

CHAMA  
GAÚCHA



## LUNCH À LA CARTE MENU

### ENTRÉES

*Served with two sides & a choice of soup or salad.*

**BACON-WRAPPED FILET MIGNON C.A.B. 6 OZ. - \$22.95**

*Great balance between the rendered marbling of the bacon and the lean cubed filet.*

**FILET MIGNON C.A.B. 6 OZ. - \$25.95**

*Tender center cut filet grilled to perfection.*

**RIBEYE USDA PRIME CUT 12 OZ. - \$28.95**

*Prepared with a light coat of house signature seasoning.*

**GARLIC PICANHA USDA PRIME CUT 8 OZ. - \$14.95**

*Prepared with our flavorful garlic sauce made from scratch.*

**DOUBLE-BONED LAMB CHOPS (2 pieces) - \$25.95**

*Lean and flavorful with a balanced seasoning.*

**BACON-WRAPPED CHICKEN BREAST 8 OZ. - \$13.95**

*Great balance between the rendered marbling of the bacon and the lean chicken medallions.*

**LEMON PEPPER CHICKEN BREAST 12 OZ. - \$13.95**

*Juicy and savory.*

**SAVORY GRILLED SHRIMP (8 pieces) - \$19.75**

*Marinated with oregano and garlic, infused with cilantro and seared over open flame.*

**BEEF SHORT RIBS 12 OZ. - \$21.95**

*Tender ribs with perfect marbling.*

**LEMON PEPPER PORK RIBS 8 OZ. - \$14.95**

*Prepared with our lemon pepper dry-rub style seasoning.*

**CHICKEN WINGS & DRUMMETES (8 pieces) - \$14.95**

*Prepared with our house signature blend of seasonings with a crispy outside.*

**GRILLED SHRIMP (6 pcs) & CHICKEN WINGS & DRUMMETES (6 pcs) - \$22.95**

*Shrimp seared over open flame, marinated with oregano and garlic, infused with cilantro.  
Chicken prepared with our house signature blend of seasonings with a crispy outside.*

**FRALDINHA 10 OZ. - \$18.95**

*Bottom sirloin, one of the most tender cuts.*

## OTHER ENTRÉES

### CHAMA'S SUMMER SALAD - \$16

*Romaine lettuce, topped with crispy bacon, red onions, grilled shrimp, shredded carrots, chunks of bleu cheese and fresh sliced avocado.*

### SALAD BAR - \$17

*One-time trip to the salad bar to build your own salad of over 30 items to choose from.*

## SALADS

*Caesar*

*Italian*

*House*

*Chicken Salad Iceberg Cup*

*Bleu Cheese Wedge*

*Tabbouleh Iceberg Cup*

## SOUP

*Lobster Bisque*

## SIDES

*Green Beans*

*Mashed Potatoes*

*Caramelized Bananas*

*Grilled Jumbo Asparagus*

*Black Beans*

*Rice*

## APPETIZERS & OTHER SIDES

*Gourmet Cheese Platter - \$10*

*Jumbo Grilled Asparagus - \$7*

*Grilled Shiitake Mushrooms - \$7*

*Shrimp Ceviche - \$13*

## DESSERT

*Papaya Cream - \$11.25*

*Cheesecake - \$10.85*

*Fireball Cheesecake - \$16.85*

*Chocolate Molten Cake with Ice Cream - \$12.50*

*Tres Leches - \$11.25*

*Crepe Brulée - \$11.25*

*Flan - \$10.75*

*Ice Cream - \$7.25*

*Fresh Fruit - \$9.25*