

AMÉRICAS

Dinner

CEVICHE

AHI TUNA coconut, crispy onion, peanut, jalapeño, cilantro	16 ^{.50}
SHRIMP COCKTAIL cold boiled jumbo shrimp, chipotle cocktail sauce	15 ^{.50}
MIXTO rainforest tilapia, gulf shrimp, avocado, red onion, cilantro, jalapeño	17 ^{.50}
FLIGHT of THREE	25 ^{.50}

EMPANADAS

BEEF house ground tenderloin, caramelized onion & rocoto sauce	11 ^{.50}
CHICKEN smoked chicken, peruvian huancaína sauce, basil, candied pecans	10 ^{.50}
BLACK BEAN & CHORIZO yuca dough & creamy cilantro sauce	8 ^{.50}
SPINACH & MUSHROOM onion, cotija, queso fresco & rocoto sauce	9 ^{.50}
CHOICE of FOUR	18 ^{.50}

SMALL PLATES

LOBSTER CORNDOGS house made lobster sausage, carnival style corn dog batter, lemon chardonnay aioli	14 ^{.50}	LOBSTER ENCHILADAS maine lobster, avocado, shallot, crema americas, salsa rocoto, queso quesadilla, pico de gallo & corn tortilla	18 ^{.50}
CORN SMOKED CRAB FINGERS lemon butter, puffed yuca	MKT	FRESH CORN TAMALES pulled pork carnitas, black bean - guajillo mole, queso fresco	11 ^{.50}
CRAB CAKE jumbo lump crabmeat, roasted peppers, corn, scallion, avocado, sauvignon blanc aioli	(1) 10 ^{.50} (2) 16 ^{.50}	SMOKED LAMB LOLLICHOPS grilled smoked baby lamb chops, panca chili, yuca fries	(2) 14 ^{.50} (4) 23 ^{.50}
TIRITAS potato crusted calamari strips, black pepper, roasted tomato salsa, jalapeño remoulade	13 ^{.50}	ANGEL WINGS ethereally light chicken wings, habanero papaya, blue cheese sauce	12 ^{.50}

SOPAS & ENSALADAS

VUELVE a la VIDA 14 ^{.50} CUP 9 ^{.50} peruvian lobster & shrimp bisque with lobster, shrimp & mussels, grape tomato, red onion, tarragon & grilled rustic bread	CAESAR small 7 ^{.50} large 11 ^{.50} heart of romaine, caesar dressing, parmesan & garlic herb crostini add chicken 5 ^{.50}	QUINOA & LENTIL COBB 14 ^{.50} black beluga lentil, five grain quinoa, avocado, bacon, queso fresco, pico de gallo & poblano honey mustard add chicken 5 ^{.50}
CUBANA 10 ^{.50} CUP 7 ^{.50} black bean soup with onion-cilantro relish & provolone cheese served in a toasted sourdough bread boule	MIXED GREENS small 7 ^{.50} large 11 ^{.50} with charred corn, peeled grape tomato, garlic herb crostini, pickled onion, radish, queso fresco & choice of dressing	AHI TUNA SALAD 19 ^{.50} achiote marinated seared tuna, mixed greens, heart of palm, orange, celery, red onion, candied pecans, goat cheese, mango pisco vinaigrette
	CRAB CAPRICHOSA 18 ^{.50} jumbo lump crab salad, avocado, marinated tomato, fresh mozzarella, parmesan herb crostini	

PLATOS FUERTES

SMOKED RACK of LAMB 39^{.50}
corn smoked & grilled with five grain quinoa, black beluga lentil, pickled onion & anise demi glace

PAELLA CAZADORES 34^{.50}
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 34^{.50}
spanish chorizo & saffron rice with grilled wild salmon, grilled gulf shrimp, mussels & smoked crab fingers

CERDO RELLENO 29^{.50}
achiote rubbed pork tenderloin stuffed with cilantro tamalito, topped with jumbo lump crab meat, jumbo shrimp, roasted tomato, avocado, habanero beurre blanc


CARNITAS & SHRIMP 29^{.50}
achiote braised pork shoulder, grilled shrimp, black bean- guajillo mole, jasmine rice & toasted sesame


PASTA CRIOLLA 28^{.50}
pappardelle pasta, andouille sausage, roasted tomato, mushroom, spinach, garlic, tomato basil crema
choice of grilled chicken or shrimp


POLLO ENCAMISADO 27^{.50}
plantain crusted chicken, roasted tomato, seared panela cheese & purée of spicy-smokey black bean sauce, crema fresca

CHURRASCO de POLLO 26^{.50}
chimichurri grilled chicken breast, quinoa lentil blend, pico de gallo, roasted andean potatoes, grilled vegetables, béarnaise

POLLO BAHIA 26^{.50}
grilled chicken breast, grilled vegetables, roasted andean potatoes, jasmine rice, coconut beurre blanc sauce

 **THE CHURRASCO**
12 oz 63^{.50} 10 oz 53^{.50} 8 oz 43^{.50}
signature center cut certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce


 **PETITE CHURRASCO** 33^{.50}
6 oz certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce

 **8oz FILET & TRUFFLED POTATOES** 45^{.50}
char-grilled center cut certified angus beef® filet, served with truffled roasted andean potatoes, crema america, quesadilla & parmesan cheese

 **18oz RIBEYE** 48^{.50}
char-grilled certified angus beef® cowboy cut marinated in chimichurri, red skin potato purée, pickled onion

LOMO LATINO 29^{.50}
8oz petite filet, spicy black bean sauce, crema america, smoked panela cheese, avocado, roasted tomato

FILETE con HONGOS 28^{.50}
grilled beef petite filet, tempura mushroom, pisco peppercorn sauce & corn poblano arroz rajas

CHATA ANDINA 34^{.50}
 8oz wagyu filet of sirloin marinated in chimichurri, char-grilled, topped with sautéed baby bella mushrooms in a brandy butter sauce served with red skin potato purée

PARGO de LUJO 38^{.50}
grilled red snapper filet, sautéed shrimp, scallops, roasted tomato, avocado, cilantro, white wine cream sauce & jasmine rice

PARGO AMERICAS 34^{.50}
corn crusted snapper, achiote grilled shrimp, crema america, grape tomato, tarragon

SEA BASS CHILENO 42^{.50}
south american sea bass, achiote grilled shrimp, guajillo sauce, arroz con rajas, citrus salad

SALMON VERDE 29^{.50}
grilled scottish salmon, achiote grilled shrimp, roasted salsa verde, crema, avocado, pico de gallo & queso fresco

SALMON TAMARINDO 28^{.50}
grilled scottish salmon, roasted brussels sprouts, spicy black bean, rocoto pepper purée, crema oxaquena & tamarind guajillo glaze

GRILLED RAINBOW TROUT 31^{.50}
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 33^{.50}
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 & GRITS 29^{.50}
bacon wrapped jumbo diver scallops, andouille sausage, jalapeno cheese grits, roasted corn, beurre blanc, scallion

add-ons

5oz.
LOBSTER TAIL
19^{.50}

PAN SEARED SCALLOPS
13^{.50}

GRILLED SHRIMP
8^{.50}

JUMBO LUMP CRABMEAT
10^{.50}

SIDES

GRILLED MARKET VEGETABLES 8^{.50}

CHARGRILLED CORN & CRISPY MUSHROOM 6^{.50}

BRUSSELS SPROUTS 7^{.50}
roasted with tamarind guajillo glaze

GRILLED ASPARAGUS 8^{.50}

TRUFFLED ANDEAN POTATOES 7^{.50}
crema america, truffle oil, quesadilla & parmesan cheese

RED SKIN POTATO PURÉE 6^{.50}

YUCA FRIES 6^{.50}
with huancaína sauce

FRENCH FRIES 5^{.50}
with ketchup

CHILES y CEBOLLAS 6^{.50}
jalapeño, red bell peppers & onions - flambéed tableside

HAPPY HOUR

EVERYDAY 2-7 PM

THURSDAY all day at bar & patio

SMALL PLATES \$6.50 - \$9.50 • CERVEZAS \$3.50

COCKTAILS \$6.50 • WINES BY THE GLASS 6oz \$6.50 | 9oz \$9.50

WINES BY THE BOTTLE \$30.50

SUNDAY BRUNCH BUFFET

(UNTIL 3 PM)

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