

INDULGENT APPETIZERS

Sized to share. Served with Brazilian Malagueta cocktail sauce and fresh lemon.

**JUMBO SHRIMP COCKTAIL**  
Six poached shrimp. 230 cal | 27.00

**SEAFOOD TOWER**  
Split cold-water lobster tails, full lobster claws, jumbo shrimp, snow crab legs, green-lipped mussels. 440 cal | 109.00

**CHILLED LOBSTER & SHRIMP**  
Two lobster claws, one split lobster tail, four jumbo shrimp. 210 cal | 45.00

A FOGO TRADITION  
the **CHURRASCO EXPERIENCE**

CONTINUOUS TABLESIDE SERVICE OF SIGNATURE CUTS OF FIRE-ROASTED MEAT

Includes Market Table & Feijoada Bar

44.50 PER PERSON

<b>FILET MIGNON*</b> Tenderloin	<b>PICANHA*</b> Prime part of the Top Sirloin	<b>COSTELA*</b> Beef Ribs	<i>Brazilian Side Dishes</i>
<b>BONE-IN BEEF ANCHO*</b> Bone-in Ribeye	<b>MEDALHÕES COM BACON*</b> Bacon-Wrapped Chicken and Steak	<b>ALCATRA*</b> Top Sirloin	<b>WARM PÃO DE QUEIJO</b> Cheese Bread
<b>FRALDINHA*</b> Bottom Sirloin	<b>CORDEIRO*</b> Lamb Picanha, Chops	<b>LINGUICA</b> Spicy Pork Sausage	<b>SEASONAL SIDES</b>
<b>LOMBO</b> Pork	<b>TORRESMO</b> Pork Belly	<b>BISTECA DE PORCO</b> Double Bone-in Pork Chop	
<b>SEASONAL CUT</b>		<b>FRANGO</b> Chicken	

ADD AN INDULGENT CUT

Sized to share for four or more. Enhance your dining experience by adding one of our premium cuts to your Churrasco Experience.

<b>WAGYU NEW YORK STRIP*</b> 20oz. premium graded, aged for 21 days. 1345 cal   140.00	<b>WAGYU ANCHO* (RIBEYE)</b> 24oz. premium graded, aged for 21 days. 1872 cal   150.00	<b>DRY-AGED TOMAHAWK ANCHO*</b> 36oz. Long Bone Ribeye dry-aged for a minimum of 42 days. 1620 cal   105.00
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GAUCHO LUNCH

MARKET TABLE & FEIJOADA BAR

Fresh seasonal salads, exotic vegetables, aged 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. | 18.00

Add a Grilled Selection to the Market Table  
Carved tableside. 8–10oz.

<b>PICANHA*</b> Prime part of Top Sirloin 740 cal ..... add 10.00
<b>FRALDINHA*</b> Bottom Sirloin 630 cal ..... add 11.00
<b>LAMB PICANHA*</b> Prime Lamb Steak 700 cal ..... add 12.00
<b>BISTECA DE PORCO</b> Bone-in Pork Chop 650 cal ... add 10.00
<b>FRANGO</b> Chicken 390 cal ..... add 8.00

ENTRÉES

Add the Market Table & Feijoada Bar to your entrée for 18.00.

<b>CHILEAN SEA BASS</b> Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal   32.00
<b>PAN-SEARED SALMON*</b> Topped with chimichurri. Served with grilled asparagus. 570 cal   25.00
<b>CAULIFLOWER STEAK</b> Oven roasted with a parmesan crust and basil sauce with warm chickpea salad. 740 cal   21.00
<b>ROASTED VEGGIE POWER BOWL</b> Vegan and gluten free, served with chimichurri spinach rice. 740 cal   20.00
<b>SEARED TOFU AND SESAME BLACK BEAN PASTA</b> Vegan and gluten free, tossed with carrot ginger-sesame dressing. 430 cal   22.00

BRAZILIAN-INSPIRED BEVERAGES *Non-alcoholic*

<b>Brazilian Limonada</b> 220 cal   5.50	<b>Guaraná Antarctica</b> 140 cal   4.50	<b>Paradise Spritz</b> 90 cal   5.50	<b>Pineapple Mint Lemonade</b> 160 cal   5.00
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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. ©2024 Fogo de Chão, Inc. All rights reserved.