B A R F O G O

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**

ENTRÉES

Served with grilled asparagus and Pão de Queijo.

FILET MIGNON*
8oz grilled and served with garlic mashed potatoes and chimichurri. 600 cal | **41.00**

RIBEYE*
10oz grilled and served with garlic mashed potatoes and chimichurri. 1190 cal | **45.00**

CAULIFLOWER STEAK
Oven roasted with a parmesan crust and basil sauce with warm chickpea salad. 740 cal | **20.00**

CHILEAN SEA BASS
Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal | **35.50**

FIRE-ROASTED CHICKEN*
Citrus marinated chicken breast served with garlic mashed potatoes. 750 cal | **24.50**

PAN-SEARED SALMON*
8oz topped with chimichurri. Served with fresh lemon. 570 cal | **30.50**

Add an Indulgent Cut

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

WAGYU PORTERHOUSE*
30oz. premium graded, aged for 21 days. | **160.00**

WAGYU NY STRIP*
20oz. premium graded. 1345 cal | **140.00**

WAGYU ANCHO (RIBEYE)*
24oz. premium graded Ribeye. 1872 cal | **150.00**

DRY-AGED TOMAHAWK* (BONE-IN RIBEYE)
36oz. Ribeye dry-aged minimum 42 days. 1620 cal | **105.00**

BAR FOGO FEATURES

$6 BAR BITES

Available in the Bar and Patio

SPICED CHICKEN SLIDERS
Marinated chicken breast, arugula, tomato, pickled onion, mango aioli, brioche bun 960 cal | **6.00**

BRAZILIAN EMPANADAS
Flaky pastry, seasoned picanha, onions, chimichurri aioli 750 cal | **6.00**

CRISPY PARMESAN POLENTA FRIES
Grated parmesan, Malagueta aioli. 500 cal | **6.00**

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

SEASONAL HUMMUS
House-made seasonal hummus with crisp toasts | **6.00**
Try Gaucho-Style: topped with seasoned picanha 1140 cal | Add $3

SAUCY LEGS
Fire-roasted chicken, hot Brazilian BBQ, Pão de Queijo crispies, dedo de moca peppers 780 cal | **6.00**

$9 PICANHA BURGER*

Fresh ground in-house, smoked provolone, Bibb lettuce, tomato, onion, chimichurri aioli, brioche bun 1480 cal | **9.00**

SHAREABLE PLATES

LOBSTER & SHRIMP TACOS
Napa cabbage wrap, citrus aioli, shredded slaw, dedo de moca peppers 500 cal | **13.50**

BRAISED BEEF RIB SLIDERS*
Xingu-beer braised, caramelized onions, smoked provolone, brioche bun 1380 cal | **13.50**

WARM HEARTS OF PALM AND SPINACH DIP
Steamed spinach, hearts of palm, crispy toasts 490 cal | **9.25**

THE BONE CHURRASCO BOARD*
Large beef rib, chimichurri sauce. 720 cal | **15.50**

CORDEIRO CHURRASCO BOARD*
Three double lamb chops, mintchurri sauce. 1150 cal | **15.50**

BPQ CHURRASCO BOARD*
Brazilian Sausage, crispy pork belly, BBQ sauce | **13.00**

GRILLED BEEF TENDERLOIN SKEWERS*
Chimichurri salsa. 530 cal | **17.50**

LARGE PLATES

HEARTS OF PALM AND AVOCADO SALAD
Tomatoes, sweet onions, arugula, citrus dressing. 190 cal | **15.50**

GRILLED PICANHA SIRLOIN SALAD*
Asparagus, avocado, tomatoes, roasted peppers, zucchini, manchego, farmed greens, classic Caesar dressing. 730 cal | **21.00**

MARKET TABLE & FEIJOADA BAR
Visit as often as you'd like. Features fresh seasonal salads, exotic vegetables, aged cheeses, cured meats, seasonal soups, Fogo feijoada, and more. | **16.00**

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. ©2023 Fogo de Chão, Inc. All rights reserved.