



ANNIVERSARY
menu

\$29.95

1ST COURSE
Choice of

EMPANADAS

flaky golden savory latin pastries

Beef seared beef, caramelized onions, cumin, malbec-soaked raisins & pimento olives

Chicken roasted chicken, basil, candied pecans

ENSALADA CHURRASCOS

baby mixed greens with marinated heart of palm, tomato, capers, red onion, radish, smoked cotija cheese with choice of dressing

2ND COURSE

THE CHURRASCO

6oz signature center cut beef tenderloin, chargrilled & served with cracked fingerling potato, grilled vegetables & béarnaise sauce

3RD COURSE

TRES LECHES

soaked in a sweet vanilla laced cream then topped with a decadent meringue italiano

anniversary
WINES

\$29.95

SEGURA VIUDAS *Cava*,
Penedes, Spain

GRAFFIGNA *Pinot Grigio*,
Mendoza, Argentina

CORDÚA 'AVE' *Sauvignon Blanc*,
Maipo Valley, Chile

COUSINO MACUL *Chardonnay*,
Valle Central, Chile

CATENA, 'VISTA FLORES',
Malbec, Mendoza, Argentina

CORDÚA 'CORAZÓN' *Cabernet*
Sauvignon, Maipo Valley, Chile

MONTES CLASSIC SERIES
Merlot, Colchagua Valley, Chile



PREFERRED CATERER

**FOUR CHANCES TO WIN
TEXANS TICKETS!**

*every friday in july we will raffle
a pair of texans tickets*

**KIDS ENTRÉES
\$2.95 DURING JULY**