

CHAMA
GAÚCHA



DINNER À LA CARTE MENU

ENTRÉES

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

BACON-WRAPPED FILET MIGNON C.A.B. 8 OZ. - \$36

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

FILET MIGNON C.A.B. 8 OZ. - \$39

Tender center cut filet grilled to perfection.

RIBEYE USDA PRIME CUT 16 OZ. - \$44

Prepared with a light coat of house signature seasoning.

GARLIC PICANHA USDA PRIME CUT 10 OZ. - \$24

Prepared with our flavorful garlic sauce made from scratch.

DOUBLE-BONED LAMB CHOPS (3 pieces) - \$37

Lean and flavorful with a balanced seasoning.

LEMON PEPPER CHICKEN BREAST 16 OZ. - \$21

Juicy and savory.

BACON-WRAPPED CHICKEN BREAST 8 OZ. - \$19

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

SAVORY GRILLED SHRIMP (10 pieces) - \$32

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

BEEF BONE-IN SHORT RIBS 32 OZ. - \$39

Peel off the bone tender with perfect marbling.

LEMON PEPPER PORK RIBS 22 OZ. - \$22

Prepared with our lemon pepper dry-rub style seasoning.

CHICKEN WINGS & DRUMMETES (10 pieces) - \$21

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

FRALDINHA 16 OZ. - \$27

Bottom sirloin, one of the most tender cuts.

OTHER ENTRÉES

CHAMA'S SUMMER SALAD - \$21

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

SALAD BAR - \$20

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

Crème Brûlée - \$11.25

Flan - \$10.75

Ice Cream - \$7.25

Fresh Fruit - \$9.25