

HERMANOS

RESTAURANT & WINE BAR

SOUPS & SALADS

Watermelon and Cucumber Salad | 14

Watermelon, cucumber, red onion and feta cheese, on a bed of artisan lettuce with cracked black pepper, cashews and balsamic reduction

Steak Salad | 19.5

Grilled steak served over a bed of romaine lettuce, grilled vegetables and criolla dressed with balsamic reduction and olive oil

Natal Cashew Salad

Grilled pineapple, cantaloupe, honeydew, toasted cashews, tomatoes, onions, and cucumber, on lettuce with Dijon dressing

Starter | 8 Full | 14.5

Heart of Palm and Tomato Salad

Tomatoes, heart of palm, red onions, and basil topped with balsamic reduction and Padano cheese

Starter | 8 Full | 14.5

Caesaro

Crispy romaine with creamy garlic parmesan dressing topped with bacon, Padano cheese and seasoned croutons

Starter | 7 Full | 12.5

Add to any salad

Grilled Chicken | 7 Cachaca Shrimp | 10

Soups | 7

Cream of Fire Roasted Tomato
Brazilian Black Bean with Black Olive Crema
Soup of the Moment

Substitute house chips for:

House Salad | 3 Caesaro | 4 Soup | 4
Fries | 1.5 Tomato Salad | 5 Natal Salad | 5

LUNCH & LATE NIGHT

The Chivito | 15.5

Uruguayan sandwich with premium shaved Angus beef, provolone cheese, smoked country ham, bacon, olives, hard boiled egg, onion, lettuce, banana peppers, and aioli served on a fresh bun with house chips

Chivito Al Plato | 22

6oz tenderized Premium Angus Beef strip with smoked country ham, provolone cheese, banana peppers, olives, bacon and a fried egg on a bed of home made fries with a side of criolla

Milanesa Sandwich | 15.5

Breaded chicken breast topped with smoked country ham, provolone cheese, roasted red peppers, olives and salsa golf on a fresh bun served with house chips

Beer Battered Pickerel Tacos | 18

Two soft-shell tacos with Manitoba pickerel, coleslaw and corn relish served with house chips

La Boca Bricklayer Steak Sandwich | 21.5

New York strip on fresh baguette with lettuce and aioli, served with house chips and a side of chimichurri

Gringo Burger | 14 Add Bacon | 2.5

Cheddar, aioli, and all the usual suspects, served with house chips

Lamb Burger | 18

6oz house-made patty with lettuce, tomato, onions, aioli, and house-made pickled zucchini, served with house chips

Shorelunch | 18

House breaded Manitoba pickerel topped with tartar sauce and served with house chips

Grilled Ribeye Skewers | 22

8oz ribeye skewers served with port reduced mushrooms and bacon, cracked pepper aioli, chimichurri and house chips

Chimichurri Wrap *Lunch only till 3pm*

Flour tortilla stuffed with roasted red peppers, greens, tomatoes, avocado creme fraiche, onions, jalapeño jack cheese and cracked pepper aioli served with house chips

Chicken & Bacon | 13.5 Veggie | 10.75

TAPAS MENU

Antipasto | 19.50

Chef's selections of cured meats, cheese, olives, and house pickled vegetables

Cheese Board | 18

Chef's selection of four cheese varieties, and accompaniments

Cured Meat Board | 18

Chef's selection of four meat varieties, and accompaniments

Milanesa Bites | 12.5

Tenderized, breaded and fried beef sirloin strips topped with fresh cilantro and served with Honey Dijon mayo

Cachaca Shrimp | 14.25

Prawns sautéed in garlic, butter, onions and cilantro, finished with Cachaca (Brazilian rum)

Ceviche | 15

Ask your server for chef's daily selection

Grilled Chicken Skewers | 14.5

Four marinated chicken skewers served with mango salsa

The Sausage and Pepper Board | 18

Grilled local sausage and bell peppers, caramelized onions, served with chimichurri and Brazilian vinaigrette

Empanadas | 15.75

Three stuffed empanadas with the choice of: Beef and Black Bean, Chicken and Sausage or Vegetable and Cheese

Mejillones (Mussels) | 16.75

One pound of mussels with the chef's daily recipe

Calamari | 14

House breaded and served with cilantro chili lime tzatziki and arrabiatta

Chips | 6.5

Served with aioli dip

Fries | 7

House-made fries served with aioli dip

Olives | 5

House Pickled Vegetables | 6

Nuts | 6

Fresh Bread | 5

- STEAKS -

served with seasonal grilled vegetables and chef's choice of starch

Baby Cabrera

Your choice of cut seasoned with our signature spice rub, finished with a drizzle of aged balsamic reduction, served with port reduced mushrooms & bacon.

12 oz Ribeye | 38 Gaucho Sized Ribeye (16 oz) | 48 12 oz New York Striploin | 38 8 oz New York Striploin | 32

Brazilian Ribeye | 35

12 oz Angus Reserve Ribeye grilled with coarse sea salt, served with farofa and Brazilian vinaigrette

Classic Argentinean Strip | 36 8 oz option | 30

12 oz Angus Reserve New York strip seasoned with coarse salt, accompanied by a side of chimichurri

Grilled Ribeye Skewers | 35

12 oz Angus Reserve Ribeye skewers served with chimichurri and port reduced mushrooms and bacon

Argentinean Surf & Turf | 49

Your choice of a 12 oz New York striploin or Ribeye topped with a crab chevre cream sauce and a jumbo prawn, finished with a side of chimichurri

Picanha | 29

Brazil's favorite cut, this flavorful 10 oz sirloin cap is accompanied with a side of farofa and chimichurri

LOMO | 46

8 oz beef tenderloin with our signature house rub, topped with a house made wild mushroom and port demi-glace

- Add to Any Main -

Cachaca Shrimp | 10 Surf and Turf | 19.5

Port Reduced Mushrooms and Bacon | 6

Add 10oz Sirloin steak | 20 Add Lamb Chop | 13

CHICKEN & BEEF

Milanesa Especial (Pollo) | 22.5

A popular dish of Argentina, the Milanesa is a crisp breaded chicken breast topped with country ham, provolone cheese, roasted red peppers and olives, served with chef's choice of starch, grilled vegetables and a side of salsa golf

Beef Milanesa Napolitana | 27

Tenderized beef, breaded and fried, topped with arrabiata sauce, ham, sliced tomatoes, chimichurri and provolone cheese served with chef's choice of starch and grilled vegetables

THE BIG BOARDS

ideal for 2 - 3 people

La Cabrera | 72

A 24oz Angus Reserve Ribeye seasoned with our signature spice rub, grilled and finished with a drizzle of aged balsamic reduction. Served with port reduced mushrooms and bacon, grilled vegetables and chef's choice starch

Tango Hall Mixed Grill Land, Sea and Sky | 56

Ribeye skewers, grilled shrimp skewers, lamb chop, chicken skewers and chorizo served with grilled vegetables and chef's choice of starch

Add 10 oz sirloin steak | 19 Add Lamb Chop | 12

Large Paella (spicy) | 39.5

Shrimp, sausage, chicken, seasonal fish, mussels, lime, rice and spicy coconut tomato broth

SEAFOOD

Fish of the Moment | Market Price

Ask your server for selection

Shrimp Skillet | 28

Deep fried shrimp tossed in citrus chilli vinaigrette served with chef's choice of starch and seasonal vegetables

Paella (spicy) | 26.5

Shrimp, sausage, chicken, seasonal fish, mussels, lime, rice and spicy coconut tomato broth

Frutos Do Mar | 25.5

Seafood pasta with shrimp, crab meat, and tomatoes in a chipotle chevre cream sauce

Moqueca (Seafood Stew) | 21

Seafood stew with shrimp, mussels, clams, crab meat, and seasonal fish, in an aromatic coconut broth

VEGETARIAN

Eggplant Milanesa | 19

Breaded eggplant topped with arrabiata and grated parmesan with grilled vegetables and chef's choice of starch

Porcini Gnocchi | 22

Cherry tomatoes, spinach, garlic and shallots confit with a white wine butter sauce topped with feta cheese

Veggie Empanadas | 15.25

Three vegetables and cheese filled empanadas

Gracias! Obrigado! Thank you!