Churrascos
STEAKS & SEAFOOD

PROM/HOMECOMING MENU 2026

$45.95 PER PERSON
INCLUDES *tax* + *gratuity*
INCLUDES SODA OR ICED TEA

STARTERS

choice of

ENSALADA CHURRASCOS
mixed greens, marinated hearts of palm, tomato, capers, red onion, radish, cotija cheese with choice of dressing

CORN POBLANO SOUP
creamy roasted poblano soup

EMPANADAS
your choice of two flaky golden savory latin pastries

beef ground tenderloin, caramelized onions, cumin, malbec-soaked raisins & pimento olives

chicken smoked chicken, peruvian huancaina sauce, basil, candied pecans

MAINS

choice of

LOMO LATINO
petite filet, spicy black bean sauce, crema america, smoked panela cheese, roasted tomato & jasmine rice

POLLO ENCAMISADO
plantain crusted chicken over spicy-smoked black bean sauce, crema america, seared panela cheese & roasted tomato

GAMBAS *al* AJILLO
pan roasted shrimp, grilled zucchini, roasted tomato, garlic, lemon butter & rice

SPINACH & MUSHROOM ENCHILADAS
sliced avocado, radish, queso quesadilla with chile ancho sauce & jasmine rice

DESSERT

choice of

TRES LECHES
our tres leches cake is soaked in a sweet vanilla laced cream then topped with a decadent meringue italiano

DELIRIO DE CHOCOLATE
chocolate truffle cake, chocolate mousse, chocolate ganache and raspberry coulis