

# SAN ANTONIO RESTAURANT WEEKS \$45 MENU

## SALAD BAR

SELF-SERVE 30+ ITEMS: FRESHLY PREPARED VEGETABLES, CHARCUTERIE & FLAVORFUL BRAZILIAN SALADS. HIGHLIGHTS: BRULEED BACON, LOBSTER BISQUE, GRILLED PINEAPPLE, IMPORTED CHEESES, FRESH VEGETABLES

## UNLIMITED OPTIONS

GRILLED BRAZILIAN STYLE MEATS & SEAFOOD SERVED TABLESIDE BY OUR EXPERIENCED MEAT SERVERS

**PICANHA** | *21 day aged top sirloin*

**SPICY PICANHA** | *21 day aged top sirloin with a cayenne pepper rub*

**BOTTOM SIRLOIN** | *21 day aged & sea salt*

**ST. LOUIS PORK RIBS** | *fall-off-the-bone ribs marinated in white wine & spices*

**QUESO ASADERO** | *grilled cheese with honey*

**LAMB SIRLOIN** | *new zealand lamb marinated in herbs & fresh mint*

**SHRIMP** | *marinated with fresh herbs & garlic*

## HOT SIDES

FAMILY STYLE SIDES, BROUGHT BY OUR SERVERS AND FILLED AS OFTEN AS NEEDED. CHEESE BREAD, AU GRATIN POTATOES, GARLIC RICE, FRIED BANANAS. CHILES TORREADOS, BRAZILIAN BLACK BEANS & FAROFA BY REQUEST

## DESSERT

GUEST'S CHOICE OF ONE DESSERT:

FLAN, CHEESECAKE, CHOCOLATE MOUSSE CAKE, KEY LIME PIE