

## RAW AND SUSHI

**Mexican Fish Ceviche:** Onion, jalapeno, tomato served w/homemade corn chips \$20

**Peruvian Leche de Tigre Ceviche:** yellow bell pepper, onion and mixed on Aji Amarillo, coconut milk and lime juice served with plantain chips \$20

**California Roll and Salmon:** Cucumber, avocado, crab, crunchies, scallions \$20

**Spicy Salmon Roll:** avocado, cucumber, peanut, miso sauce, kaiware & scallions \$19

**Salmon Volcano Roll:** Cucumber, tobiko, miso sauce, chili sauce & scallions \$18

**Spicy Tuna Roll:** Avocado, mango, scallions and sweet soy sauce \$19

**Chuy's Volcano Roll:** Tempura roll with shrimp inside topped with tuna, tobiko, wakame, chili sauce, scallions & spicy ponzu \$20

**Hamachi Volcano Roll:** Avocado, wasabi sauce, red chili sauce, tobiko & basil \$18

**Hamachi & Tuna Roll:** Tuna & mango topped with hamachi, tobiko, chili sauce & scallions \$20

**Dinamita Roll:** Shrimp, crab, tobiko, dinamita sauce, sweet soy sauce & scallions \$18

**Spider Roll:** Soft shell crab, avocado, cucumber, kaiware, tobiko & scallions \$18

**Veggie Roll:** Greens, avocado, cucumber, kaiware \$16

**Tempura Shrimp & Bacon Roll:** Mango, asian bbq sauce & scallions \$18

**Smoke Salmon Sashimi:** Avocado, cucumber, jalapeno, wakame, tobiko, poki sauce \$20

**Tuna or Hamachi Sashimi:** Wakame apple salad, avocado, jalapeno, tobiko & spicy ponzu \$20

**NOTE:** These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase the risk of food borne illness especially if you have certain medical conditions.

## STARTERS

**Fried Tempura Broccolini:** Served with spicy ponzu \$12

**Steamed edamame:** Served with sweet spicy sauce \$12

**Crispy Calamari and Shrimp:** Served with Chuy's special sauce \$13

**Mexican Style Guacamole:** Served with feta cheese & flour chips \$12

**Shrimp Empanadas:** Sauteed Mexican sauce and shrimp served with hot sauce \$16

## SALADS

**House made Burrata & Beet Salad:** Greens, oranges, pumpkin seeds, balsamic vinaigrette \$16

**Mixed Green Salad:** Strawberries, pecans, blue cheese, apple, grapefruit vinaigrette \$12

**Caesar Salad:** Romaine, parmesan, egg, croutons (anchovies optional) \$12

## ENTREES

**Grilled Beef Filet:** Mashed potatoes, sautéed asparagus, mushroom with green peppercorn sauce \$38

**Grilled BBQ Salmon:** Sweet mashed potatoes, spinach, corn butter sauce \$30.

**Grilled Pork Tenderloin:** Parsnip puree, broccolini, mushroom sauce \$28

**Seafood Pasta:** Shrimp, Mahi Mahi, clams, marinara sauce. \$24

**Veggie Dish:** Roasted eggplant/bell pepper, onion, asparagus, goat cheese, tomato sauce, parsnip puree \$22

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