



Valentine's Day

Prix Fixe Sharing Menu — 4 Courses — 150 Per Couple

EL MENU PERUANO

APPETIZER

Conchitas a la parmesana

Large Chilean scallops broiled in garlic, capers, green onion topped with parmesan cheese au gratin

Anticucho de Lomo

Skewer of Filet mignon, marinated in Andean dry peppers, char-grilled and served with marinated artisanal potatoes.

SALAD

Ensalada de Quinoa

Quinoa with mixed fresh white cheese, basil, cilantro, tomatoes, red peppers and avocado blended with our house vinaigrette. Served on a bed of lettuce.

ENTREES

Pappardelle con Frutos del Mar

Lobster tail, shrimp, squid, scallops, octopus, mussels in a Peruvian aji amarillo creamy peppery sauce topped with fresh parmesan cheese.

Lomo Saltado Al Pisco

Marinated tenderloin strips flambéed in a wok with pisco and fresh cut potatoes, onions, tomatoes, crowned with a lobster tail. Served with white rice

DESSERT

Valentines Dessert

INCLUDES A GLASS OF WINE PER INDIVIDUAL

Tax & Gratuity not included

Thank you for choosing Rio's in Addison

EL MENU ARGENTINO

APPETIZER

Gambas a la brasa

Skewers of Argentinian red shrimp marinated in an adobo sauce with grilled sweet potato

Empanadas al Horno y Chimichurri

Mini pies filled with sirloin beef, raisins, olives and onion, served with chimichurri.

SALAD

Ensalada de casa

Mixed lettuce, tomato, heart of palms, avocado, onions, cucumber and our house dressing.

ENTREES

Bife de chorizo

Argentinian all natural grass-fed Char-grilled NY strip loin gaucho style

Corte de Entrana estilo Rios

Argentinian all natural grass-fed Skirt steak topped with grilled mushrooms and onions served along a side of roasted vegetables and potato.

Cold Water Lobster Tail

Two lobster tails and shrimp topped in Argentinean Torrontes wine sauce.

