

INDULGENT APPETIZERS

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

JUMBO SHRIMP COCKTAIL
Six poached shrimp. 230 cal | 27.00

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 Market Table & Feijoada Bar

49.50 PER PERSON

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

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| ROASTED BONE MARROW Crispy toasts, chimichurri. 950 cal 26.00 | 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. 1150 cal 85.00 <i>Available Wednesday – Sunday</i> | WAGYU PORTERHOUSE* 30oz. premium graded, aged for 21 days. 165.00 |

GAUCHO LUNCH

MARKET TABLE & FEIJOADA BAR

Fresh seasonal salads, exotic vegetables, aged 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. | 18.00

Add a Grilled Selection to the Market Table
Carved tableside.

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| PICANHA* Prime part of Top Sirloin 740 cal add 10.00 |
| FRALDINHA* Bottom Sirloin 630 cal add 11.00 |
| LAMB PICANHA* Prime Lamb Steak 700 cal add 12.00 |
| BISTECA DE PORCO Bone-in Pork Chop 650 cal ... add 10.00 |
| FRANGO Chicken 390 cal add 8.00 |

ENTRÉES

Add the Market Table & Feijoada Bar to your entrée for 18.00.

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| CHILEAN SEA BASS Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal 32.00 |
| PAN-SEARED SALMON* Topped with chimichurri. Served with grilled asparagus. 570 cal 25.00 |
| CAULIFLOWER STEAK Oven roasted with a parmesan crust and basil sauce with warm chickpea salad. 740 cal 21.00 |
| ROASTED VEGGIE POWER BOWL Vegan and gluten free, served with chimichurri spinach rice. 740 cal 20.00 |
| SEARED TOFU AND SESAME BLACK BEAN PASTA Vegan and gluten free, tossed with carrot ginger-sesame dressing. 430 cal 24.00 |

BRAZILIAN-INSPIRED BEVERAGES *Non-alcoholic*

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| Brazilian Limonada 220 cal 5.75 | Guaraná Antarctica 140 cal 4.95 | Paradise Spritz 90 cal 5.50 | Pineapple Mint Lemonade 160 cal 5.00 |
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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.