

INDULGENT APPETIZERS

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

JUMBO SHRIMP COCKTAIL
Six poached shrimp. 230 cal | 28.00

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 Brunch Market Table

49.50 PER PERSON

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

ROASTED BONE MARROW Crispy toasts, chimichurri. 950 cal 26.00	WAGYU NY STRIP* 20oz. premium graded. 1345 cal 150.00	WAGYU ANCHO (RIBEYE)* 24oz. premium graded Ribeye. 1872 cal 160.00
DRY-AGED TOMAHAWK ANCHO* (RIBEYE) 36oz. long-bone ribeye, dry-aged 42 days. 1620 cal 115.00	WHOLE BRANZINO* 2lb. fresh fish, fire-roasted and carved tableside. 1150 cal 85.00 <i>Available Wednesday – Sunday</i>	WAGYU PORTERHOUSE* 30oz. premium graded, aged for 21 days. 165.00

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.

- Picanha* 740 cal | 39.00
- Fraldinha* 630 cal | 39.00
- Lamb Picanha* 700 cal | 39.00
- Bisteca de Porco 650 cal | 39.00
- 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 | 35.00

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 | 10.00
- Rosé, Montes, Cherub 140 cal | 8.00
- Fogo Bloody Mary 340 cal | 10.00
- Prosecco, La Marca 130 cal | 11.00

BRAZILIAN INSPIRED
BEVERAGES

- Brazilian Limonada 220 cal | 5.75
- Paradise Spritz 90 cal | 5.50
- Guaraná Antarctica 140 cal | 4.95
- 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.