

DINNER

FOGO de CHÃO

INDULGENT APPETIZERS – Sized to share.

Served with Brazilian malagueta cocktail sauce and fresh lemon.

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

THE FOGO® CHURRASCO EXPERIENCE

Continuous tableside service of signature cuts of fire-roasted meat. 67.95
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 (1872 cal)	150.00
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

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

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. 34.95

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

Chilean Sea Bass	49.95
Topped with papaya vinaigrette. Served with grilled asparagus. (730 cal)	
Pan-Seared Salmon*	36.50
Topped with chimichurri. Served with grilled asparagus. (570 cal)	
Cauliflower Steak – served à la carte	17.00
Oven roasted with a parmesan crust and basil sauce with a warm chickpea salad. (740 cal)	
With Market Table & Feijoada Bar and Brazilian Side Dishes \$37.	

BRAZILIAN-INSPIRED BEVERAGES – Non-alcoholic

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

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.

A 2% taxable surcharge will be applied to all checks in support of San Francisco's mandated Health Care Security Ordinance. Learn more at www.sfgov.org.

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.