

# CHIMICHURRI'S

SOUTH AMERICAN GRILL

## ENTRADAS/APPETIZERS

<b>EMPANADAS DON PEDRO</b>	14	<b>CEBICHE PERUANO</b> <sup>GF*</sup>	14
Argentinean - style pastry filled with your choice of chicken, beef, shrimp or vegetables, served with a basil cream sauce		Ceviche at its purest, shrimp and fish marinated lightly in spicy lemon with purple onions, choclo and palate cleansing sweet potatoes. <b>add Avocados 2</b>	
<b>CAMARONES GRATINADOS</b> <sup>GF</sup>	16	<b>AREPITAS VENEZOLANAS CON CARNE MECHADA</b> <sup>GF</sup>	12
Delicious au gratin shrimp served with a creamy lobster sauce.		White corn meal patties topped with shredded beef in a criollo sauce.	
<b>UÑITAS DE CANGREJO</b> <sup>GF</sup>	17	<b>PROVOLETA ARGENTINA</b> <sup>GF</sup>	14
Crab fingers sautéed in a lime and lemon butter sauce with a Venezuelan arepa.		Pan seared provolone w/fresh peppers & onions tossed in vinaigrette	
<b>ESCARGOT PROVENÇAL</b>	18	<b>CHARCUTERIE BOARD</b>	18
Served in a white wine, garlic butter sauce.		Artisan cured meats and cheeses	

## SOPAS Y ENSALADAS / SOUPS & SALADS

<b>SOPA DE CARAOTA</b> <sup>GF</sup>	8	<b>DON TONY'S CAESAR SALAD</b>	11
Slow cooked black bean soup		Award - winning caesar salad with a classic touch	
<b>CEBICHE SOPADO</b> <sup>GF</sup>	9	<b>BRAZILIAN HOUSE SALAD</b> <sup>GF</sup>	10
Ceviche- style sizzling seafood soup		Baby romaine, hearts of palm and tomato wedges with a cilantro dressing	
<b>SANCOCHO DE POLLO</b> <sup>GF</sup>	8	<b>CHOPPED SALAD</b> <sup>GF</sup>	12
Chicken soup with a caribbean flair		Micro Greens, cheeses, salami, bacon tossed in a vinagrette	
<b>TORRE DE BETABEL</b> <sup>GF</sup>	9	<b>add 4 oz of a protein to any salad, beef 8   chicken 5</b>	
Beets deliciously balanced with goat cheese topped with nuts			

## PLATOS FUERTES / ENTRÉES

### Carnes / Beef

<b>CHURRASCO A LA CHIMICHURRI</b> <sup>GF*</sup>		<b>FILET AU BÉARNAISE</b> <sup>GF*</sup>	36
6 oz - 26   8 oz - 32   12 oz - 44   16 oz - 58		Delicious 8 oz pan seared tenderloin with a béarnaise and stilton cheese sauce	
The most sophisticated cut of tenderloin based with our signature chimichurri sauce		<b>PARRILLADA ARGENTINA</b> <sup>GF*</sup>	27
<b>GAUCHO CUT RIBEYE STEAK 14 OZ</b> <sup>GF*</sup>	37	Grilled combo of beef steak, pork chop, Chicken and chorizo argentino	
A juicy 14 oz boneless ribeye on a bed of sautéed onions and bell peppers		<b>COSTILLAS MENDOCINAS</b> <sup>GF*</sup>	26
<b>DRY AGED MANHATTAN</b> <sup>GF*</sup>	52	Malbec - slowly cooked braised short ribs	
Bone-In 18 oz strip steak			

\*all our beefs are certified angus beef

## CHIMICHURRI'S SPECIALTIES

<b>RACK OF LAMB</b> <sup>MP*</sup>	<b>CHILEAN SEA BASS</b> <sup>MP</sup>
16oz delicious rack of lamb sided with 2 shrimp and sautéed veggies	Tender, flaky Chilean Sea Bass sided with vegetable medley and served with our famous champagne risotto.
<b>THE BUTCHER BOARD</b> <sup>MP GF*</sup>	
Chef Selection of 3 of the finest cuts of beef	

## CARNES BLANCAS / WHITE MEATS

<b>POLLO ANDINO</b> <sup>GF</sup>	19	<b>PECHUGA CRUJIENTE</b>	19
Grilled chicken breast with a cilantro garlic cream sauce		Plantain- crusted chicken breast with a manchego cheese sauce	
<b>POLLO MARACANA</b> <sup>GF</sup>	22	<b>AGUJA DE CERDO</b> <sup>GF</sup>	32
Sauteed chicken topped with a citrus lump crab meat sauce and Brazilian palmito		10 oz. Pork ribeye with a Peach red wine sauce over a bed of champagne risotto	

## MARISCOS / SEAFOOD

<b>LANGOSTINOS CROCANTES</b>	26	<b>CANGREJO ALELUYA</b>	32
Beer- battered jumbo shrimp served over a bed of mango, peach and avocado with a touch of our exotic latin sauce		Flash- fried soft-shell crab, stuffed with crawfish and shrimp over a mushroom risotto and topped with a lobster sauce	
<b>PARGO PISTACHIO</b>	28	<b>CAMARONES AL AJILLO</b>	27
Baby snapper with a pistachio crusted with lime and lemon butter sauce over whipped yellow potatoes and pan seared scallops		Jumbo shrimp with latin- infused citrus garlic served over whipped cauliflower	

## A LA CARTE / SIDES

<b>SAUTÉED MUSHROOMS</b> <sup>GF</sup>	5	<b>CHILES AND CEBOLLAS (prepared tableside)</b>	7
<b>OUR FAMOUS CHAMPAGNE RISOTTO</b>	8	<b>MASHED POTATOES</b> <sup>GF</sup>	5
<b>FRIED YUCA</b> <sup>GF</sup>	5	<b>CHILES TREADADOS</b> <sup>GF</sup>	3
<b>1 oz CRAB MEAT</b> <sup>GF</sup>	11	<b>JUMBO SHRIMP</b> <sup>GF</sup>	5 ea
<b>MOROS Y CRISTIANOS</b>	5	<b>GRILLED ASPARAGUS</b> <sup>GF</sup>	8
<b>PAPITAS FRITAS</b> <sup>GF</sup>	5	<b>SCALLOPS</b> <sup>GF</sup>	5 ea
<b>CHARRED CARROTS</b> <sup>GF</sup>	6	<b>BONE MARROW BOARD</b> <sup>GF</sup>	14

\* "The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness" | GF - Gluten Free