

## DINNER MENU

### Starters

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

<b>JUMBO SHRIMP COCKTAIL</b> 🌿	28	<b>SEAFOOD TOWER</b> 🌿	112	<b>CHILLED LOBSTER &amp; SHRIMP</b> 🌿	48
Six jumbo shrimp. 230 cal		Lobster tails and claws, jumbo shrimp, snow crab legs, green-lipped mussels. Serves 4 or more. 440 cal		Two lobster claws, one split lobster tail, four jumbo shrimp. 210 cal	

### The Churrasco Experience

Our Gaucho chefs honor a century of tradition, skillfully butchering, simply seasoning, and fire-roasting each cut over an open flame for an unforgettable experience.

<b>FULL CHURRASCO*</b> 🌿	65/person	<b>INDULGENT CHURRASCO</b>	85/person
The experience that made Fogo famous. Enjoy continuous tableside carving of premium Brazilian cuts including favorites like:		In addition to the Full Churrasco, enjoy your choice of decadent dessert and your choice of enhancement:	
<i>Picanha (top sirloin)</i>	<i>Bone-in Ribeye</i>	<i>Butter-Bathed™ Lobster Tail</i> 🌿	<i>All Jumbo Lump Crab Cake</i>
<i>Fraldinha (bottom sirloin)</i>	<i>Lamb Chops</i>	<i>Black Truffle Butter</i> 🌿	<i>Roasted Bone Marrow</i>
<i>Roasted Chicken</i>	<i>Filet and more.</i>		

Our Churrasco Experiences include Market Table and Brazilian sides.

#### Enhance your experience with:

<b>BUTTER-BATHED™ LOBSTER TAIL</b> 🌿	18	<b>ALL JUMBO LUMP CRAB CAKE</b>	18
220 cal		460 cal	
<b>BLACK TRUFFLE BUTTER</b> 🌿	8	<b>ROASTED BONE MARROW</b>	9
220 cal		315 cal	

### SHARE AN INDULGENT CUT

Sized to share at the table for four or more.

<b>DRY-AGED TOMAHAWK ANCHO (RIBEYE)*</b> 🌿	125	<b>WHOLE BRANZINO*</b> 🌿	65
36oz. Long-Bone Ribeye, dry-aged 42 days. 1620 cal		Whole fresh fish, blistered and carved tableside. 865 cal Available Wednesday - Sunday	
<b>WAGYU NY STRIP*</b> 🌿	160	<b>WAGYU ANCHO (RIBEYE)*</b> 🌿	165
20oz. premium graded. 1345 cal		24oz. premium graded Ribeye. 1872 cal	

### Entrées

Seafood, Chicken, Vegetarian & More

Includes the Market Table & Feijoada Bar and Brazilian sides.

<b>SINGLE CHURRASCO CUT</b> 🌿	45	<b>CHILEAN SEA BASS</b> 🌿	56
Choose one fire-roasted cut from Picanha, Fraldinha, Lamb Picanha, Double-Cut Pork Chop, or Roasted Chicken – 8-10oz carved tableside by our Gaucho Chefs. 740 cal		Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal	
<b>MARKET TABLE &amp; FEIJOADA BAR</b> 🌿	37	<b>PAN-SEARED SALMON*</b> 🌿	49
Visit as often as you like. Includes a naturally gluten-free array of seasonal salads, black pepper candied bacon, charcuterie, exotic fruit, nutrient-dense superfoods, feijoada (black bean stew with sausage and rice) and more.		Topped with chimichurri. Served with grilled asparagus. 570 cal	
		<b>CAULIFLOWER STEAK</b> 🌿	43
		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. 740 cal	
		<b>SEARED TOFU</b> 🌿 🌱	44
		Chimichurri-marinated, served with spinach rice. 430 cal	

### Shareable Sides

Sized to share for two or more.

<b>LOBSTER MAC &amp; CHEESE</b>	18	<b>POTATOES AU GRATIN</b> 🌿	14
Butter-Bathed™ lobster, rich cheese sauce, Panko breadcrumbs. 1280 cal		Creamy, layered Yukon potatoes, smoked provolone, parmesan. 1130 cal	
<b>CHILES TOREADOS</b> 🌱 🌿	8	<b>BURRATA &amp; ROASTED TOMATOES</b>	12
Spicy blistered jalapeños and onions. 500 cal		Served warm with crisp toasts. 880 cal	
<b>CRISPY YUCA FRIES</b> 🌿	8		
Grated parmesan, malagueta aioli. 620 cal			

🌱 Vegan 🌿 Gluten Free

The Fogo Full Churrasco Experience for children 6 and under is complimentary, 7-12 half price. Indulgent Churrasco is available at an upgrade. 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. © Fogo de Chão, Inc. All rights reserved.

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