

# AMÉRICAS

## Dinner

### CEVICHE

<b>AHI TUNA</b> coconut, crispy onion, peanut, jalapeño, cilantro	16 <sup>.95</sup>
<b>SHRIMP COCKTAIL</b> cold boiled jumbo shrimp, chipotle cocktail sauce	16 <sup>.95</sup>
<b>MIXTO</b> rainforest tilapia, gulf shrimp, avocado, red onion, cilantro, jalapeño	17 <sup>.95</sup>
<b>FLIGHT of THREE</b>	25 <sup>.95</sup>

### EMPANADAS

<b>BEEF</b> house ground tenderloin, caramelized onion & rocoto sauce	11 <sup>.95</sup>
<b>CHICKEN</b> smoked chicken, peruvian huancaína sauce, basil, candied pecans	10 <sup>.95</sup>
<b>BLACK BEAN &amp; CHORIZO</b> yuca dough & creamy cilantro sauce	8 <sup>.95</sup>
<b>SPINACH &amp; MUSHROOM</b> onion, cotija, queso fresco & rocoto sauce	9 <sup>.95</sup>
<b>CHOICE of FOUR</b>	18 <sup>.95</sup>

### SMALL PLATES

<b>LOBSTER CORNDOGS</b> house made lobster sausage, carnival style corn dog batter, lemon chardonnay aioli	14 <sup>.95</sup>	<b>LOBSTER ENCHILADAS</b> maine lobster, avocado, shallot, crema americas, salsa rocoto, queso quesadilla, pico de gallo & corn tortilla	18 <sup>.95</sup>
<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 <sup>.95</sup>
<b>CRAB CAKE</b> jumbo lump crabmeat, roasted peppers, corn, scallion, avocado, sauvignon blanc aioli	(1) 10 <sup>.95</sup>   (2) 16 <sup>.95</sup>	<b>SMOKED LAMB LOLLICHOPS</b> grilled smoked baby lamb chops, panca chili, yuca fries	(2) 14 <sup>.95</sup>   (4) 23 <sup>.95</sup>
<b>TIRITAS</b> potato crusted calamari strips, black pepper, roasted tomato salsa, jalapeño remoulade	14 <sup>.95</sup>	<b>ANGEL WINGS</b> ethereally light chicken wings, habanero papaya, blue cheese sauce	13 <sup>.95</sup>

### SOPAS & ENSALADAS

<b>VUELVE a la VIDA</b> 14 <sup>.95</sup> CUP 9 <sup>.95</sup> peruvian lobster & shrimp bisque with lobster, shrimp & mussels, grape tomato, red onion, tarragon & grilled rustic bread	<b>CAESAR</b> small 7 <sup>.95</sup>   large 11 <sup>.95</sup> heart of romaine, caesar dressing, parmesan & garlic herb crostini add chicken 5 <sup>.95</sup>	<b>QUINOA &amp; LENTIL COBB</b> 14 <sup>.95</sup> black beluga lentil, five grain quinoa, avocado, bacon, queso fresco, pico de gallo & poblano honey mustard add chicken 5 <sup>.50</sup>
<b>CUBANA</b> 10 <sup>.95</sup> CUP 7 <sup>.95</sup> black bean soup with onion-cilantro relish & provolone cheese served in a toasted sourdough bread boule	<b>MIXED GREENS</b> small 7 <sup>.95</sup>   large 11 <sup>.95</sup> with charred corn, peeled grape tomato, garlic herb crostini, pickled onion, radish, queso fresco & choice of dressing	<b>AHI TUNA SALAD</b> 19 <sup>.95</sup> achiote marinated seared tuna, mixed greens, heart of palm, orange, celery, red onion, candied pecans, goat cheese, mango pisco vinaigrette
	<b>CRAB CAPRICHOSA</b> 18 <sup>.95</sup> jumbo lump crab salad, avocado, marinated tomato, fresh mozzarella, parmesan herb crostini	

# PLATOS FUERTES

**SMOKED RACK of LAMB** 39.<sup>95</sup>  
corn smoked & grilled with five grain quinoa, black beluga lentil, pickled onion & anise demi glace

**PAELLA CAZADORES** 34.<sup>95</sup>  
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.<sup>95</sup>  
spanish chorizo & saffron rice with grilled wild salmon, grilled gulf shrimp, mussels & smoked crab fingers

**CERDO RELLENO** 29.<sup>95</sup>  
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.<sup>95</sup>  
achiote braised pork shoulder, grilled shrimp, black bean- guajillo mole, jasmine rice & toasted sesame


**PASTA CRIOLLA** 28.<sup>95</sup>  
pappardelle pasta, andouille sausage, roasted tomato, mushroom, spinach, garlic, tomato basil crema  
*choice of grilled chicken or shrimp*

**POLLO ENCAMISADO** 27.<sup>95</sup>  
plantain crusted chicken, roasted tomato, seared panela cheese & purée of spicy-smokey black bean sauce, crema fresca

**CHURRASCO de POLLO** 26.<sup>95</sup>  
chimichurri grilled chicken breast, quinoa lentil blend, pico de gallo, roasted andean potatoes, grilled vegetables, béarnaise

**POLLO BAHIA** 26.<sup>95</sup>  
grilled chicken breast, grilled vegetables, roasted andean potatoes, jasmine rice, coconut beurre blanc sauce

 **THE CHURRASCO**  
12 oz 64.<sup>95</sup> 10 oz 54.<sup>95</sup> 8 oz 44.<sup>95</sup>  
signature center cut certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce


 **PETITE CHURRASCO** 35.<sup>95</sup>  
6oz certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce

 **8oz FILET & TRUFFLED POTATOES** 45.<sup>95</sup>  
char-grilled center cut certified angus beef® filet, served with truffled roasted andean potatoes, crema america, quesadilla & parmesan cheese

 **18oz RIBEYE** 48.<sup>95</sup>  
char-grilled certified angus beef® cowboy cut marinated in chimichurri, red skin potato purée, pickled onion

**LOMO LATINO** 29.<sup>95</sup>  
8oz petite filet, spicy black bean sauce, crema america, smoked panela cheese, avocado, roasted tomato

**FILETE con HONGOS** 28.<sup>95</sup>  
grilled beef petite filet, tempura mushroom, pisco peppercorn sauce & corn poblano arroz rajas

**CHATA ANDINA** 34.<sup>95</sup>  
 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.<sup>95</sup>  
grilled red snapper filet, sautéed shrimp, scallops, roasted tomato, avocado, cilantro, white wine cream sauce & jasmine rice

**PARGO AMERICAS** 34.<sup>95</sup>  
corn crusted snapper, achiote grilled shrimp, crema america, grape tomato, tarragon

**SEA BASS CHILENO** 42.<sup>95</sup>  
south american sea bass, achiote grilled shrimp, guajillo sauce, arroz con rajas, citrus salad

**SALMON VERDE** 29.<sup>95</sup>  
grilled scottish salmon, achiote grilled shrimp, roasted salsa verde, crema, avocado, pico de gallo & queso fresco

**SALMON TAMARINDO** 28.<sup>95</sup>  
grilled scottish salmon, roasted brussels sprouts, spicy black bean, rocoto pepper purée, crema oxaquena & tamarind guajillo glaze

**GRILLED RAINBOW TROUT** 31.<sup>95</sup>  
9oz 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.<sup>95</sup>  
9oz 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.<sup>95</sup>  
bacon wrapped jumbo diver scallops, andouille sausage, jalapeno cheese grits, roasted corn, beurre blanc, scallion

## add-ons

5oz.  
**LOBSTER TAIL**  
19.<sup>95</sup>

**PAN SEARED SCALLOPS**  
13.<sup>95</sup>

**GRILLED SHRIMP**  
8.<sup>95</sup>

**JUMBO LUMP CRABMEAT**  
10.<sup>95</sup>

## SIDES

**GRILLED MARKET VEGETABLES** 8.<sup>95</sup>

**CHARGRILLED CORN & CRISPY MUSHROOM** 6.<sup>95</sup>

**BRUSSELS SPROUTS** 7.<sup>95</sup>  
roasted with tamarind guajillo glaze

**GRILLED ASPARAGUS** 8.<sup>95</sup>

**TRUFFLED ANDEAN POTATOES** 7.<sup>95</sup>  
crema america, truffle oil, quesadilla & parmesan cheese

**RED SKIN POTATO PURÉE** 6.<sup>95</sup>

**YUCA FRIES** 6.<sup>95</sup>  
with huancaína sauce

**FRENCH FRIES** 5.<sup>95</sup>  
with ketchup

**CHILES y CEBOLLAS** 6.<sup>95</sup>  
jalapeño, red bell peppers & onions - flambéed tableside

### HAPPY HOUR

EVERYDAY 2-7 PM

THURSDAY all day at bar & patio

SMALL PLATES \$6.<sup>95</sup> - \$9.<sup>95</sup> • CERVEZAS \$3.<sup>95</sup>

COCKTAILS \$6.<sup>95</sup> • WINES BY THE GLASS 6oz \$6.<sup>95</sup> | 9oz \$9.<sup>95</sup>

WINES BY THE BOTTLE \$30.<sup>95</sup>



### SUNDAY BRUNCH BUFFET

(UNTIL 3 PM)

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INFORMATION, PLEASE CALL 1.844.346.4365,  
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