




BRUNCH MENU

Starters

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

JUMBO SHRIMP COCKTAIL 	29	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* 58.50/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 79/person

In addition to the Full Churrasco, enjoy your choice of enhancement (Butter-Poached 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-POACHED LOBSTER TAIL 	18	ALL JUMBO LUMP CRAB CAKE	18
BLACK TRUFFLE BUTTER 	8	ROASTED BONE MARROW	9







SHARE AN INDULGENT CUT Sized to share at the table for 4 or more.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* 	115	WHOLE BRANZINO* 	90
36oz. Long-Bone Ribeye, dry-aged 42 days. 1620 cal		2lb. whole fresh fish, blistered and carved tableside. 1150 cal <i>Available Wednesday - Sunday</i>	
WAGYU NY STRIP* 	155	WAGYU ANCHO (RIBEYE)* 	165
20oz. premium graded. 1345 cal		24oz. premium graded Ribeye. 1872 cal	
WAGYU PORTERHOUSE* 	175		
30oz. premium graded, aged for 21 days.			

Entrées

Seafood, Chicken, Vegetarian & More

Includes the Market Table & Feijoada Bar and seasonal sides.

SINGLE CHURRASCO CUT 	40	CHILEAN SEA BASS 	52
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	
BRUNCH MARKET TABLE & FEIJOADA BAR	37	PAN-SEARED SALMON* 	39
Includes made-to-order Omelet Station, Belgian Waffles, Braised Beef Rib Hash, Brazilian Sausage, yogurt parfaits, and a naturally gluten-free array of seasonal salads, charcuterie, exotic fruit, and nutrient-dense superfoods. Includes Brazilian sides.		Topped with chimichurri. Served with grilled asparagus. 570 cal	
		CAULIFLOWER STEAK 	41
		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. 740 cal	
		SEARED TOFU AND SESAME BLACK BEAN PASTA  	44
		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-poached lobster, fresh chives. 1300 cal		Jumbo lump crab, Brazilian béarnaise. 850 cal	

Brunch Cocktails

 Vegan  Gluten Free

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. © Fogo de Chão, Inc. All rights reserved.

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PASSION FRUIT MIMOSA	10	FOGO BLOODY MARY	11	PROSECCO, LA MARCA	13.50
<i>130 cal</i>		<i>340 cal</i>		<i>130 cal</i>	

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