



## All Day Happy Hour

## \$6 BAR BITES

Available in the Bar & Patio.

### QUEIJO ASSADO 🌱

Blistered cheese, malagueta honey.  
590 cal

### SAUCY LEGS 🌱

Fire-roasted chicken, hot Brazilian BBQ, Pão de Queijo crispies, dedo de moça peppers. 780 cal

### BRAZILIAN EMPANADAS

Flaky pastry, seasoned Picanha, onions, chimichurri aioli. 600 cal

### CRISPY PARMESAN POLENTA FRIES 🌱

Grated parmesan, malagueta aioli.  
500 cal

### SPICED CHICKEN SLIDERS

Marinated Chicken Breast, arugula, tomato, pickled onion, tropical aioli, brioche bun. 315 cal

## \$10 PICANHA BURGER\*

Fresh ground in-house, smoked provolone, romaine lettuce, tomato, onion, chimichurri aioli, brioche bun. Served with crispy polenta. 1480 cal

## Shareable Plates

### JUMBO SHRIMP COCKTAIL 🌱

Six jumbo shrimp. 230 cal

### LOBSTER & SHRIMP TACOS 🌱

Napa cabbage wrap, citrus aioli, shredded slaw, pickled red onion, dedo de moça peppers.  
500 cal

### THE BONE\* 🌱

Large Beef Rib, chimichurri sauce. 720 cal

29

### ROASTED BONE MARROW

Crispy toasts, chimichurri.  
950 cal

### LAMB LOLLIPOPS\* 🌱

Lamb Chops, Mintchurri sauce.  
770 cal

### BURRATA & ROASTED TOMATOES

Served warm with crisp toasts.  
750 cal

28

16

12

### SPINACH QUEIJO BAKED FONDUE

A blend of smoked provolone, mozzarella, and parmesan cheese, melted with fresh spinach and a pão de queijo crust.

### BRAISED BEEF RIB SLIDERS\*

Xingu-beer braised, caramelized onions, smoked provolone, brioche bun. 920 cal

8

13.50

## Entrées

### MARKET TABLE & FEIJOADA BAR 🌱

Visit as often as you like. Featuring fresh seasonal salads, exotic fruit, charcuterie, feijoada and more.

### CAULIFLOWER STEAK 🌱

Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. 740 cal

### FILET MIGNON\*

8oz grilled and served with garlic mashed potatoes and chimichurri. 600 cal

20

21

40

### GRILLED PICANHA SIRLOIN SALAD\* 🌱

Asparagus, avocado, tomatoes, roasted peppers, zucchini, manchego, greens, classic Caesar dressing. 730 cal

### FIRE-ROASTED CHICKEN\*

Citrus marinated chicken breast served with garlic mashed potatoes. 750 cal

### CHILEAN SEA BASS 🌱

Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal

21

25.50

41.50

### HEARTS OF PALM AND AVOCADO SALAD

Tomatoes, sweet onions, arugula, citrus dressing. 190 cal

### RIBEYE\*

10oz grilled and served with garlic mashed potatoes and chimichurri. 1190 cal

### PAN-SEARED SALMON\* 🌱

Topped with chimichurri. Served with grilled asparagus. 570 cal

15.50

45

32

## Share an Indulgent Cut

Sized to share for 4 or more. Carved tableside.

### DRY-AGED TOMAHAWK ANCHO (RIBEYE)\* 🌱

36oz. Long-Bone Ribeye, dry-aged 42 days. 1620 cal

120

### WAGYU ANCHO (RIBEYE)\* 🌱

24oz. premium graded Ribeye. 1872 cal

165

### WAGYU NY STRIP\* 🌱

20oz. premium graded. 1345 cal

160

### WHOLE BRANZINO\* 🌱

2lb. whole fresh fish, blistered and carved tableside. 1150 cal  
Available Wednesday - Sunday

90

### WAGYU PORTERHOUSE\* 🌱

30oz. premium graded, aged for 21 days.

180

🌱 Vegan 🌱 Gluten Free

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