B R U N C H

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

44.50 PER PERSON

FILET MIGNON*
Tenderloin

BONE-IN BEEF ANCHO*
Bone-in Ribeye

FRALDINHA*
Bottom Sirloin

LOMBO
Pork

SEASONAL CUT

PICANHA*
Prime part of the Top Sirloin

MEDALHÕES COM BACON*
Bacon-Wrapped Chicken and Steak

CORDEIRO*
Lamb Picanha, Chops

TORRESMO
Pork Belly

COSTELA*
Beef Ribs

ALCATRA*
Top Sirloin

LINGUICA
Spicy Pork Sausage

BISTECA DE PORCO
Double Bone-in Pork Chop

FRANGO
Chicken

Brazilian Side Dishes

WARM PÃO DE QUEIJO
Cheese Bread

CRISPY POLENTA

MASHED POTATOES

CARAMELIZED BANANAS

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.

WAGYU NEW YORK STRIP*
20oz. premium graded, aged for 21 days.
1345 cal | 140.00

WAGYU ANCHO* (RIBEYE)
24oz. premium graded, aged for 21 days.
1872 cal | 150.00

DRY-AGED TOMAHAWK ANCHO*
36oz. Long Bone Ribeye dry-aged for a minimum of 42 days. 1620 cal | 105.00

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 | 39.00

CAULIFLOWER STEAK
Oven roasted with a parmesan crust and basil sauce with warm chickpea salad. 740 cal | 37.00

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 | 37.00

BRUNCH COCKTAILS

Passion Fruit Mimosa
130 cal | 9.50

Fogo Bloody Mary
340 cal | 10.50

Prosecco, La Marca
130 cal | 11.50

BRAZILIAN INSPIRED BEVERAGES

Brazilian Limonada
220 cal | 5.50

Guaraná Antarctica
140 cal | 4.50

Paradise Spritz
90 cal | 5.50

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.