Combine the first six ingredients in a small bowl. Place steaks into a reusable plastic bag and pour in marinade. Refrigerate 12 hours or overnight.

Remove steak from the refrigerator and let warm up for 1 hour before cooking.

Meanwhile, combine the parsley, cilantro, oregano, and garlic in a small food processor. Pulse several times until everything is chopped. Add the olive oil and vinegar and pulse to combine. Add red pepper flakes, salt and pepper and pulse 2 more times.

Grill or broil steaks to your liking. Let rest on a cutting board for 10 minutes then slice steak on a diagonal and serve with Chimichurri.

I serve this with roasted sweet potatoes, a Caesar salad and nice Cabernet Franc.