

TAPAS

YUCA A LA HUANCAINA

Fried yucca with a creamy sauce of queso fresco & Peruvian aji amarillo 7

SPANISH MUSSELS

"The Chimney House original" Mussels cooked in a garlic white wine sauce with spanish chorizo 13

CRISPY PORK BELLY "CHICHARRON"

Colombian-style served with fried yucca & our house mild spicy aji 7

PATACON DE LA CASA

Fried green plantains topped with guacamole, ropa vieja & pulled pork 12

EMPANADAS

Argentinian style (beef, chicken or spinach) 6.50

GUACAMOLE COSTENO

Served with green plantain chips 10

FRIED CALAMARI

Peruvian style served with a lime salsa criolla 13

PULPO A LA PARRILLA

Grilled octopus with garlic olive oil 13

SALADS

FLORIDIAN SALAD

Fresh arugula, spinach, mango, pinenuts, red onions & gorgonzola cheese in a mango vinaigrette 10

RIVERWALK POWER-UP SALAD

Mix of powerful baby leafs: Red kale, spinach, arugula & watercress with apples, cranberries, shredded carrots and asiago cheese in a fat-free lemon basil vinaigrette 11

CAESAR SALAD

The traditional recipe of romaine lettuce with our house caesar dressing & croutons 10

THE CHIMNEY HOUSE SALAD

Fresh arugula, spinach, avocado, shredded carrot & protein rich quinoa in a balsamic vinaigrette 10

ADD PROTEIN TO ANY SALAD

Grilled chicken 5 | Grilled steak 6
Grilled salmon 6 | Rare seared ahi tuna 6
Shrimp 6 | Organic vegetarian tempeh 5

CEVICHE

TUNA CEVICHE "NIKKEI"

Japanese and Peruvian fusion ahi tuna ceviche marinated in lime with nikkei sauce 16

CEVICHE DE LA CASA

Mixed seafood ceviche in classic Peruvian style marinated in lime, red onion, cilantro & limo chile 16

CORVINA FISH CEVICHE

Peruvian style corvina fish ceviche (white sea bass) 16

SPICY TUNA TARTARE GUACAMOLE

Ahi grade tuna, Peruvian peppers, sesame seeds, served with our house guacamole & green plantain chips 16



MAIN DISHES

WILD-CAUGHT ARGENTINIAN RED SHRIMP

Cold water wild shrimp from Argentina's coast, sauteed in a white wine garlic sauce with cherry tomatoes. Served with white rice & tostones 18

GRILLED CENTER CUT PORK CHOP IN MALBEC MUSHROOM SAUCE

Marinated bone-in pork chop served in a Malbec wine mushroom sauce with home mashed sweet potatoes 18

SALMÓN A LA PARRILLA CON VEGETALES

Grilled omega-rich north atlantic salmon served with seasonal vegetables & house rice 20

PAN-SEARED SNAPPER FILLET WITH A SAVORY MANGO SAUCE

Snapper fillet in season served with home mashed sweet potatoes & seasonal vegetables 21

LOMO SALTADO

The perfect Peruvian-Cantonese fusion dish. Wok stir-fried steak strips, red onions, tomatoes, french fries & soy sauce. Served with rice 17

GRILLED SKIRT STEAK "LA CHIMENEA"

Grilled Certified Angus Beef skirt steak served with fresh guacamole, white rice and black beans 22

MAHI MAHI EN SALSA DE COCO

Mahi Mahi fish fillet cooked in a coconut milk & white wine sauce. Served with tostones & white rice 19

LECHÓN ASADO

Mojo marinated pork slow oven roasted and finished with sauteed onions on the griddle. Served with white rice, black beans & maduros 15

PECHUGA DE POLLO A LA PARRILLA CON PICO DE GALLO

Grilled chicken breast topped with pico de gallo served with house rice & seasonal vegetables 16

ARROZ MARINERO

Spanish seafood rice made "paella style" with scallops, calamari, octopus, shrimp, mussels, clams, spanish chorizo, white wine, fresh herbs & spices 21

ROPA VIEJA

Cuban style shredded beef served with white rice, black beans & sweet plantains 16

PERUVIAN JALEA

Peru's traditional mixture of crispy seafood including calamari, scallops, white fish, mussels & shrimp. Served with fried yucca & a lime salsa criolla 20

THE CHIMNEY HOUSE MEATLOAF

Turkey meatloaf made with our mom's special recipe. Topped with home-made gravy and served with white rice & black beans 15

CHURRASCO CHIMICHURRI

Grilled sirloin steak "Gaucha Style" served with our house chimichurri, yellow rice & seasonal vegetables 20

POLLO SALTADO

Wok stir-fried chicken breast, french fries, red onions, tomatoes & soy sauce served with rice 16

VEGETARIAN TEMPEH PLATTER

Blackened organic Tempeh served with black beans, white rice, pico de gallo & sweet plantains. 16

CASUAL CORNER

"GAUCHO" STEAK SANDWICH

Grilled steak, Swiss cheese, peppers & chimichurri 12

SANDWICH CUBANO

Roast pork, ham, Swiss cheese, pickles, mayo & mustard 11

GRILLED CHICKEN BREAST SANDWICH

"New Times Best Winner" Marinated chicken breast, queso fresco & chimichurri sauce 12

TUNA POKE SANDWICH

Ahi grade tuna marinated in a poke sesame seed sauce & grilled medium rare. Served with spicy chipotle mayo & sweet potato fries 14

SANDWICH DE PERNIL

Roast pork with caramelized onions, grilled peppers & Swiss cheese 11

TURKEY MEATLOAF SANDWICH

Homemade Latin style turkey meatloaf served on sliced bread with sriracha mayo 12

BBQ PULLED PORK SANDWICH

House roast pork with our housemade Latin style BBQ served in a hamburger bun 12

CHICKEN SALAD SANDWICH

"New Times Best Sandwich Winner" Poached chicken, golden raisins, pine nuts, granny smith apples, cilantro & mayo 11

THE CHIMNEY HOUSE CHEESEBURGER

Certified Angus beef burger, white cheese, fried egg & caramelized onions. Served with fries & huancaína sauce on the side 14

QUINOA VEGGIE BURGER

Veggie burger mix of quinoa and beans grilled with melted Swiss cheese. Served with spicy chipotle mayo, pico de gallo & sweet potato fries 14

MAHI MAHI FISH TACOS

Pico de gallo, guacamole, queso fresco on a soft white corn tortilla 13

GRILLED STEAK TACOS

Pico de gallo, guacamole, queso fresco on a soft white corn tortilla 13

VEGETARIAN TEMPEH TACOS

Blackened organic Tempeh, pico de gallo, guacamole on a soft white corn tortilla 12

THE STORY BEHIND "THE CHIMNEY HOUSE"

We started with an idea to remodel a derelict 1924 historic house in the heart of Sailboat Bend for use as a 'neighborhood' restaurant. We had a project completion time of 2 years but permitting issues, an escalating budget and a bad economy turned our project into a 6 year ordeal. We worked hard to bring back the original charm of the home while meeting all new building regulations. Our project's inside layout was greatly dictated by the 1924 chimney that was the focal point of the original home. Hence the name "The Chimney House"

OUR FOOD & TEAM PHILOSOPHY

Since 2012, The Chimney House has worked to bring South America's varied gastronomy to its guests in a comfortable and inviting environment with thoughtful service and a staff that cares about delivering a great experience.

Our food is "Latin American" - We strive to bring the best dishes of Latin America to your table with an emphasis on quality ingredients. Our staff is Multi Latino and our food reflects that in the flavors of Peru, Colombia, Argentina, Spain and Guatemala. Our recipes are mom's recipes and our food is what we'd have at home if we weren't working!

GRATUITY NOT INCLUDED - MAY WE SUGGEST 18%
FOR PARTIES OF 6+ - GRATUITY OF 20% ADDED TO CHECK

*Consumer Advisory: Consuming raw or undercooked meats, poultry, eggs or seafood may increase your risk of food borne illness especially if you have certain medical conditions

HOUSE SANGRIAS

TRADITIONAL RED OR WHITE

GLASS 9 | HALF PITCHER 17 | PITCHER 30

Ask Your Server For Our
Wine List & Beer Menu

COLD DRINKS

FRESH SQUEEZED
ORANGE JUICE 4.50
FRESH JUICE BLEND 4
FRESH LIMADE 4
SODAS 3
FRESH BREWED ICED TEA 2.50
BOTTLED WATER 2.50
PERRIER 3.50
ARNOLD PALMER 4
ICED COFFEE 3
ICED LATTE 4.50
CHOCOLATE MILK 3.50
APPLE JUICE 3.25

HOT DRINKS

We Serve Lavazza Coffee

AMERICAN COFFEE 3
CAFE LATTE 4.50
CAPUCCINO 4.50
ESPRESSO 3.50
CAFE CUBANO 3.50
DOBLE ESPRESSO 5
HOT TEA 3

SIDES

SOUP OF THE DAY 6
SWEET POTATO FRIES 3.25
HOME MASHED POTATOES 3
POTATO SALAD 2.50
GARDEN SALAD 8
GRILLED VEGETABLES 3.50
YUCA FRITA 3
TOSTONES 3.50
FRENCH FRIES 3
MADUROS 3.50
GUACAMOLE 4.50
HOUSE RICE 2.50
BLACK BEANS 3

DESSERTS

THE CHIMNEY HOUSE
SPANISH FLAN 6
PASSION FRUIT MOUSSE 6.50
ARROZ CON LECHE
HOUSE RICE PUDDING 5
TRES LECHE CAKE 5
ICE CREAM 4
HOME MADE BROWNIE WITH
WALNUTS & ICE CREAM 6.50

KID'S CORNER

GRILLED CHICKEN BREAST 7
CARNE ASADA 8
FISH FINGERS 8

Served with French fries

CHICKEN QUESADILLA 6
HAM & CHEESE SANDWICH MELT 6

Served with a fruit cup

