

INDULGENT APPETIZERS

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

JUMBO SHRIMP COCKTAIL
Six poached shrimp. 230 cal | 25.00

SEAFOOD TOWER
Split cold-water lobster tails, full lobster claws, jumbo shrimp, snow crab legs, green-lipped mussels. 440 cal | 108.00

CHILLED LOBSTER & SHRIMP
Two lobster claws, one split lobster tail, four jumbo shrimp. 210 cal | 44.00

ENTRÉES

Served with grilled asparagus and Pão de Queijo.

FILET MIGNON*
8oz grilled and served with garlic mashed potatoes and chimichurri. 600 cal | 39.00

RIBEYE*
10oz grilled and served with garlic mashed potatoes and chimichurri. 1190 cal | 44.00

CAULIFLOWER STEAK
Oven roasted with a parmesan crust and basil sauce with warm chickpea salad. 740 cal | 19.00

CHILEAN SEA BASS
Topped with papaya vinaigrette. 730 cal | 34.95

FIRE-ROASTED CHICKEN*
Citrus marinated chicken breast served with garlic mashed potatoes. 750 cal | 24.00

PAN-SEARED SALMON*
8oz topped with chimichurri. Served with fresh lemon. 570 cal | 30.00

ADD AN INDULGENT CUT

Sized to share for four or more.

Enhance your dining experience by adding one of our premium cuts.

WAGYU NEW YORK STRIP*
20oz. premium graded, aged for 21 days. 1345 cal | 135.00

DRY-AGED TOMAHAWK ANCHO*
36oz. Long Bone Ribeye dry-aged for a minimum of 42 days. 1620 cal | 98.00

WAGYU ANCHO* (RIBEYE)
24oz. premium graded, aged for 21 days. 1872 cal | 145.00

SMALL PLATES

LOBSTER & SHRIMP TACOS
Napa cabbage wrap, citrus aioli, shredded slaw, dedo de moca peppers. 500 cal | 12.00

BRAISED BEEF RIB SLIDERS*
Xingu-beer braised, caramelized onions, smoked provolone, brioche bun. 1380 cal | 12.50

SPICED CHICKEN SLIDERS
Marinated chicken breast, arugula, tomato, pickled onion, mango aioli, brioche bun. 960 cal | 9.50

BF WARM HEARTS OF PALM AND SPINACH DIP
Steamed spinach, hearts of palm, crispy toasts. 490 cal | 8.00

BF BRAZILIAN EMPANADAS
Flaky pastry, seasoned picanha, onions, chimichurri aioli. 750 cal | 7.00

GRILLED BEEF TENDERLOIN SKEWERS*
Chimichurri salsa. 530 cal | 16.00

BF CRISPY PARMESAN POLENTA FRIES
Grated parmesan, Malagueta aioli. 500 cal | 5.00

BF QUEIJO ASSADO
Fire-roasted Brazilian cheese, Malagueta honey. 590 cal | 6.00

BF SEASONAL HUMMUS
House-made seasonal hummus with crisp toasts. | 6.00
Try Gaucho-Style: topped with seasoned picanha 1140 cal | Add \$2

BF SAUCY LEGS
Cognac-marinated chicken, hot Brazilian BBQ, Pão de Queijo crispies, dedo de moca peppers. 780 cal | 8.00

LARGE PLATES

PICANHA BURGER*
Fresh ground in-house, smoked provolone, Bibb lettuce, tomato, onion, chimichurri aioli, brioche bun. 1480 cal | 8.00

HEARTS OF PALM AND AVOCADO SALAD
Tomatoes, sweet onions, arugula, citrus dressing. 190 cal | 14.00

GRILLED PICANHA SIRLOIN SALAD*
Asparagus, avocado, tomatoes, roasted peppers, zucchini, manchego, farmed greens, classic Caesar dressing. 730 cal | 20.00

MARKET TABLE & FEIJOADA BAR

Visit as often as you like. Includes Brazilian side dishes.

Seasonal salads, fresh whole foods, charcuterie, imported cheeses, exotic vegetables, soup, Fogo Feijoada (black bean stew with rice), and more. | 15.00

CHURRASCO MEAT BOARDS

Choose One. Served with Brazilian sauces.

THE BONE*
Large beef rib, chimichurri sauce. 720 cal | 14.00

CORDEIRO*
Three double chops, mintchurri sauce. 1150 cal | 14.00

BPQ*
Brazilian Sausage, roasted pork ribs, BBQ sauce. 1050 cal | 12.00

\$5 BAR FOGO BITES

See Above for **BF** Options. Available M-F 4:30–6:30pm in the Bar & Patio