

## 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 | 109.00

**CHILLED LOBSTER & SHRIMP**  
Two lobster claws, one split lobster tail, four jumbo shrimp. 210 cal | 45.00

## A FOGO TRADITION the CHURRASCO EXPERIENCE

CONTINUOUS TABLESIDE SERVICE OF SIGNATURE CUTS OF FIRE-ROASTED MEAT

*Includes Brunch Market Table*

**53.50** PER PERSON

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

### 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.*

<b>WAGYU NEW YORK STRIP*</b> 20oz. premium graded, aged for 21 days. 1345 cal   155.00	<b>WAGYU ANCHO* (RIBEYE)</b> 24oz. premium graded, aged for 21 days. 1872 cal   165.00	<b>DRY-AGED TOMAHAWK ANCHO*</b> 36oz. Long Bone Ribeye dry-aged for a minimum of 42 days. 1620 cal   115.00
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## 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 | 38.00

**CAULIFLOWER STEAK**  
Oven roasted with a parmesan crust and basil sauce with warm chickpea salad. 740 cal | 39.00

**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 | 38.00

**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 | 12.00

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.