INDULGENT APPETIZERS

Sized to share. Served with Brazilian Malaqueta 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

48.50 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

MEDALHŌES 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 | **145.00**

WAGYU ANCHO* (RIBEYE)

24oz. premium graded, aged for 21 days. 1872 cal | **155.00**

DRY-AGED TOMAHAWK ANCHO* (RIBEYE)

36oz. long-bone ribeye, dry-aged 42 days. 1620 cal | 115.00

GAUCHO LUNCH

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. | 18.00

Add a Grilled Selection to the Market Table Carved tableside. 8-100z.

PICANHA* Prime part of Top Sirloin 740 cal add 10.00 FRALDINHA* Bottom Sirloin 630 cal add 11.00 LAMB PICANHA* Prime Lamb Steak 700 cal add 12.00 BISTECA DE PORCO Bone-in Pork Chop 650 cal ... add 10.00

FRANGO Chicken 390 cal add 8.00

ENTRÉES

Add the Market Table & Feijoada Bar to your entrée for 18.00.

CHILEAN SEA BASS

Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal | **32.00**

PAN-SEARED SALMON*

Topped with chimichurri. Served with grilled asparagus. 570 cal | 25.00

CAULIFLOWER STEAK

Oven roasted with a parmesan crust and basil sauce with warm chickpea salad. 740 cal | 21.00

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 | 22.00

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.