Mixed vegetables

or

Argentinian Mixed Grill Parrilla

4 oz Filet Mignon | Chorizo | Grilled chicken | Chimichurri sauce |
Garlic mashed potatoes | Mixed vegetables

or

Milanesa Napolitana

Breaded beef cutlet | House-made tomato sauce | Smoked ham | Moz-
zarella | French fries

DESSERT

Strawberry Cheesecake

+15% service charge

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WINE & DINE
REWARDS

