



All Day Happy Hour

\$6 BAR BITES

Available in the Bar & Patio.

QUEIJO ASSADO 🌱

Blistered cheese, malagueta honey.
590 cal

BRAZILIAN EMPANADAS

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

SPICED CHICKEN SLIDERS

Marinated Chicken Breast, arugula, tomato, pickled onion, tropical aioli, brioche bun. 473 cal

SAUCY LEGS

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

CRISPY PARMESAN POLENTA

FRIES 🌱
Grated parmesan, malagueta aioli.
500 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

29 LAMB LOLLIPOPS* 🌱

Six Single Lamb Chops, Mintchurri sauce. 990 cal

16 BRAISED BEEF RIB SLIDERS* 13.50

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

THE BONE* 🌱

Large Beef Rib, chimichurri sauce. 720 cal

16 WARM HEARTS OF PALM AND SPINACH DIP 10

With crispy toasts. 490 cal

Entrées

MARKET TABLE & FEIJOADA BAR 🌱

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

20 GRILLED PICANHA SIRLOIN SALAD* 🌱

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

21 HEARTS OF PALM AND AVOCADO SALAD 15.50

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

CAULIFLOWER STEAK 🌱 21

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

FIRE-ROASTED CHICKEN* 25.50

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

RIBEYE* 45

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

FILET MIGNON* 40

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

CHILEAN SEA BASS 🌱 41.50

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

PAN-SEARED SALMON* 🌱 32

Topped with chimichurri. Served with grilled asparagus. 570 cal

Share an Indulgent Cut

Sized to share for 4 or more. Carved tableside.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* 🌱 115

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

WAGYU ANCHO (RIBEYE)* 🌱 165

24oz. premium graded Ribeye. 1872 cal

WHOLE BRANZINO* 🌱 90

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

ROASTED BONE MARROW 28

Crispy toasts, chimichurri. 950 cal

WAGYU NY STRIP* 🌱 155

20oz. premium graded. 1345 cal

WAGYU PORTERHOUSE* 🌱 175

30oz. premium graded, aged for 21 days.

🌱 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.