

BRUNCH MENU

Starters

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

JUMBO SHRIMP COCKTAIL 🌱	28	SEAFOOD TOWER 🌱	112	CHILLED LOBSTER & SHRIMP 🌱	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.

FULL CHURRASCO* 🌱	54/person	INDULGENT CHURRASCO	74/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:

BUTTER-BATHED™ LOBSTER TAIL 🌱	18	ALL JUMBO LUMP CRAB CAKE	18
220 cal		460 cal	
BLACK TRUFFLE BUTTER 🌱	8	ROASTED BONE MARROW	9
220 cal		315 cal	

SHARE AN INDULGENT CUT

Sized to share at the table for four or more.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* 🌱	125	WAGYU NY STRIP* 🌱	155
36oz. Long-Bone Ribeye, dry-aged 42 days. 1620 cal		20oz. premium graded. 1345 cal	
		WAGYU ANCHO (RIBEYE)* 🌱	165
		24oz. premium graded Ribeye. 1872 cal	

Entrées

Seafood, Chicken, Vegetarian & More

Includes the Market Table & Feijoada Bar and Brazilian sides.

SINGLE CHURRASCO CUT 🌱	42	CHILEAN SEA BASS 🌱	49
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	
BRUNCH MARKET TABLE & FEIJOADA BAR	36	PAN-SEARED SALMON* 🌱	44
Includes made-to-order Omelet Station, Belgian Waffles, Braised Beef Rib Hash, Brazilian Sausage, yogurt parfaits, and a naturally gluten-free array of seasonal salads, charcuterie, exotic fruit, and nutrient-dense superfoods. Includes Brazilian sides.		Topped with chimichurri. Served with grilled asparagus. 570 cal	
		CAULIFLOWER STEAK 🌱	41
		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. 740 cal	
		SEARED TOFU 🌱	44
		Chimichurri-marinated, served with spinach rice. 430 cal	

Shareable Sides

Sized to share for two or more.

LOBSTER MAC & CHEESE	18	CRISPY YUCA FRIES 🌱	8	BURRATA & ROASTED TOMATOES	12
Butter-Bathed™ lobster, rich cheese sauce, Panko breadcrumbs. 1280 cal		Grated parmesan, malagueta aioli. 620 cal		Served warm with crisp toasts. 880 cal	

Brunch Cocktails

PASSION FRUIT MIMOSA	11.50	FOGO BLOODY MARY	11.50	PROSECCO, LA MARCA	12
130 cal		170 cal		130 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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