

APPETIZERS

PALMITO SPINACH DIP	11	SPICY TRUFFLE TUNA	15
Provolone , Hearts Of Palm, Smoked Paprika, Garlic, Plantain Chips		Sweet Soy Marinade, Malagueta-Truffle Aioli, Avocado, Sesame, Cucumber, Scallions, Plantain Chips	
BRAZILIAN EMPANADAS	11	CHARCUTERIE BOARD	16
Three Flaky Pastries Stuffed With Either Chipotle Chicken, Prime Picanha, or Shrimp		Imported Cheeses, Cured Meats, aLocal Honey and Crostini	
CEVICHE VERDE	14	HOT SHRIMP COCKTAIL	16
Snapper, Avocado, Cucumber, Tomatillo, Lime, Scallion, Poblano, Cilantro, Habanero, and Plantain Chips		Five Wood Grilled Jumbo Shrimp, Sweet & Tangy Glaze, Avocado Puree, Charred Lemon	
CLASSIC SHRIMP COCKTAIL	19	GLAZED TEXAS QUAIL LEGS	13
Jumbo Shrimp Served Over Ice With Our Signature Brazilian Cocktail Sauce		Sautéed Quail Legs Served on a Bed of Garlic Mashed Potatoes and Drizzled with our Signature Balsamic Glaze	

À LA CARTE

all steaks are USDA prime aged beef, seasoned with sea salt and cooked over an open flame

BACON WRAPPED FILET 10 oz	31	Traditional Brazilian Sides and Salads:	
NEW ZEALAND LAMB CHOPS 10 oz	29	Garlic Mashed Potatoes	Greek Salad
USDA PRIME AGED BEEF ANCHO (RIBEYE) 16 oz	38	Crispy Polenta	Caesar Salad
USDA PRIME AGED FILET MIGNON 8 oz	35	Carreteiro Rice	Kale & Orange Salad
USDA PRIME AGED FRALDINHA (BOTTOM SIRLOIN) 12 oz	31	Feijoada (black beans)	Spinach & Strawberry Salad
USDA PRIME AGED PICANHA (PRIME TOP SIRLOIN) 10 oz	24		
WOOD GRILLED SALMON with Maracuyá Aioli 6 oz	22		

Served With Two Sides Of Your Choice

CASA'S USDA PRIME BURGER **18**

Smoked Gouda, Baby Iceberg, Tomato, Chimichurri Aioli, Sesame Seed Bun, Malagueta-Truffle Aioli
Choice of Yuca or French Fries
Add Bacon \$2

ADD-ONS

Lemon Zested Jumbo Asparagus	7	Chardonnay Poached Pear Salad	10
Truffle Parmesan Fries	7	Micro Greens, Goat Cheese Mousse, Toasted Walnuts Balsamic Reduction, Chardonnay Simple Syrup	
Caesar Salad	9	Casa's House Salad	9
		Baby Lettuce Mix, Grape Tomatoes, Cucumber, Carrots, Radish, Housemade Lemon-Oregano Vinaigrette	

NEW CASA FAMILY EXPERIENCE

Each package is served with your choice of two sides, one salad, and pão de queijo (cheese bread)

PRIME CHURRASCO EXPERIENCE \$105

Serves four people

USDA PRIME AGED Filet Mignon 16 oz

Picanha 16 oz

Jumbo Shrimp (8 Pieces)

Bacon Wrapped Chicken (4 Pieces)

RIBEYE CHURRASCO EXPERIENCE \$85

Serves four people

USDA PRIME AGED Ribeye 24 oz

Bacon Wrapped Chicken (4 Pieces)

Parmesan Crusted Pork Tenderloin (4 Pieces)

Brazilian Pork Sausage (4 Pieces)

BOTTOM SIRLOIN CHURRASCO EXPERIENCE \$79

Serves four people

USDA PRIME AGED Bottom Sirloin 16 oz

Bacon Wrapped Chicken (4 Pieces)

Parmesan Crusted Pork Tenderloin (4 Pieces)

Brazilian Pork Sausage (4 Pieces)

CHURRASCO EXPERIENCE for TWO \$49

Serves two people

Bacon Wrapped Chicken (3 Pieces)

Bacon Wrapped USDA PRIME AGED Bottom Sirloin (3 Pieces)

Brazilian Pork Sausage (3 Pieces)

Parmesan Crusted Pork Tenderloin (3 Pieces)

CHOOSE TWO SIDE DISHES Black Beans, Carreteiro Rice, Fried Bananas, Mashed Potatoes, Polenta

CHOOSE ONE SALAD Caesar Salad, Greek Salad, Potato Salad, Spinach & Strawberry Salad

DESSERTS

New York Cheesecake \$12

Triple Chocolate Mousse Cake \$11

Homemade Brazilian Flan \$9

Key Lime Pie \$10

Tres Leches Cake \$11

BEVERAGES

Guarana Antartica \$3.5

Lemonade quart \$6

Canned Sodas \$2.95 (Coke, Diet Coke, Sprite, Dr. Pepper)

NEW BUTCHER CUTS TO GO

Cut to order by our Gaucho Chef's and prepared for you to grill at home

USDA PRIME AGED BEEF

USDA Prime beef aged for a minimum of 45 days

USDA PRIME AGED BEEF ANCHO Ribeye **\$23/lb**

USDA PRIME AGED FILET MIGNON Beef Tenderloin **\$25/lb**

USDA PRIME AGED FRALDINHA Bottom Sirloin **\$15/lb**

USDA PRIME AGED PICANHA Top Sirloin **\$12/lb**

LAMB

LAMB CHOP Racks **\$22/lb**

PORK

COSTELA DE PORCO Pork Ribs **\$7/lb**

LINGUICA Brazilian Pork Sausage **\$7/lb**

LOMBO Pork Tenderloin **\$7/lb**

SHAREABLE HANDCRAFTED ADD ONS

1 PT & medium serves up to 2 people | 1 QT & large serves up to 4

Empanadas (9) for **\$20** choice of chipotle chicken,

Prime picanha, or shrimp

Carreteiro Rice **\$6/PT** **\$10/QT**

Feijoada **\$6/PT** **\$10/QT**

Garlic Mashed Potatoes **\$5/PT** **\$9/QT**

Lemon Zested Jumbo Asparagus **\$7/ 1/2 Dozen**

Roasted Mushrooms **\$11/PT** **\$19/QT**

Candied Bacon **\$8** for 1/2lb **\$15/lb**

Pão de Queijo (cheese bread) **\$7/(Dozen)**

Chicken Salad **\$8/PT** **\$14/QT**

Potato Salad **\$7/PT** **\$11/QT**

Spinach & Strawberry Salad **\$6/Medium** **\$9/Large**

Caesar Salad **\$6/Medium** **\$11/Large**

Greek Salad **\$7/Medium** **\$11/Large**

Kale & Mandarin Orange Salad **\$6/Medium** **\$9/Large**

Apple Salad **\$6/PT** **\$11/QT**

Shrimp Stroganoff **\$16/PT** **\$31/QT**

Seasonal Soup **\$9/PT** **\$17/QT**

SHAREABLE PROTEIN OPTIONS

Grilled Shrimp **\$17/(Dozen)** **\$33/(2 Dozen)**

Bacon Wrapped Chicken **\$17/(1/2 Dozen)** **\$33/(Dozen)**

Bacon Wrapped Sirloin **\$31/(1/2 Dozen)** **\$57/(Dozen)**

Parmesan Pork Tenderloin **\$15/(1/2 Dozen)** **\$28/(Dozen)**

Garlic Picanha **\$26/(1/2 Dozen)** **\$49/(Dozen)**

Center Cut Picanha **\$24/(1/2 Dozen)** **\$47/(Dozen)**

ALCOHOLIC BEVERAGES

Alcohol orders must be accompanied by a food order

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BEER

Brazilian Beer \$4 Cerpa Export, Cerpa Prime

CRAFT COCKTAIL KITS

35

(Makes 6-7 Cocktails)

CASA CAIPIRINHA

Our signature cocktail made with fresh fruits, lime, and cachaca

CASA'S SIGNATURE MARGARITA

Cimarron Tequila Reposado, pineapple rum, fresh lime, pineapple agave

RASPBERRY MOJITO

Flor de Cana, lime juice, fresh raspberries and raspberry syrup, fresh mint leaves, soda water

ALL WINE BOTTLES ARE 10% OFF WITH A TO-GO PURCHASE ONLY