

# AMÉRICAS

## Dinner

### CEVICHE

<b>AHI TUNA</b> coconut, crispy onion, peanut, jalapeño, cilantro	16
<b>SALMON</b> pineapple, toasted sesame, cilantro, red onion, rice croquette	14
<b>MIXTO</b> rainforest tilapia, gulf shrimp, avocado, red onion, cilantro, jalapeño	17
<b>FLIGHT of THREE</b>	25

### EMPANADAS

<b>BEEF</b> house ground tenderloin, caramelized onion & rocoto sauce	11
<b>CHICKEN</b> smoked chicken, peruvian huancaína sauce, basil, candied pecans	10
<b>BLACK BEAN &amp; CHORIZO</b> yuca dough & creamy cilantro sauce	8
<b>SPINACH &amp; MUSHROOM</b> onion, cotija, queso fresco & rocoto sauce	9
<b>CHOICE of FOUR</b>	18

### SMALL PLATES

<b>LOBSTER CORNDOGS</b> house made lobster sausage, carnival style corn dog batter, lemon chardonnay aioli	14	<b>LOBSTER ENCHILADAS</b> maine lobster, avocado, shallot, crema americas, salsa rocoto, queso quesadilla, pico de gallo & corn tortilla	18
<b>CORN SMOKED CRAB FINGERS</b> lemon butter, puffed yuca	MKT	<b>FRESH CORN TAMALES</b> pulled pork carnitas, black bean - guajillo mole, queso fresco	11
<b>CRAB CAKE</b> jumbo lump crabmeat, roasted peppers, corn, scallion, avocado, sauvignon blanc aioli	(1) 10   (2) 16	<b>SMOKED LAMB LOLLICHOPS</b> grilled smoked baby lamb chops, panca chili, yuca fries	(2) 14   (4) 23
<b>PULPO <i>al AJILLO</i></b> grilled octopus, smoked paprika, roasted andean potatoes, chimichurri, garlic ajillo sauce	<i>medium</i> 15   <i>large</i> 26	<b>ANGEL WINGS</b> ethereally light chicken wings, habanero papaya, blue cheese sauce	12
<b>TIRITAS</b> potato crusted calamari strips, black pepper, roasted tomato salsa, jalapeño remoulade	13		

### SOPAS & ENSALADAS

<b>VUELVE a la VIDA</b> 14 CUP 9 peruvian lobster & shrimp bisque with lobster, shrimp & mussels, grape tomato, red onion, tarragon & grilled rustic bread	<b>CAESAR</b> <i>small</i> 7   <i>large</i> 11 heart of romaine, caesar dressing, parmesan & garlic herb crostini <i>add chicken</i> 5	<b>QUINOA &amp; LENTIL COBB</b> 14 black beluga lentil, five grain quinoa, avocado, bacon, arugula, queso fresco, pico de gallo & poblano honey mustard <i>add chicken</i> 5
<b>CUBANA</b> 10 CUP 7 black bean soup with onion-cilantro relish & provolone cheese served in a toasted sourdough bread boule	<b>MIXED GREENS</b> <i>small</i> 7   <i>large</i> 11 with charred corn, peeled grape tomato, herbed crostini, pickled onion, radish, queso fresco & choice of dressing	<b>AHI TUNA SALAD</b> 19 achiote marinated seared tuna, mixed greens, heart of palm, orange, celery, red onion, candied pecans, goat cheese, mango pisco vinaigrette
<b>SOPA del DIA</b> 9 CUP 7	<b>CRAB CAPRICHOSA</b> 18 jumbo lump crab salad, avocado, marinated tomato, fresh mozzarella, parmesan herb crostini	

# PLATOS FUERTES

**SMOKED RACK of LAMB** 39  
corn smoked & grilled with five grain quinoa, black beluga lentil, pickled onion & anise demi glace

**PAELLA CAZADORES** 34  
spanish chorizo & saffron rice with char-grilled petite filet, corn smoked baby lamb chops, achiote braised pork carnitas, andouille sausage & ajillo sauce

**PAELLA de MARISCOS** 32  
spanish chorizo & saffron rice with grilled wild salmon, grilled gulf shrimp, mussels & smoked crab fingers

**CERDO RELLENO** 29  
achiote rubbed pork tenderloin stuffed with cilantro tamalito, topped with jumbo lump crab meat, jumbo shrimp, roasted tomato, avocado, habanero beurre blanc


**CARNITAS** 27  
achiote braised pork shoulder, black bean - guajillo mole, jasmine rice & toasted sesame


**PASTA CRIOLLA** 28  
pappardelle pasta, andouille sausage, roasted tomato, mushroom, spinach, garlic, tomato basil crema  
*choice of grilled chicken or shrimp*

**POLLO ENCAMISADO** 27  
plantain crusted chicken, roasted tomato, seared panela cheese & purée of spicy-smokey black bean sauce, crema fresca

**CHURRASCO de POLLO** 26  
chimichurri grilled chicken breast, quinoa lentil blend, pico de gallo, roasted andean potatoes, grilled vegetables, béarnaise

**POLLO BAHIA** 24  
grilled chicken breast, grilled vegetables, roasted andean potatoes, jasmine rice, coconut beurre blanc sauce

 **THE CHURRASCO**  
12 oz 63 10 oz 53 8 oz 43  
signature center cut certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce


 **PETITE CHURRASCO** 33  
6 oz certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce

 **8oz FILET & TRUFFLED POTATOES** 45  
char-grilled center cut certified angus beef® filet, served with truffled roasted andean potatoes, crema america, quesadilla & parmesan cheese

 **18oz RIBEYE** 48  
char-grilled certified angus beef® cowboy cut marinated in chimichurri, red skin potato purée, pickled onion

**LOMO LATINO** 29  
8oz petite filet, spicy black bean sauce, crema america, smoked panela cheese, avocado, roasted tomato

**FILETE con HONGOS** 28  
grilled beef petite filet, tempura mushroom, pisco peppercorn sauce & corn poblano arroz rajas

**CHATA ANDINA** 34  
  
8 oz wagyu filet of sirloin marinated in chimichurri, char-grilled, topped with sautéed baby bella mushrooms, red bell peppers, spinach, brandy butter sauce & red skin potato purée

**PARGO de LUJO** 38  
grilled red snapper filet, sautéed shrimp, scallops, roasted tomato, avocado, cilantro, white wine cream sauce & jasmine rice

**PARGO AMERICAS** 34  
corn crusted snapper, achiote grilled shrimp, crema america, grape tomato, tarragon

**SEA BASS CHILENO** 42  
south american sea bass, achiote grilled shrimp, guajillo sauce, arroz con rajas, citrus salad

**SALMON MIXTO** 30  
grilled salmon, ceviche mixto, grape tomato, avocado & habanero beurre blanc

**SALMON VERDE** 29  
grilled scottish salmon, achiote grilled shrimp, roasted salsa verde crema, avocado, pico de gallo & queso fresco

**GRILLED RAINBOW TROUT** 29  
9 oz whole butterflied clear springs rainbow trout, chimichurri, sautéed shrimp, scallops, mushrooms, red bell peppers & spinach. served with red skin potato purée

**STUFFED RAINBOW TROUT** 32  
9 oz clear springs rainbow trout stuffed with jumbo lump crab meat, roasted corn, red bell pepper, poblano, red onion. topped with beurre blanc & served over spanish paella rice

**SCALLOPS & SPOONBREAD** 37  
dry diver scallops with corn polenta soufflé, sautéed greens & citrus beurre blanc

## add-ons

5oz.  
**LOBSTER TAIL**  
19

**PAN SEARED SCALLOPS**  
13

**GRILLED SHRIMP**  
8

**JUMBO LUMP CRABMEAT**  
10

## SIDES

**GRILLED MARKET VEGETABLES** 8

**CHARGRILLED CORN & CRISPY MUSHROOM** 6

**CORN POLENTA SPOONBREAD** 5

**GRILLED ASPARAGUS** 8

**TRUFFLED ANDEAN POTATOES** 7  
crema america, truffle oil, quesadilla & parmesan cheese

**RED SKIN POTATO PURÉE** 6

**YUCA FRIES** 5  
with huancaína sauce

**FRENCH FRIES** 5  
with ketchup

**CHILES y CEBOLLAS** 6  
jalapeño, red bell peppers & onions - flambéed tableside

### HAPPY HOUR

EVERYDAY 2-7 PM

THURSDAY all day at bar & patio

SMALL PLATES \$6 - \$9 • CERVEZAS \$3.50

COCKTAILS \$6 • WINES BY THE GLASS 6oz \$6 | 9oz \$9

WINES BY THE BOTTLE \$30

### SUNDAY BRUNCH BUFFET

(UNTIL 3 PM)

FOR PRIVATE DINING OR CATERING  
INFORMATION, PLEASE CALL 1.844.346.4365,  
VISIT OUR WEBSITE AT AMERICASRESTAURANT.COM OR  
EMAIL EVENTS@CHURRASCO.COM

