

INDULGENT APPETIZERS

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

**JUMBO SHRIMP COCKTAIL**  
Six poached shrimp. 230 cal | 26.00

**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

A FOGO TRADITION  
the **CHURRASCO EXPERIENCE**

CONTINUOUS TABLESIDE SERVICE OF SIGNATURE CUTS OF FIRE-ROASTED MEAT

Includes Brunch Market Table

46.00 PER PERSON

<b>FILET MIGNON*</b> Tenderloin	<b>PICANHA*</b> Prime part of the Top Sirloin	<b>COSTELA*</b> Beef Ribs	<i>Brazilian Side Dishes</i>
<b>BONE-IN BEEF ANCHO*</b> Bone-in Ribeye	<b>MEDALHÕES COM BACON*</b> Bacon-Wrapped Chicken and Steak	<b>ALCATRA*</b> Top Sirloin	<b>WARM PÃO DE QUEIJO</b> Cheese Bread
<b>FRALDINHA*</b> Bottom Sirloin	<b>CORDEIRO*</b> Lamb Picanha, Chops	<b>LINGUICA</b> Spicy Pork Sausage	<b>CRISPY POLENTA</b>
<b>LOMBO</b> Pork	<b>COSTELA DE PORCO</b> Pork Ribs	<b>BISTECA DE PORCO</b> Double Bone-in Pork Chop	<b>MASHED POTATOES</b>
<b>SEASONAL CUT</b>		<b>FRANGO</b> Chicken	<b>CARAMELIZED BANANAS</b>

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.

<b>WAGYU NEW YORK STRIP*</b> 20oz. premium graded, aged for 21 days. 1345 cal   140.00	<b>WAGYU ANCHO* (RIBEYE)</b> 24oz. premium graded, aged for 21 days. 1872 cal   150.00	<b>DRY-AGED TOMAHAWK ANCHO*</b> 36oz. Long Bone Ribeye dry-aged for a minimum of 42 days. 1620 cal   105.00
---	---	--

BRUNCH MARKET TABLE

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

34.00 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 | 7.00

**Passion Fruit Mimosa**  
Sparkling Prosecco with fresh orange juice and passion fruit. 130 cal | 9.50

**Prosecco, La Marca**  
Italy 130 cal | 11.00

ENTRÉES

Includes Brunch Market Table and Brazilian side dishes.

**CHILEAN SEA BASS**  
Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal | 46.00

**PAN-SEARED SALMON\***  
Topped with chimichurri. Served with grilled asparagus. 570 cal | 39.00

**CAULIFLOWER STEAK**  
Oven roasted with a parmesan crust and basil sauce with warm chickpea salad. 740 cal | 39.00  
Available without Brunch Market Table | 21.00

BRAZILIAN-INSPIRED BEVERAGES

Non-alcoholic

Guaraná Antarctica 140 cal | 4.50

Brazilian Limonada 220 cal | 5.50

Pineapple Mint Lemonade 160 cal | 5.00

Paradise Spritz 90 cal | 5.00

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. ©2022 Fogo de Chão, Inc. All rights reserved.