

INDULGENT APPETIZERS

Sized to share. Served with Brazilian Malagueta cocktail sauce and fresh lemon.

**JUMBO SHRIMP COCKTAIL**  
Six poached shrimp. 230 cal | 25.00

**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

A FOGO TRADITION  
the **CHURRASCO EXPERIENCE**

CONTINUOUS TABLESIDE SERVICE OF SIGNATURE CUTS OF FIRE-ROASTED MEAT

Includes Market Table & Feijoada Bar

40.95 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>COSTELA DE PORCO</b> Pork Ribs	<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 ANCHO* (RIBEYE)</b> 24oz. premium graded, aged for 21 days. 1872 cal   145.00	<b>WAGYU NEW YORK STRIP*</b> 20oz. premium graded, aged for 21 days. 1345 cal   135.00	<b>DRY-AGED TOMAHAWK ANCHO*</b> 36oz. Long Bone Ribeye dry-aged for a minimum of 42 days. 1620 cal   98.00
---	---	---

GAUCHO LUNCH

MARKET TABLE & FEIJOADA BAR  
15.00 per person

Fresh seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats, seasonal soup, Fogo feijoada (traditional black bean stew with sausage) served with rice, fresh orange, farofa (baked yuca flour with bacon), and more.

*Add a Grilled Selection to the Market Table*  
Carved tableside. 8–10oz.

<b>PICANHA*</b> Prime part of Top Sirloin 740 cal ..... add 10.00
<b>FRALDINHA*</b> Bottom Sirloin 630 cal ..... add 11.00
<b>LAMB PICANHA*</b> Prime Lamb Steak 560 cal ..... add 12.00
<b>BISTECA DE PORCO</b> Bone-in Pork Chop 520 cal ... add 10.00
<b>FRANGO</b> Chicken Breast 390 cal ..... add 8.00

ENTRÉES

Available à la carte. Add the Market Table & Feijoada Bar to your entrée for 17.00.

<b>CHILEAN SEA BASS</b> Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal   30.95
<b>PAN-SEARED SALMON*</b> Topped with chimichurri. Served with grilled asparagus. 570 cal   24.00
<b>CAULIFLOWER STEAK</b> Oven roasted with a parmesan crust and basil sauce with warm chickpea salad. 740 cal   19.00

BRAZILIAN-INSPIRED BEVERAGES *Non-alcoholic*

<b>Guaraná Antarctica</b> 140 cal   4.50	<b>Brazilian Limonada</b> 220 cal   5.50	<b>Pineapple Mint Lemonade</b> 160 cal   5.00	<b>Paradise Spritz</b> 90 cal   5.00
---	---	--	---

ASK YOUR SERVER ABOUT GLUTEN-FREE OR VEGETARIAN MEAL OPTIONS.  
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. ©2022 Fogo de Chão, Inc. All rights reserved.