

LUNCH

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

THE FOGO® CHURRASCO EXPERIENCE

Continuous tableside service of signature cuts of fire-roasted meat. 42.95
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

GAUCHO LUNCH – Includes Brazilian side dishes.

Market Table & Feijoada Bar – Visit as often as you like. 15.00

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.

Add a Grilled Selection to the Market Table

Picanha* – The noble cut of sirloin steak. 8-10 oz. (740 cal)	add 9.00
Fraldinha* – A popular Southern Brazilian sirloin steak. 8-10 oz. (630 cal)	add 10.00
Prime Lamb Steak* – Marinated with white wine, lemon and mint. 8-10 oz. (660 cal)	add 11.00
Pork Picanha – Lightly seasoned and tender grilled. 8-10 oz. (920 cal)	add 10.00
Chicken Breast – Roasted chicken breast. 8-10 oz. (390 cal)	add 7.00

ENTRÉES – Available à la carte.

Pan-Seared Salmon* 19.00

Topped with chimichurri. Served with grilled asparagus. (570 cal)

Includes Brazilian side dishes.

Add the Market Table and Brazilian Side Dishes for \$15.

Chilean Sea Bass 28.95

Topped with papaya vinaigrette. Served with grilled asparagus. (730 cal)

Includes Brazilian side dishes.

Add the Market Table and Brazilian Side Dishes for \$15.

Cauliflower Steak 17.00

Oven roasted with a parmesan crust and basil sauce with a warm chickpea salad. (740 cal)

Add the Market Table and Brazilian Side Dishes for \$15.

BRAZILIAN-INSPIRED BEVERAGES – Non-alcoholic

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