

CASA DO BRASIL TO GO MENU

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	18
Three Flaky Pastries Stuffed With Either Chipotle Chicken, Prime Picanha, or Shrimp		Imported Cheeses, Cured Meats, Local Honey and Crostini	
CEVICHE VERDE	14	HOT SHRIMP COCKTAIL	19
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	QUEIJO ASSADO	12
Jumbo Shrimp Served Over Ice With Our Signature Brazilian Cocktail Sauce		Open-Flame Grilled Panela Cheese, Honey Sriracha.	

À LA CARTE

We are proud to serve USDA Prime aged beef, seasoned with sea salt and cooked over an open flame

BACON WRAPPED FILET* 8 oz	35	Traditional Brazilian Sides and Salads:	
NEW ZEALAND LAMB CHOPS* 10 oz	31	Garlic Mashed Potatoes	Greek Salad
USDA PRIME AGED BEEF ANCHO (RIBEYE)* 16 oz	39	Crispy Polenta	Caesar Salad
USDA AGED CENTER CUT FILET MIGNON* 8 oz	39	Carreteiro Rice	Kale & Orange Salad
USDA PRIME AGED FRALDINHA (BOTTOM SIRLOIN)* 12 oz	29	Feijoada (black beans)	Spinach & Strawberry Salad
USDA PRIME AGED PICANHA (PRIME TOP SIRLOIN)* 10 oz	25		
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	

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

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 \$109

Serves four people

USDA AGED Center Cut Filet Mignon 16 oz

USDA PRIME AGED Picanha 16 oz

Jumbo Shrimp (8 Pieces)

Bacon Wrapped Chicken (4 Pieces)

BOTTOM SIRLOIN CHURRASCO EXPERIENCE \$85

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, Crispy 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

Lemonade quart \$6

Canned Sodas \$2 (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 AGED CENTER CUT FILET MIGNON Beef Tenderloin **\$34/lb**

USDA PRIME AGED FRALDINHA Bottom Sirloin **\$16/lb**

USDA PRIME AGED PICANHA Top Sirloin **\$15/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

Spicy Truffle Tuna **\$35/PT**

Shrimp and Avocado Cocktail **\$16/ PT \$31/QT**

Ceviche **\$15/PT \$29/QT**

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

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

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

Caramelized Bananas **\$4/ (1/2 Dozen) \$7/ (Dozen)**

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

Crispy Polenta **\$4/ (Dozen) \$7/ (2 Dozen)**

Chicken Salad **\$9/PT \$16/QT**

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

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

Caesar Salad **\$6/Medium \$9/Large**

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

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

Apple Salad **\$6/PT \$9/QT**

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

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

Candied Bacon **\$9 for 1/2lb \$17/lb**

Pão de Queijo (cheese bread) **\$5/(Dozen)**

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

ALCOHOLIC BEVERAGES

Alcohol orders must be accompanied by a food order

CRAFT COCKTAIL KITS

(Approximately 32oz, makes 6-7 Cocktails)

CASA CAIPIRINHA \$35

Our Signature Cocktail Made With Fresh Fruits, Lime, and Cachaça

CASA'S SIGNATURE MARGARITA \$35

Cimarron Tequila Reposado, Pineapple Rum, Fresh Lime, Pineapple Agave

SANGRIA \$37

Red Wine, Brandy, Sweet Vermouth, Citrus, Fresh Fruit

**PAIR YOUR MEAL WITH AN ELEGANT & CRISPY WHITE WINE
OR RICH & BOLD BOTTLE OF RED WINE!
FOR A LIMITED TIME ENJOY 20% OFF ANY TO-GO BOTTLE!**