

INDULGENT APPETIZERS

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

JUMBO SHRIMP COCKTAIL
Six poached shrimp. 230 cal | 24.00

COLD-WATER LOBSTER
Two full lobsters including four claws and two split tails. Served over ice. 250 cal | 52.00

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 Market Table & Feijoada Bar

40.95 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

GAUCHO LUNCH

MARKET TABLE & FEIJOADA BAR
15.00 per person

Fresh seasonal salads, exotic vegetables, imported 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.

{ Add a Grilled Selection to the Market Table }
Carved tableside. 8-10oz.

- PICANHA* 740 cal add 9.00
- FRALDINHA* 630 cal add 10.00
- LAMB PICANHA* add 11.00
- BISTECA DE PORCO add 10.00
- CHICKEN BREAST 390 cal add 7.00

ENTRÉES

Available à la carte. Add the Market Table & Feijoada Bar to your entrée for 15.00.

CHILEAN SEA BASS

Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal | 29.95

PAN-SEARED SALMON*

Topped with chimichurri. Served with grilled asparagus. 570 cal | 20.00

CAULIFLOWER STEAK

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