

APPETIZERS

PALMITO SPINACH DIP Provolone , Hearts Of Palm, Smoked Paprika, Garlic, Plantain Chips	11	SPICY TRUFFLE TUNA Sweet Soy Marinade, Malagueta-Truffle Aioli, Avocado, Sesame, Cucumber, Scallions, Plantain Chips	15
BRAZILIAN EMPANADAS Three Flaky Pastries Stuffed With Either Chipotle Chicken, Prime Picanha, or Shrimp	11	CHARCUTERIE BOARD Imported Cheeses, Cured Meats, Local Honey and Crostini	18
CEVICHE VERDE Snapper, Avocado, Cucumber, Tomatillo, Lime, Scallion, Poblano, Cilantro, Habanero, and Plantain Chips	14	HOT SHRIMP COCKTAIL Five Wood Grilled Jumbo Shrimp, Sweet & Tangy Glaze, Avocado Puree, Charred Lemon	19
CLASSIC SHRIMP COCKTAIL Jumbo Shrimp Served Over Ice With Our Signature Brazilian Cocktail Sauce	19	QUEIJO ASSADO Open-Flame Grilled Panela Cheese, Honey Sriracha.	12

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
NEW ZEALAND LAMB CHOPS* 10 oz	31
USDA PRIME AGED BEEF ANCHO (RIBEYE)* 16 oz	39
USDA AGED CENTER CUT FILET MIGNON* 8 oz	39
USDA PRIME AGED FRALDINHA (BOTTOM SIRLOIN)* 12 OZ	29
USDA PRIME AGED PICANHA (PRIME TOP SIRLOIN)* 10 oz	25
WOOD GRILLED SALMON with Maracuyá Aioli 6 oz	22

Traditional Brazilian Sides and Salads:

18

Garlic Mashed Potatoes Crispy Polenta Carreteiro Rice Feijoada (black beans) Greek Salad Caesar Salad Kale & Orange Salad Spinach & Strawberry Salad

Served With Two Sides Of Your Choice

CASA'S USDA PRIME BURGER*	
Smoked Gouda, Baby Iceberg, Tomato, Chimichurri Aioli, Sesame Seed Bun, Malagueta-Truffle Aioli Choice of Yuca or French Fries Add Bacon \$2	

	ADD	O-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 Baby Lettuce Mix, Grape Tomatoes, Cucumber, Carrots, Radish, Housemade Lemon-Oregano Vinaigrette	9



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

BEVERAGES

Guarana Antartica \$3

Lemonade quart \$6

Canned Sodas \$2 (Coke, Diet Coke, Sprite, Dr. Pepper)

Keγ Lime Pie \$10 Tres Leches Cake \$11



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/Ib

USDA PRIME AGED FRALDINHA Bottom Sirloin \$16/Ib

USDA PRIME AGED PICANHA Top Sirloin \$15/Ib

LAMB

LAMB CHOP Racks \$22/Ib

PORK

COSTELA DE PORCO Pork Ribs \$7/Ib

LINGUICA Brazilian Pork Sausage \$7/Ib

LOMBO Pork Tenderloin \$7/Ib

SHAREABLE HANDCRAFTED ADD ONS

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

Empanadas (9) for \$25 choice of chipotle chicken, prime picanha, or shrimp Spicγ 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 Chicken Stroganoff \$13/PT \$25/QT Seasonal Soup \$12/PT \$21/QT Candied Bacon \$9 for 1/21b \$17/Ib 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, Pinapple 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!