## 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
Cold-Water Lobster - Two full lobsters including four claws and two split tails. Served over ice. (250 cal)	49.00
HE EOGO® CHURRASCO EXPERIENCE	

Includes Market Table & Feijoada B	<b>f signature cuts of fire-roasted me</b> Bar and Brazilian side dishes.	at.	
Filet Mignon* (Tenderloin) Picanha* (Prime part of the Top Sirloin) Alcatra* (Top Sirloin) Fraldinha* (Bottom Sirloin) Seasonal Cut	<b>Beef Ancho*</b> (Ribeye) <b>Costela de Porco</b> (Pork Ribs) <b>Cordeiro*</b> (Prime Lamb Steak, Chops) <b>Picanha de Porco</b> (Pork Picanha) <b>Costela*</b> (Beef Ribs)	Lombo (Pork) Medalhões com Bacon* (Bacon-Wrapped Chicken, Bacon-Wrapped Steak) Linguiça (Spicy Pork Sausag Frango (Chicken)	ge)
<b>Brazilian side dishes served th</b> Warm pão de queijo (cheese bi	roughout the meal. read), crispy polenta, mashed potatoes	, and caramelized bananas.	
Indulgent Cuts – Sized to share for for			
Wagyu Ancho (Ribeye)* - 24 Wagyu New York Strip* - 200	experience. Ask server for today's ava oz. premium graded, aged for 21 day oz. premium graded, aged for 21 day * – 36oz. Long Bone Ribeye dry-aged	rs (1872 cal) s (1345 cal)	135.0 125.0 89.0
JCHO LUNCH – Includes Brazilian side			
soup, Fogo feijoada (traditional bla	ables, imported cheeses, smoked saln .ck bean stew with sausage) served wit		15.0
Fresh seasonal salads, exotic vegeta soup, Fogo feijoada (traditional bla (baked yuca flour with bacon), and	ables, imported cheeses, smoked saln ck bean stew with sausage) served wit more.		15.0
Fresh seasonal salads, exotic vegeta soup, Fogo feijoada (traditional bla	ables, imported cheeses, smoked saln .ck bean stew with sausage) served wit more. <b>//arket Table</b>		15.0 add 9.0
Fresh seasonal salads, exotic vegeta soup, Fogo feijoada (traditional bla (baked yuca flour with bacon), and Add a Grilled Selection to the N Picanha* - The noble cut of si	ables, imported cheeses, smoked saln .ck bean stew with sausage) served wit more. <b>//arket Table</b>	h rice, fresh orange, farofa	
Fresh seasonal salads, exotic vegeta soup, Fogo feijoada (traditional bla (baked yuca flour with bacon), and Add a Grilled Selection to the N Picanha* – The noble cut of si Fraldinha* – A popular South	ables, imported cheeses, smoked saln ick bean stew with sausage) served wit more. <b>/larket Table</b> irloin steak. 8-10 oz. <i>(740 cal)</i>	h rice, fresh orange, farofa O <i>cal)</i>	add 9.0
Fresh seasonal salads, exotic vegeta soup, Fogo feijoada (traditional bla (baked yuca flour with bacon), and Add a Grilled Selection to the N Picanha* - The noble cut of si Fraldinha* - A popular South Prime Lamb Steak* - Marina	ables, imported cheeses, smoked saln ick bean stew with sausage) served wit more. <b>Market Table</b> irloin steak. 8-10 oz. <i>(740 cal)</i> iern Brazilian sirloin steak. 8-10 oz. <i>(63</i>	h rice, fresh orange, farofa 0 <i>cal)</i> 8-10 oz. <i>(660 cal)</i>	add 9.C add 10.C
Fresh seasonal salads, exotic vegeta soup, Fogo feijoada (traditional bla (baked yuca flour with bacon), and Add a Grilled Selection to the N Picanha* - The noble cut of si Fraldinha* - A popular South Prime Lamb Steak* - Marina	ables, imported cheeses, smoked saln ick bean stew with sausage) served wit more. <b>Market Table</b> irloin steak. 8-10 oz. <i>(740 cal)</i> tern Brazilian sirloin steak. 8-10 oz. <i>(63</i> ated with white wine, lemon and mint. ned and tender grilled. 8-10 oz. <i>(920 c</i>	h rice, fresh orange, farofa 0 <i>cal)</i> 8-10 oz. <i>(660 cal)</i>	add 9.C add 10.C add 11.C
Fresh seasonal salads, exotic vegeta soup, Fogo feijoada (traditional bla (baked yuca flour with bacon), and Add a Grilled Selection to the N Picanha* - The noble cut of si Fraldinha* - A popular South Prime Lamb Steak* - Marina Pork Picanha - Lightly seasor	ables, imported cheeses, smoked saln ick bean stew with sausage) served wit more. <b>Market Table</b> irloin steak. 8-10 oz. <i>(740 cal)</i> tern Brazilian sirloin steak. 8-10 oz. <i>(63</i> ated with white wine, lemon and mint. ned and tender grilled. 8-10 oz. <i>(920 c</i>	h rice, fresh orange, farofa 0 <i>cal)</i> 8-10 oz. <i>(660 cal)</i>	add 9.0 add 10.0 add 11.0 add 11.0
Fresh seasonal salads, exotic vegeta soup, Fogo feijoada (traditional bla (baked yuca flour with bacon), and a Add a Grilled Selection to the N Picanha* - The noble cut of si Fraldinha* - A popular South Prime Lamb Steak* - Marina Pork Picanha - Lightly seasor Chicken Breast - Roasted ch RÉES - Available à la carte. Pan-Seared Salmon* Topped with chimichurri. Served wi Includes Brazilian side dishes.	ables, imported cheeses, smoked saln ick bean stew with sausage) served wit more. <b>Market Table</b> irloin steak. 8-10 oz. <i>(740 cal)</i> tern Brazilian sirloin steak. 8-10 oz. <i>(63</i> ated with white wine, lemon and mint. hed and tender grilled. 8-10 oz. <i>(920 c</i> icken breast. 8-10 oz. <i>(390 cal)</i>	h rice, fresh orange, farofa 0 <i>cal)</i> 8-10 oz. <i>(660 cal)</i>	add 9.0 add 10.0 add 11.0 add 11.0
Fresh seasonal salads, exotic vegeta soup, Fogo feijoada (traditional bla (baked yuca flour with bacon), and i Add a Grilled Selection to the N Picanha* - The noble cut of si Fraldinha* - A popular South Prime Lamb Steak* - Marina Pork Picanha - Lightly seasor Chicken Breast - Roasted ch RÉES - Available à la carte. Pan-Seared Salmon* Topped with chimichurri. Served wi	ables, imported cheeses, smoked saln ick bean stew with sausage) served wit more. <b>Market Table</b> irloin steak. 8-10 oz. <i>(740 cal)</i> tern Brazilian sirloin steak. 8-10 oz. <i>(63</i> ated with white wine, lemon and mint. hed and tender grilled. 8-10 oz. <i>(920 c</i> icken breast. 8-10 oz. <i>(390 cal)</i>	h rice, fresh orange, farofa 0 <i>cal)</i> 8-10 oz. <i>(660 cal)</i>	add 9.0 add 10.0 add 11.0 add 10.0 add 7.0
Fresh seasonal salads, exotic vegeta soup, Fogo feijoada (traditional bla (baked yuca flour with bacon), and a Add a Grilled Selection to the M Picanha* – The noble cut of si Fraldinha* – A popular South Prime Lamb Steak* – Marina Pork Picanha – Lightly seasor Chicken Breast – Roasted ch RÉES – Available à la carte. Pan-Seared Salmon* Topped with chimichurri. Served wi Includes Brazilian side dishes. Add the Market Table and Bra. Chilean Sea Bass	ables, imported cheeses, smoked saln ick bean stew with sausage) served wit more. <b>Market Table</b> irloin steak. 8-10 oz. <i>(740 cal)</i> tern Brazilian sirloin steak. 8-10 oz. <i>(63</i> ated with white wine, lemon and mint. hed and tender grilled. 8-10 oz. <i>(920 c</i> icken breast. 8-10 oz. <i>(390 cal)</i>	h rice, fresh orange, farofa 0 <i>cal)</i> 8-10 oz. <i>(660 cal)</i>	add 9.0 add 10.0 add 11.0 add 10.0 add 7.0
Fresh seasonal salads, exotic vegeta soup, Fogo feijoada (traditional bla (baked yuca flour with bacon), and a Add a Grilled Selection to the M Picanha* – The noble cut of si Fraldinha* – A popular South Prime Lamb Steak* – Marina Pork Picanha – Lightly seasor Chicken Breast – Roasted ch RÉES – Available à la carte. Pan-Seared Salmon* Topped with chimichurri. Served wi Includes Brazilian side dishes. Add the Market Table and Bra. Chilean Sea Bass Topped with papaya vinaigrette. Se	ables, imported cheeses, smoked saln ick bean stew with sausage) served wit more. <b>Market Table</b> irloin steak. 8-10 oz. (740 cal) tern Brazilian sirloin steak. 8-10 oz. (63 ated with white wine, lemon and mint. hed and tender grilled. 8-10 oz. (920 c icken breast. 8-10 oz. (390 cal) ith grilled asparagus. (570 cal) <b>zilian Side Dishes for \$15.</b> erved with grilled asparagus. (730 cal)	h rice, fresh orange, farofa 0 <i>cal)</i> 8-10 oz. <i>(660 cal)</i>	add 9.0 add 10.0 add 11.0 add 10.0 add 7.0
<ul> <li>Fresh seasonal salads, exotic vegeta soup, Fogo feijoada (traditional bla (baked yuca flour with bacon), and a Add a Grilled Selection to the M Picanha* - The noble cut of si Fraldinha* - A popular South Prime Lamb Steak* - Marina Pork Picanha - Lightly seasor Chicken Breast - Roasted ch</li> <li>RÉES - Available à la carte.</li> <li>Pan-Seared Salmon*</li> <li>Topped with chimichurri. Served wi Includes Brazilian side dishes.</li> <li>Add the Market Table and Braz</li> <li>Chilean Sea Bass</li> <li>Topped with papaya vinaigrette. Se Includes Brazilian side dishes.</li> <li>Add the Market Table and Braz</li> <li>Cauliflower Steak</li> </ul>	ables, imported cheeses, smoked saln ick bean stew with sausage) served wit more. <b>Market Table</b> irloin steak. 8-10 oz. (740 cal) tern Brazilian sirloin steak. 8-10 oz. (63 ated with white wine, lemon and mint. hed and tender grilled. 8-10 oz. (920 c icken breast. 8-10 oz. (390 cal) ith grilled asparagus. (570 cal) <b>zilian Side Dishes for \$15.</b> erved with grilled asparagus. (730 cal)	h rice, fresh orange, farofa 0 cal) 8-10 oz. (660 cal) al)	add 9.0 add 10.0 add 11.0 add 10.0 add 7.0

BRAZILIAN-INSPIRED BEVERAGES - Non-alcoholic

<b>Guaraná Antarctica</b> National soda of Brazil made with	4.00	<b>Pineapple Mint Lemonade</b> Fresh lemon, pineapple, mint (160 cal)	4.25
Guaraná berries found in the Amazon (140 cal)		Grapefruit Elderflower Spritz	4.25
<b>Brazilian Limonada</b> Fresh limes, condensed milk, sugar (220 cal)	4.75	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.

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. ©2021 Fogo de Chão, Inc. All rights reserved.