

INDULGENT APPETIZERS

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

JUMBO SHRIMP COCKTAIL  
Six poached shrimp. 230 cal | 28.00

SEAFOOD TOWER  
Split cold-water lobster tails, full lobster claws, jumbo shrimp, snow crab legs, green-lipped mussels. 440 cal | 112.00

CHILLED LOBSTER & SHRIMP  
Two lobster claws, one split lobster tail, four jumbo shrimp. 210 cal | 48.00

A FOGO TRADITION  
the CHURRASCO EXPERIENCE

CONTINUOUS TABLESIDE SERVICE OF SIGNATURE CUTS OF FIRE-ROASTED MEAT

Includes Brunch Market Table

49.50 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, Meatballs  
TORRESMO  
Pork Belly

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  
CARMELIZED 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.

ROASTED BONE MARROW  
Crispy toasts, chimichurri. 830 cal | 24.00

WAGYU NY STRIP\*  
20oz. premium graded. 1345 cal | 150.00

WAGYU ANCHO (RIBEYE)\*  
24oz. premium graded Ribeye. 1872 cal | 160.00

DRY-AGED TOMAHAWK ANCHO\* (RIBEYE)  
36oz. long-bone ribeye, dry-aged 42 days. 1620 cal | 105.00

WHOLE BRANZINO\*  
2lb. fresh fish, fire-roasted and carved tableside. | 85.00

Available Wednesday – Sunday

ENTRÉES

Includes Brunch Market Table and Brazilian side dishes. Select entrées available à la carte.

SELECT CUT  
Continuous service of one fire-roasted cut, carved tableside. 8-10oz.

Picanha\* 740 cal | 38.00  
Fraldinha\* 630 cal | 38.00  
Lamb Picanha\* 700 cal | 38.00  
Bisteca de Porco 650 cal | 37.00  
Frango 390 cal | 37.00

BRUNCH MARKET TABLE  
Fresh seasonal salads, exotic vegetables, aged cheeses, cured meats, seasonal soup, and more. Brunch Features include Braised Beef Rib Hash, Made-to-Order Omelets, Bolo de Fubá, Belgian Waffles, Brazilian Sausage, and more. | 35.00

PAN-SEARED SALMON\*  
Topped with chimichurri. Served with grilled asparagus. 570 cal | 41.00

CAULIFLOWER STEAK  
Oven roasted with a parmesan crust and basil sauce with warm chickpea salad. 740 cal | 39.00

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

ROASTED VEGGIE POWER BOWL  
Vegan and gluten free, served with chimichurri spinach rice. 740 cal | 36.00

SEARED TOFU AND SESAME BLACK BEAN PASTA  
Vegan and gluten free, tossed with carrot ginger-sesame dressing. 430 cal | 40.00

BRUNCH COCKTAILS

Passion Fruit Mimosa  
130 cal | 9.50

Prosecco, La Marca  
130 cal | 12.25

Fogo Bloody Mary  
340 cal | 10.50

BRAZILIAN INSPIRED BEVERAGES

Brazilian Limonada  
220 cal | 5.75

Paradise Spritz  
90 cal | 5.50

Guaraná Antarctica  
140 cal | 4.75

Pineapple Mint Lemonade  
160 cal | 5.00

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. ©2024 Fogo de Chão, Inc. All rights reserved.