

## 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 | **108.00**

**CHILLED LOBSTER & SHRIMP**  
Two lobster claws, one split lobster tail, four jumbo shrimp. 210 cal | **44.00**

## ENTRÉES

*Served with grilled asparagus and Pão de Queijo.*

**FILET MIGNON\***  
8oz grilled and served with garlic mashed potatoes and chimichurri. 600 cal | **39.00**

**RIBEYE\***  
10oz grilled and served with garlic mashed potatoes and chimichurri. 1190 cal | **44.00**

**CAULIFLOWER STEAK**  
Oven roasted with a parmesan crust and basil sauce with warm chickpea salad. 740 cal | **20.00**

**CHILEAN SEA BASS**  
Topped with papaya vinaigrette. 730 cal | **39.95**

**FIRE-ROASTED CHICKEN\***  
Citrus marinated chicken breast served with garlic mashed potatoes. 750 cal | **24.00**

**PAN-SEARED SALMON\***  
8oz topped with chimichurri. Served with fresh lemon. 570 cal | **30.00**

### ADD AN INDULGENT CUT

*Sized to share for four or more.*

*Enhance your dining experience by adding one of our premium cuts.*

**DRY-AGED TOMAHAWK ANCHO\***  
36oz. Long Bone Ribeye dry-aged for a minimum of 42 days. 1620 cal | **110.00**

**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**

## SMALL PLATES

**LOBSTER & SHRIMP TACOS**  
Napa cabbage wrap, citrus aioli, shredded slaw, dedo de moca peppers. 500 cal | **14.00**

**BRAISED BEEF RIB SLIDERS\***  
Xingu-beer braised, caramelized onions, smoked provolone, brioche bun. 1380 cal | **14.50**

**SPICED CHICKEN SLIDERS**  
Marinated chicken breast, arugula, tomato, pickled onion, mango aioli, brioche bun. 960 cal | **11.00**

**HH WARM HEARTS OF PALM AND SPINACH DIP**  
Steamed spinach, hearts of palm, crispy toasts. 490 cal | **9.00**

**HH BRAZILIAN EMPANADAS**  
Flaky pastry, seasoned picanha, onions, chimichurri aioli. 750 cal | **9.00**

**GRILLED BEEF TENDERLOIN SKEWERS\***  
Chimichurri salsa. 530 cal | **16.00**

**HH CRISPY PARMESAN POLENTA FRIES**  
Grated parmesan, Malagueta aioli. 500 cal | **5.00**

**HH QUEIJO ASSADO**  
Fire-roasted Brazilian cheese, Malagueta honey. 590 cal | **7.00**

**HH SEASONAL HUMMUS**  
House-made seasonal hummus with crisp toasts. | **7.00**  
*Try Gaucho-Style: topped with seasoned picanha 1140 cal | Add \$2*

**HH SAUCY LEGS**  
Cognac-marinated chicken, hot Brazilian BBQ, Pão de Queijo crispies, dedo de moca peppers. 780 cal | **9.00**

## LARGE PLATES

**PICANHA BURGER\***  
Fresh ground in-house, smoked provolone, Bibb lettuce, tomato, onion, chimichurri aioli, brioche bun. 1480 cal | **9.00**

**HEARTS OF PALM AND AVOCADO SALAD**  
Tomatoes, sweet onions, arugula, citrus dressing. 190 cal | **14.00**

**GRILLED PICANHA SIRLOIN SALAD\***  
Asparagus, avocado, tomatoes, roasted peppers, zucchini, manchego, farmed greens, classic Caesar dressing. 730 cal | **20.00**

## MARKET TABLE & FEIJOADA BAR

*Visit as often as you like. Includes Brazilian side dishes.*

Seasonal salads, fresh whole foods, charcuterie, imported cheeses, exotic vegetables, soup, Fogo Feijoada (black bean stew with rice), and more. | **18.00**

## CHURRASCO MEAT BOARDS

*Choose One. Served with Brazilian sauces.*

**THE BONE\***  
Large beef rib, chimichurri sauce. 720 cal | **15.00**

**CORDEIRO\***  
Three double chops, mintchurri sauce. 1150 cal | **15.00**

**BPQ\***  
Brazilian Sausage, roasted pork ribs, BBQ sauce. 1050 cal | **14.00**

### \$5 HAPPY HOUR BITES

*See Above for HH Options. Available M-F 4:30–6:30pm in the Bar & Patio*