

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 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

**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**

**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 | 150.00

**WAGYU ANCHO\* (RIBEYE)**  
24oz. premium graded, aged for 21 days.  
1872 cal | 160.00

**DRY-AGED TOMAHAWK ANCHO\* (RIBEYE)**  
36oz. long-bone ribeye, dry-aged 42 days.  
1620 cal | 115.00

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 | 39.00

**CAULIFLOWER STEAK**  
Oven roasted with a parmesan crust and basil sauce with warm chickpea salad. 740 cal | 37.00

**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 | 35.00

**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 | 11.75

**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.