

INDULGENT APPETIZERS

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

**JUMBO SHRIMP COCKTAIL**  
Six poached shrimp. 230 cal | 24.00

**SEAFOOD TOWER**  
Split cold-water lobster tails, full lobster claws, jumbo shrimp, snow crab legs, green-lipped mussels. 440 cal | 105.00

**CHILLED LOBSTER & SHRIMP**  
Two lobster claws, one split lobster tail, four jumbo shrimp. 210 cal | 42.00

A FOGO TRADITION  
the **CHURRASCO EXPERIENCE**

CONTINUOUS TABLESIDE SERVICE OF SIGNATURE CUTS OF FIRE-ROASTED MEAT

Includes Brunch Market Table

43.95 PER PERSON

**FILET MIGNON\***  
Tenderloin

**PICANHA\***  
Prime part of the Top Sirloin

**COSTELA\***  
Beef Ribs

*Brazilian Side Dishes*

**BEEF ANCHO\***  
Ribeye

**MEDALHÕES COM BACON\***  
Bacon-Wrapped Chicken and Steak

**ALCATRA\***  
Top Sirloin

**WARM PÃO DE QUEIJO**  
Cheese Bread

**FRALDINHA\***  
Bottom Sirloin

**CORDEIRO\***  
Lamb Picanha, Chops

**LINGUICA**  
Spicy Pork Sausage

**CRISPY POLENTA**

**MASHED POTATOES**

**LOMBO**  
Pork

**COSTELA DE PORCO**  
Pork Ribs

**BISTECA DE PORCO**  
Double Bone-In Pork Chop

**CARAMELIZED BANANAS**

**SEASONAL CUT**

**FRANGO**  
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.

**WAGYU ANCHO\* (RIBEYE)**

24oz. premium graded, aged for 21 days. 1872 cal | 145.00

**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

BRUNCH MARKET TABLE

Visit as often as you like. Includes Brazilian side dishes.  
30.95 per person

Fresh seasonal salads, exotic vegetables, imported cheeses, cured meats, seasonal soup and more.

{ **Brazilian Brunch Features Include** }

Braised Beef Rib Hash, Made-to-Order Omelets, Bolo de Fubá (sweet cornmeal cake) with whipped banana crème, Belgian Waffles, Brazilian Sausage, Black Pepper Candied Bacon, Greek Yogurt Parfaits, and more.

BRUNCH COCKTAILS

**Fogo Bloody Mary**

Brazilian-spiced Bloody Mary with Fogo Cachaça - native spirit of Brazil. 340 cal | 10.50

**Rosé, Montes, Cherub**

Colchagua Valley, Chile 140 cal | 6.00

**Passion Fruit Mimosa**

Sparkling Prosecco with fresh orange juice and passion fruit. 130 cal | 9.50

**Prosecco, La Marca**

Italy 130 cal | 10.00

ENTRÉES

Includes Brunch Market Table and Brazilian side dishes.

**CHILEAN SEA BASS**

Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal | 43.95

**PAN-SEARED SALMON\***

Topped with chimichurri. Served with grilled asparagus. 570 cal | 34.50

**CAULIFLOWER STEAK**

Oven roasted with a parmesan crust and basil sauce with warm chickpea salad. 740 cal | 33.00  
Available without Brunch Market Table | 17.00

BRAZILIAN-INSPIRED BEVERAGES

*Non-alcoholic*

**Guaraná Antarctica** 140 cal | 4.25

**Brazilian Limonada** 220 cal | 5.25

**Pineapple Mint Lemonade** 160 cal | 4.50

**Grapefruit Elderflower Spritz** 105 cal | 4.50

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.