## 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)	

Includes Market Table & Feijoada B	signature cuts of fire-roasted mea ar and Brazilian side dishes.	ət.	39.9
Filet Mignon* (Tenderloin) Picanha* (Prime part of the Top Sirloin) Alcatra* (Top Sirloin) Fraldinha* (Bottom Sirloin) Seasonal Cut	Beef Ancho* (Ribeye) Costela de Porco (Pork Ribs) Cordeiro* (Prime Lamb Steak, Chops) Picanha de Porco (Pork Picanha) Costela* (Beef Ribs)	Lombo (Pork) Medalhões com Bacon* (Bacon-Wrapped Chicken, Bacon-Wrapped Steak) Linguiça (Spicy Pork Sausag Frango (Chicken)	je)
<b>Brazilian side dishes served th</b> Warm pão de queijo (cheese br	roughout the meal. read), crispy polenta, mashed potatoes	, and caramelized bananas.	
Indulgent Cuts - Sized to share for fou	<i>ır or more.</i> experience. Ask server for today's ava	silahility *	
<b>Wagyu Ancho (Ribeye)* -</b> 240 <b>Wagyu New York Strip* -</b> 200	<ul> <li>pz. premium graded, aged for 21 day</li> <li>pz. premium graded, aged for 21 day</li> <li>pz. premium graded, aged for 21 day</li> <li>a 36 oz. Long Bone Ribeye dry-aged</li> </ul>	rs (1872 cal) s (1345 cal)	135.0 125.0 89.0
ICHO LUNCH – Includes Brazilian side	dishas		
	uijiicj.		
<b>Market Table &amp; Feijoada Bar</b> - V Fresh seasonal salads, exotic vegeta soup, Fogo feijoada (traditional blad	ables, imported cheeses, smoked salm ck bean stew with sausage) served wit		15.0
Market Table & Feijoada Bar - W Fresh seasonal salads, exotic vegeta soup, Fogo feijoada (traditional blac (baked yuca flour with bacon), and r Add a Grilled Selection to the M	ables, imported cheeses, smoked salm ck bean stew with sausage) served wit more. <b>1arket Table</b>		15.0
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Market Table & Feijoada Bar - W Fresh seasonal salads, exotic vegeta soup, Fogo feijoada (traditional blac (baked yuca flour with bacon), and r Add a Grilled Selection to the W Picanha* - The noble cut of si Fraldinha* - A popular South Prime Lamb Steak* - Marina Pork Picanha - Lightly season	ables, imported cheeses, smoked salm ck bean stew with sausage) served wit more. <b>flarket Table</b> rloin steak. 8-10 oz. (740 cal) ern Brazilian sirloin steak. 8-10 oz. (630 ited with white wine, lemon and mint. ned and tender grilled. 8-10 oz. (920 c	h rice, fresh orange, farofa 0 <i>cal)</i> 8-10 oz. (660 cal)	add 9.0 add 10.0 add 11.0 add 10.0
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BRAZILIAN-INSPIRED BEVERAGES - Non-alcoholic

<b>Guaraná Antarctica</b> National soda of Brazil made with	4.25	<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)	5.00	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.