

DINNER

FOGO de CHÃO

INDULGENT APPETIZERS – Sized to share.

Served with Brazilian malagueta cocktail sauce and fresh lemon.

Jumbo Shrimp Cocktail (230 cal) Six poached shrimp.	22.00
Chilled Lobster & Shrimp (210 cal) Two lobster claws, one split lobster tail, four jumbo shrimp.	39.00
Seafood Tower (455 cal) ▲ SODIUM WARNING Split cold-water lobster tails, full lobster claws, jumbo shrimp, crab cluster, crab claws, green-lipped mussels.	99.00

THE FOGO® CHURRASCO EXPERIENCE

Continuous tableside service of signature cuts of fire-roasted meat. ▲ SODIUM WARNING 60.95
Includes Market Table & Feijoada Bar and Brazilian side dishes.

Filet Mignon* (Tenderloin)	Beef Ancho* (Ribeye)	Lombo (Pork)
Picanha* (Prime part of the Top Sirloin)	Costela de Porco (Pork Ribs)	Medalhões com Bacon* (Bacon-Wrapped Chicken, Bacon-Wrapped Steak)
Alcatra* (Top Sirloin)	Cordeiro* (Prime Lamb Steak, Chops)	Linguíça (Spicy Pork Sausage)
Fraldinha* (Bottom Sirloin)	Picanha de Porco (Pork Picanha)	Frango (Chicken)
Seasonal Cut	Costela* (Beef Ribs)	

Brazilian side dishes served throughout the meal.

Warm pão de queijo (cheese bread), crispy polenta, mashed potatoes, and caramelized bananas.

Indulgent Cuts – Sized to share for four or more.

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

Wagyu Ancho (Ribeye)* - 24oz. premium graded, aged for 21 days	145.00
Wagyu New York Strip* - 20oz. premium graded, aged for 21 days (1345 cal)	135.00
Dry-aged Tomahawk Ancho* - 36oz. Long Bone Ribeye dry-aged for a minimum of 42 days (1620 cal)	89.00

MARKET TABLE & FEIJOADA BAR – Visit as often as you like. Includes Brazilian side dishes. ▲ SODIUM WARNING

Fresh seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats, seasonal soup, Fogo feijoada (traditional black bean stew with sausage) served with rice, fresh orange, farofa (baked yuca flour with bacon), and more. 32.95

ENTRÉES – Includes Market Table & Feijoada Bar and Brazilian side dishes.

Chilean Sea Bass (730 cal) Topped with papaya vinaigrette. Served with grilled asparagus.	43.95
Pan-Seared Salmon* (570 cal) Topped with chimichurri. Served with grilled asparagus.	36.50
Cauliflower Steak – served à la carte (740 cal) Oven roasted with a parmesan crust and basil sauce with a warm chickpea salad. <i>With Market Table & Feijoada Bar and Brazilian Side Dishes \$35.</i>	17.00

BRAZILIAN-INSPIRED BEVERAGES – Non-alcoholic

Guaraná Antarctica (140 cal) National soda of Brazil made with Guaraná berries found in the Amazon	4.25	Pineapple Mint Lemonade (160 cal) Fresh lemon, pineapple, mint	4.25
Brazilian Limonada (220 cal) Fresh limes, condensed milk, sugar	5.00	Grapefruit Elderflower Spritz (105 cal) Fresh ruby red grapefruit, basil, tonic, crushed ice	4.25

Ask your server about gluten-free or vegetarian meal options.

The Fogo Churrasco Experience for Children 6 and under is complimentary, 7-12 half price.

▲ SODIUM WARNING: Sodium content higher than daily recommended limit (2,300 mg). 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. Signature drinks or liquors with added ingredients may increase calorie content.

* 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.