

DINNER MENU

Starters

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

JUMBO SHRIMP COCKTAIL 🌿	27	SEAFOOD TOWER 🌿	112	CHILLED LOBSTER & SHRIMP 🌿	48
Six jumbo shrimp. 230 cal		Lobster tails and claws, jumbo shrimp, snow crab legs, green-lipped mussels. Serves 4 or more. 440 cal		Two lobster claws, one split lobster tail, four jumbo shrimp. 210 cal	

The Churrasco Experience

Our Gaucho chefs honor a century of tradition, skillfully butchering, simply seasoning, and fire-roasting each cut over an open flame for an unforgettable experience.

FULL CHURRASCO* 🌿	75/person	INDULGENT CHURRASCO	95/person
The experience that made Fogo famous. Enjoy continuous tableside carving of premium Brazilian cuts including favorites like:		In addition to the Full Churrasco, enjoy your choice of decadent dessert and your choice of enhancement:	
<i>Picanha (top sirloin)</i>	<i>Bone-in Ribeye</i>	<i>Butter-Bathed™ Lobster Tail</i> 🌿	<i>All Jumbo Lump Crab Cake</i>
<i>Fraldinha (bottom sirloin)</i>	<i>Lamb Chops</i>	<i>Black Truffle Butter</i> 🌿	<i>Roasted Bone Marrow</i>
<i>Roasted Chicken</i>	<i>Filet and more.</i>		

Our Churrasco Experiences include Market Table and Brazilian sides.

Enhance your experience with:

BUTTER-BATHED™ LOBSTER TAIL 🌿	18	ALL JUMBO LUMP CRAB CAKE	18
220 cal		460 cal	
BLACK TRUFFLE BUTTER 🌿	8	ROASTED BONE MARROW	9
220 cal		315 cal	

SHARE AN INDULGENT CUT

Sized to share at the table for four or more.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* 🌿	125	WHOLE BRANZINO* 🌿	70
36oz. Long-Bone Ribeye, dry-aged 42 days. 1620 cal		Whole fresh fish, blistered and carved tableside. 865 cal Available Wednesday - Sunday	
WAGYU NY STRIP* 🌿	165	WAGYU ANCHO (RIBEYE)* 🌿	170
20oz. premium graded. 1345 cal		24oz. premium graded Ribeye. 1872 cal	

Entrées

Seafood, Chicken, Vegetarian & More

Includes the Market Table & Feijoada Bar and Brazilian sides.

SINGLE CHURRASCO CUT 🌿	54	CHILEAN SEA BASS 🌿	55
Choose one fire-roasted cut from Picanha, Fraldinha, Lamb Picanha, Double-Cut Pork Chop, or Roasted Chicken – 8-10oz carved tableside by our Gaucho Chefs. 740 cal		Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal	
MARKET TABLE & FEIJOADA BAR 🌿	39	PAN-SEARED SALMON* 🌿	49
Visit as often as you like. Includes a naturally gluten-free array of seasonal salads, black pepper candied bacon, charcuterie, exotic fruit, nutrient-dense superfoods, feijoada (black bean stew with sausage and rice) and more.		Topped with chimichurri. Served with grilled asparagus. 570 cal	
		CAULIFLOWER STEAK 🌿	43
		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. 740 cal	
		SEARED TOFU 🌿 🌱	44
		Chimichurri-marinated, served with spinach rice. 430 cal	

Shareable Sides

Sized to share for two or more.

LOBSTER MAC & CHEESE	18	POTATOES AU GRATIN 🌿	14
Butter-Bathed™ lobster, rich cheese sauce, Panko breadcrumbs. 1280 cal		Creamy, layered Yukon potatoes, smoked provolone, parmesan. 1130 cal	
CHILES TOREADOS 🌱 🌿	8	BURRATA & ROASTED TOMATOES	12
Spicy blistered jalapeños and onions. 500 cal		Served warm with crisp toasts. 880 cal	
CRISPY YUCA FRIES 🌿	8		
Grated parmesan, malagueta aioli. 620 cal			

🌱 Vegan 🌿 Gluten Free

The Fogo Full Churrasco Experience for children 6 and under is complimentary, 7-12 half price. Indulgent Churrasco is available at an upgrade. 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. © Fogo de Chão, Inc. All rights reserved.

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