

LUNCH MENU

Starters

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

JUMBO SHRIMP COCKTAIL 🌱	28	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

For more than a century, the Culinary Art of Churrasco, or cooking over an open flame, has been skillfully mastered by the Gaucho Chefs of Brazil. Our Gauchos carefully butcher, simply season and fire-roast each cut to seal in the natural flavors, producing a salty bark and creating a unique and unforgettable culinary experience.

FULL CHURRASCO* 🌱 49/person

The experience that made Fogo famous. Enjoy continuous tableside carving of premium Brazilian cuts like signature Picanha (prime part of top sirloin), Fraldinha (bottom sirloin), and Roasted Chicken, Bone-in Ribeye, Filet, Lamb Chops, and more.

| Includes Market Table and Brazilian sides.

INDULGENT CHURRASCO 69/person

In addition to the Full Churrasco, enjoy your choice of enhancement (Butter-Bathed™ Lobster Tail, Black Truffle Butter, All Jumbo Lump Crab Cake, or Roasted Bone Marrow) and a decadent dessert.

| Includes 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 4 or more.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* 🌱	115	WHOLE BRANZINO* 🌱	85
36oz. Long-Bone Ribeye, dry-aged 42 days. 1620 cal		2lb. whole fresh fish, blistered and carved tableside. 1150 cal Available Wednesday - Sunday	
WAGYU NY STRIP* 🌱	150	WAGYU ANCHO (RIBEYE)* 🌱	160
20oz. premium graded. 1345 cal		24oz. premium graded Ribeye. 1872 cal	
WAGYU PORTERHOUSE* 🌱	165		
30oz. premium graded, aged for 21 days.			

Entrées

Seafood, Chicken, Vegetarian & More

Add the Market Table & Feijoada Bar to your entrée for \$18

MARKET TABLE & FEIJOADA BAR 🌱	18	CHILEAN SEA BASS 🌱	33
Visit as often as you like. Includes a naturally gluten-free array of seasonal salads, charcuterie, exotic fruit, nutrient-dense superfoods, feijoada (black bean stew with sausage and rice) and more.		Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal	
Add a Grilled Selection to the Market Table	add 14	PAN-SEARED SALMON* 🌱	25
Choose one fire-roasted cut - 8-10oz. carved tableside by our Gaucho Chefs. 740 cal		Topped with chimichurri. Served with grilled asparagus. 570 cal	
Picanha Fraldinha Lamb Picanha Bisteca de Porco Frango		CAULIFLOWER STEAK 🌱	21
		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. 740 cal	
		SEARED TOFU AND SESAME BLACK BEAN PASTA 🌱 🌱	22
		Tossed with carrot ginger-sesame dressing. 430 cal	

Shareable Sides

Sized to share for two or more.

LOBSTER MASHED POTATOES 🌱	18	OSCAR CRAB ASPARAGUS	15
Butter-Bathed™ lobster, fresh chives. 550 cal		Jumbo lump crab, Brazilian béarnaise. 350 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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