



CHE

\$36 | Dinner

FIRST COURSE

*Appetizers
Choice of one-*

Blistered Shishito Peppers

Charred Lime, Maldon Sea Salt, Red Chimi Crema

Queso Fundido

Blended Cheese Dip, Chorizo, Mango Salsa Criolla, Tortilla Chips

Yuca Fries

Asada Rub, Cotija Cheese, Jalapeno Crema

SECOND COURSE

*Salad or Empanada
Choice of one-*

Choice of (1) Empanada with Green Chimichurri

(Short Rib, Buffalo Chicken, Jerk Chicken, Korean BBQ, De Carne, Mushroom & Feta, Cubano, Chicken Salsa Verde, De Espinaca)

Grilled Romaine

Flash Grilled Romaine Hearts, Marinated Tomatoes, Red Onion, Applewood Bacon, Gorgonzola Dressing, Garlic Bread Crumbs

Ensalada Criolla

Red Cabbage, Baby Spinach, Pickled Red Onion, Cucumber, Cotija Cheese, Hearts of Palm, Avocado & Poppyseed Dressing

THIRD COURSE

*Entree
Choice of one-*

Street Tacos

Three tacos, Lettuce, Pickled Red Onions, Cotija Cheese, Chipotle Aioli Served with Tortilla Chips, Tomatillo Salsa Verde (Choice of Protein: Grilled Strip, Chorizo, Chimi Chicken, Blackened Shrimp)

Lomito Completo

Grilled Sirloin, Mushroom, Onion, Smoked Provolone, Pepperoncini, Jalapeno, Garlic Aioli, Fried Egg, Ciabatta Bread, Asada Jus Served with Fries

Pollo Verde

Chimichurri Marinated Chicken Breast, Papas Rojas, Mushroom, Onion, Baby Spinach, Red Pepper, Goat Cheese

Steak Frites (+\$10)

8 oz Grilled Strip Steak, Mushroom, Onion, Baby Spinach, Red Pepper, Goat Cheese, Garlic Aioli

DRINK SPECIAL

The Fascinator \$12

Maker's Mark, Simple, Aperol, Muddled Mint & Mandarin Orange, Sparkling Water



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