



CHAMA  
GAÚCHA



BRAZILIAN  
STEAKHOUSE

## appetizers

### chama kabob

*fraldinha meat, shitake mushrooms, onions, bell peppers / 16.50*

### charcuterie board

*Chef's selection / 18.00*

### grilled shrimp

*patagonia grilled shrimp served with creamy chipotle sauce / 14.75*

### bacon wrapped filet mignon

*prime filet mignon grilled over open fire / 18.00*

### sliced picanha 8oz

*USDA prime, aged 45 days / 15.50*

### chama trio

*consists of smoked sausage, Picanha, and Bottom Sirloin / 21.00*

### garlic bottom sirloin

*USDA prime sirloin, marinated with a garlic sauce / 15.50*

### sliders

*traditional Brazilian cheese bread with prime beef, lettuce, thousand island dressing, and chimichurri / 14.00*

*\*all appetizers are served with your choice of yucca fries, steak fries, or polenta*

## main course

### ribeye 14oz

*aged 45 days / 44.50*

### filet mignon 10oz

*aged 30 days / 42.50*

### grilled salmon

*creamy spinach sauce, sauteed vegetables, zucchini, squash, onions, and shitake mushrooms / 34.50*

### picanha 16oz

*aged 45 days / 39.00*

## salad

### caesar salad

*homemade caesar dressing, parmesan, coutons / 5.50*

### caprese salad

*fresh mozzarella, tomatoes, fine Italian galzed balsamic vineagrette / 5.00*

### house salad

*spring mix, tomatoes, red onion and Brazilian palm hearts topped with dressing of your choice / 5.00*

### blue cheese wedge

*served with tomatoes and bacon crumbles / 6.00*

## sides

### steak fries

*with salt and pepper / 5.50*

### yucca fries

*with salt and pepper / 5.00*

### chicken mushroom risotto

*grilled, sauteed chicken breast with creamy wine risotto / 6.50*

### mashed potato

*preared with garlic / 5.50*