

# D I N N E R

## 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 | 112.00

**CHILLED LOBSTER & SHRIMP**  
Two lobster claws, one split lobster tail, four jumbo shrimp. 210 cal | 48.00

## A FOGO TRADITION the CHURRASCO EXPERIENCE

CONTINUOUS TABLESIDE SERVICE OF SIGNATURE CUTS OF FIRE-ROASTED MEAT

Includes Market Table & Feijoada Bar

70.00 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   165.00	<b>WAGYU ANCHO* (RIBEYE)</b> 24oz. premium graded, aged for 21 days. 1872 cal   175.00	<b>DRY-AGED TOMAHAWK ANCHO* (RIBEYE)</b> 36oz. long-bone ribeye, dry-aged 42 days. 1620 cal   125.00
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## ENTRÉES

Includes Market Table & Feijoada Bar and Brazilian side dishes. Entrées available à la carte.

### SELECT CUT

Choose one fire-roasted meat, carved tableside. 8–10oz.

**Picanha\*** 740 cal | 39.00

**Fraldinha\*** 630 cal | 39.00

**Lamb Picanha\*** 700 cal | 39.00

**Bisteca de Porco** 650 cal | 37.00

**Frango** 390 cal | 38.00

### MARKET TABLE & FEIJOADA BAR

Fresh seasonal salads, exotic vegetables, aged 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. | 37.00

### CHILEAN SEA BASS

Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal | 48.00

### PAN-SEARED SALMON\*

Topped with chimichurri. Served with grilled asparagus. 570 cal | 40.00

### CAULIFLOWER STEAK

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

### 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

## BRAZILIAN-INSPIRED BEVERAGES *Non-alcoholic*

**Brazilian Limonada**  
220 cal | 5.75

**Guaraná Antarctica**  
140 cal | 4.75

**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.