



ENTRÉES

Served with grilled asparagus and pão de queijo.

Filet Mignon* 8oz grilled and served with garlic mashed potatoes and chimichurri. (890 cal)	39	Chilean Sea Bass Topped with papaya vinaigrette. Served with grilled asparagus. (730 cal)	39.95
Ribeye* 10oz grilled and served with garlic mashed potatoes and chimichurri. (1190 cal)	44	Fire-Roasted Chicken* Citrus marinated chicken breast served with garlic mashed potatoes. (750 cal)	24
Cauliflower Steak Oven roasted with a parmesan crust and basil sauce with chickpea salad. (740 cal)	19	Pan-Seared Salmon* 8oz topped with chimichurri. Served with fresh lemon. (570 cal)	30

Indulgent Cuts - Sized to share for four or more.

Add Premium cuts for a decadent experience. Ask server for today's availability.*

Wagyu New York Strip* - 20oz. premium graded, aged for 21 days (1345 cal)	140.00
Dry-aged Tomahawk Ancho* - 36oz. Long Bone Ribeye dry-aged for a minimum of 42 days (1620 cal)	98.00

INDULGENT APPETIZERS - Sized to share.

Served with Brazilian malagueta cocktail sauce and fresh lemon.

Jumbo Shrimp Cocktail - Six poached shrimp. (230 cal)	25
Chilled Lobster & Shrimp - Two lobster claws, one split lobster tail, four jumbo shrimp. (210 cal)	39
Seafood Tower - Split cold-water lobster tails, full lobster claws, jumbo shrimp, crab cluster, crab claws, and green-lipped mussels. (455 cal) ⚠	99

SMALL PLATES

Braised Beef Rib Sliders* Xingu-beer braised, caramelized onions, smoked provolone, brioche bun (1380 cal)	14	Brazilian Empanadas Flaky pastry, seasoned picanha, onions, chimichurri aioli (750 cal)	9
Spiced Chicken Sliders Marinated chicken breast, arugula, tomato, pickled onion, mango aioli, brioche bun (960 cal)	11	Jumbo Shrimp Cocktail Four poached shrimp, Brazilian malagueta cocktail sauce, lemon. (190 cal)	17
Warm Hearts of Palm and Spinach Dip Steamed spinach, hearts of palm, crispy toasts (490 cal)	9	Grilled Beef Tenderloin Skewers* Chimichurri salsa. (530 cal)	15.5
		Crispy Parmesan Polenta Fries Grated parmesan, malagueta aioli. (500 cal)	5

LARGE PLATES

Picanha Burger* Fresh ground in-house, smoked provolone, Bibb lettuce, tomato, onion, chimichurri aioli, brioche bun (1480 cal) Served with crispy parmesan polenta fries	13	Grilled Picanha Sirloin Salad* Asparagus, avocado, tomatoes, roasted peppers, zucchini, manchego, farmed greens, classic Caesar dressing. (730 cal)	18
Hearts of Palm and Avocado Salad Tomatoes, sweet onions, arugula, citrus dressing. (190 cal)	12	Market Table & Feijoada Bar Seasonal salads, fresh whole foods, charcuterie, imported cheeses, exotic vegetables, soup, Fogo Feijoada (black bean stew with rice), and more.	18

Churrasco Meat Board - Choose One

Served with Brazilian sauces

Frango (Marinated Chicken Legs) - Beer and brandy marinated, chimichurri sauce. (570 cal)	9
Costela de Porco (Pork Ribs) - Half rack, chimichurri sauce, lime. (860 cal)	11
The Bone* (Beef Rib) - Large beef rib, chimichurri sauce. (720 cal)	15
Cordeiro* (Lamb Chops) - Three double chops, mintchurri sauce. (1150 cal)	15

Warning: ⚠ indicates that the sodium (salt) content of this item is higher than the total daily recommended limit (2,300mg). High sodium intake can increase blood pressure and risk of heart disease and stroke.

Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.