



\$55 PER PERSON (Wine Pairing add \$ 13) per glass

Restaurants will donate \$ 7 for each dinner sold; Food Bank will provide 21 meals from this donation.

Please call the restaurant directly for take-out or curbside available

Vegetarian (V) - Gluten Free (GF) - V & V (Vegan)



FIRST COURSE CHOICE OF...

CAPRESE SALAD. *Wine (Rose) Gaucho Rose, by Bodegas Pizzorno*

Boconcini mozzarella, cherri tomatoes, avocado, calamata olives, sundried tomatoes & drizzled w/fresh lemon juice & extra virgen olive oil.

CALAMARI STRIP. *Wine (White), Jorge Rubio Chardonnay Mendoza - Argentina*

Fried calamari steak, breaded cut in strips, served w/jalapeno mayo & spicy ketchup.

URUGUAYAN EMPANADAS style (Choose 2 flavors). *Wine Maceracion Carbonica (Light Red) By Bodegas Pizzorno.*

Wagyu ground meat, chicken, spinach, shrimp, cream of corn, provolone & onions or vegetable (V&V), served w/creamy cilantro dressing.

CEVICHE. *Wine Gaucho (White-Sauvignon Blanc), By Bodegas Pizzorno*

Catch of the day marinated w/lemon juice, shrimp, red onion & avocado.

CROQUETTES (V) *Wine Albarino Mayusculas "A" (White-Albarino), Bodegas Pizzorno*

Petit rolls of bechamel & white truffle mix, breaded and fried, served w/white truffle gulf sauce

SHRIMP AVOCADO SALAD, (V) *Wine Pedregal (Rose) By Bodegas Pizzorno*

Shrimp marinated w/lemon juice, mixed w/celery, avocado & light home made mayo served in a avocado shell.

HOUSE SALAD (V & V w/vinagrette) *Wine Abasto (Sauv. Blanc) White.*

Mix greens, red onions, carrots, tomatoes & creamy cilantro dressing.

SOUP (V) *Wine Oberon (White Chardonnay, California) Pure of Poblano corn served w/roasted corn*

SECOND COURSE CHOICE OF...

TENDERLOIN A LA PARRILLA. *Wine Gaucho (Malbec)Red from Bodegas Pizzorno*

100% grass fed tenderloin, all natural from Uruguay butterfly from our wood burning grill marinated w/chimichurri & served w/mashed potatoes.

MONK FISH. *Wine Abasto Sauv. Blanc (White) Antiguas Bodegas*

Pan seared South African Monk Fish, served w/sauteed spinach, broccolini & guava suace.

LOBSTER RAVIOLI. *Wine Montes Toscanini Chardonnay Reserve Roble (White)*

Homemade stuffed ravioli pasta, w/lobster meat, served w/ a saffron & lobster -shrimp white wine sauce.

WAGYU OSSOBUCO. *Wine Pedregal Tannat, Merlot & Cab Sauv. (Red) Antiguas Bodegas*

RC Ranch wagyu ossobuco cooked for 3 hours served w/malbec & tomato reduction sauce on a bed of polenta.

NEW YORK from URUGUAY 100% Grass fed and natural. *Wine Reserva Montes Toscanini Cabernet Sauvignon (Red)*

All natural & grass fed New York Steak, from Uruguay

marinated w/chimichurri sauce, cooked in our woodboring grill served w/mashed potatoes & ratatouille vegetables

PORK PAMPLONA. *Wine VIS A VIS Red Blend (Cabernet Sauvignon - Malbec), Mendoza - Argentina (Red)*

Berkshire Pork Tenderloin stuffed w/mozzarella, red peppers, olives, wrapped w/pancetta from our woodburning grill, served w/Dijon & honey sauce served w/carnival potatoes.

LAMB OSSOBUCO. *Prima Donna Shiraz (Red) From Antiguas Bodegas, Uruguay*

14 Oz all-natural lamb shank braised for 3 hours, in a Tannat & Pomodoro sauce, served w/polenta.

MATAMBRE A LA PIZZA. *Wine Bracco Bosca Petit Verdot, (Red) Canelones - Uruguay*

Veal rose meat cooked for 3 hours & finished in our grill seasoned to perfection (Napolitana Style) topped w/mozzarella gratin & served w/rusa salad.

RATATOUILLE PENNE PASTA. *Wine Pedregal (Rose), Antiguas Bodegas.*

Penne pasta served w/Roasted vegetables for 2 hours & fresh tomato sauce.

Sservev w/ red radish, lettuce, tomato, avocado mousse, sour cream, salsa criolla, feta cheese & marinated w/chimichurri sauce.

FLAUTAS (Vegetarian, Vegan options available) *Wine Marselan (Light Red) By Antiguas Bodegas*

Mini Flautas home made assorted of flavores, short ribs, chicken, vegetables or mash potatoes.

avocado mousse, red radish, feta cheese, sour cream & salsa criolla (tomato, onions, peppers & parsley)

BEEF MARSALA *Wine Pedregal Cabernet Sauvignon (Red), Antiguas Bodegas Uruguay*

Grass fed Uruguayan beef cutlets in a rich & flavorful Marsala wine reduction sauce, mushrooms & parseley, served w/mashed potatoes.

FOURTH COURSE CHOICE OF ...

4 LECHES Uruguayan version of the original 3 leches plus dulce de leche

FLAN Soft & delicate sponge cake w/milk, caramel & topped w/dulce de leche.

CHAJA Our own version of the Uruguayan classic meringue, Chantilly & peaches dessert.

PETIT DULCE DE LECHE Our own version w/ duce de leche cheesecake rich and smooth.

CHOCOLATE GANACHE CAKE Chocolate cake served w/dulce de leche mousse, chocolate ganache w/dulce de leche

FIGS & MASCARPONE Roasted figs served w/Italian mascarpone cheese & pomegranate reduction sauce & mint.

VEGETARIAN & GLUTEN FREE ITEMS AVAILABLE -HRW DINNER MENU AVAILABLE EVERYDAY from 11 am to 10 pm.

Beverage tax and gratuity are not included unless otherwise noted. Any changes requested in the menus add \$ 6 per change.

HRW Menu is NOT VALID WITH ANY OTHER DISCOUNT OR Groupon.



LUNCH MENU
\$25 PER PERSON

(Wine Pairing adds \$ 13 per glass).

Restaurants will donate \$3 from each lunch sold. Food Bank will provide 9 meals from this donation.

Please call the restaurant directly for take-out & curbside options.

Vegetarian (V) - Gluten Free (GF)



FIRST COURSE CHOICE OF

SOUP OF THE DAY. (V & V)

Wine *El Gaucho* (Rose)

Ask your server, daily changes.

ENSALADA MIXTA. (V & V)

Wine *Reserva Familia* Chardonnay (White)

Mixed greens, tomatoes, red onions & creamy cilantro dressing.

SHRIMP AVOCADO.

Wine *Abasto from Antiguas Bodegas* (Rose)

Fresh salad, served in an avocado shell, celery, capers & drizzled w/fresh lemon juice, extra virgen olive oil & light mayonnaise.

ZUCCHINI-CRUSTED PIZZA. (V)

Wine *Oberon - California* Chardonnay (White)

Pizza w/shredded zucchini, parmesan cheese, olive oil, basil, thyme, egg, mozzarella, red radish & tomato.

PASQUALINA TART (V)

Wine *Tierra de Lechuzas - Mendoza, Argentina* Sauvignon Blanc (White)

Italian style spinach tart, w/free range egg inside & homemade puff pastry.

SECOND COURSE CHOICE OF

PORK CHOP.

Wine *Bracco Bosca, Petit Verdot* (Red)

All-natural 7oz pork chop, from our wood burning grill, served w/mashed potatoes.

POLLO A LA PARRILLA.

Wine *Jorge Rubio, Mendoza* Chardonnay (White)

All-natural grilled chicken breast, from our wood burning grill, served w/quinoa salad.

CANELONES OF SPINACH.

Wine *Bracco Bosca 3 blend* (Red)

Homemade stuffed pasta w/spinach, salsa blanca, ricotta cheese & pomodoro sauce.

CEVICHE.

Wine *Montes Toscanini Reserva Familia* Chardonnay (White)

Catch of the day & shrimp marinated w/jalapeno, lemon-lime juice (lunch portion).

LIVER STEAK CHURRASQUITO STYLE (ENCEBOLLADO).

Wine *Maceracion Carbonica* Tannat (Red)

All natural & grass-fed LIVER (higado), from Windy Ranch, served w/sauteed onions & quinoa salad.

RATATOUILLE W/PENNE PASTA

Wine *Vuelta al Mundo* Tannat-Cab. Franc (Red)

Penne pasta w/slowly cooked roasted vegetables for 2 hours & fresh pomodoro sauce.

PORK CHURRASQUITO

Wine *Pizzorno Pinot Noir* (Red)

Pork tenderloin butterfly, marinated chimichurri sauce served w/mashed potatoes & roasted vegetables.

NOTE

VEGETARIAN & GLUTEN FREE ITEMS AVAILABLE

HRW LUNCH MENU FOM MONDAY TO SATURDAY FROM 11 AM TO 3 PM. *HRW lunch menu may only be available Monday through Saturday.

Beverage tax and gratuity are not included unless otherwise noted. Any changes requested in the menus add \$ 6 per change.

Please check with the restaurant about HRW lunch service on weekends.