

# D I N N E R

## 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 Market Table & Feijoada Bar*

61.00 PER PERSON

**FILET MIGNON\***  
Tenderloin

**BONE-IN BEEF ANCHO\***  
Bone-in Ribeye

**FRALDINHA\***  
Bottom Sirloin

**LOMBO**  
Pork

**SEASONAL CUT**

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

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

**CORDEIRO\***  
Lamb Picanha, Chops

**COSTELA DE PORCO**  
Pork Ribs

**COSTELA\***  
Beef Ribs

**ALCATRA\***  
Top Sirloin

**LINGUICA**  
Spicy Pork Sausage

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

**FRANGO**  
Chicken

*Brazilian Side Dishes*

**WARM PÃO DE QUEIJO**  
Cheese Bread

**CRISPY POLENTA**

**MASHED POTATOES**

**CARAMELIZED BANANAS**

### 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 NEW YORK STRIP\***  
20oz. premium graded, aged for 21 days.  
1345 cal | 140.00

**WAGYU ANCHO\* (RIBEYE)**  
24oz. premium graded, aged for 21 days.  
1872 cal | 150.00

**DRY-AGED TOMAHAWK ANCHO\***  
36oz. Long Bone Ribeye dry-aged for a minimum of 42 days. 1620 cal | 105.00

## SELECT CUT

*Choose one fire-roasted meat, carved tableside. 8–10oz. Includes Market Table & Feijoada Bar and Brazilian side dishes.*

**PICANHA\*** 740 cal | 38.00  
**FRALDINHA\*** 630 cal | 38.00  
**LAMB PICANHA\*** 700 cal | 37.00  
**BISTECA DE PORCO** 650 cal | 36.00  
**FRANGO** 390 cal | 37.00

## MARKET TABLE & FEIJOADA BAR

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

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. | 34.00

## ENTRÉES

*Includes Market Table & Feijoada Bar and Brazilian side dishes.*

**CHILEAN SEA BASS**  
Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal | 47.00

**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 the Market Table & Feijoada Bar | 20.00

## 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.