





Starters

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

<b>JUMBO SHRIMP COCKTAIL</b> 	28	<b>SEAFOOD TOWER</b> 	112	<b>CHILLED LOBSTER &amp; SHRIMP</b> 	48
Six jumbo shrimp. <i>230 cal</i>		Lobster tails and claws, jumbo shrimp, snow crab legs, green-lipped mussels. Serves 4 or more. <i>440 cal</i>		Two lobster claws, one split lobster tail, four jumbo shrimp. <i>210 cal</i>	

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\*** 

52/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**

72/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:







<b>BUTTER-BATHED™ LOBSTER TAIL</b> 	18	<b>ALL JUMBO LUMP CRAB CAKE</b>	18
<i>220 cal</i>		<i>460 cal</i>	
<b>BLACK TRUFFLE BUTTER</b> 	8	<b>ROASTED BONE MARROW</b>	9
<i>220 cal</i>		<i>315 cal</i>	

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

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

Entrées  
Seafood, Chicken, Vegetarian & More

Includes the Market Table & Feijoada Bar and seasonal sides.

<b>SINGLE CHURRASCO CUT</b> 	40	<b>CHILEAN SEA BASS</b> 	46
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. <i>740 cal</i>		Topped with papaya vinaigrette. Served with grilled asparagus. <i>730 cal</i>	
<b>BRUNCH MARKET TABLE &amp; FEIJOADA BAR</b>	35	<b>PAN-SEARED SALMON*</b> 	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. <i>570 cal</i>	
		<b>CAULIFLOWER STEAK</b> 	37
		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. <i>740 cal</i>	
		<b>SEARED TOFU AND SESAME BLACK BEAN PASTA</b>  	40
		Tossed with carrot ginger-sesame dressing. <i>430 cal</i>	

Shareable Sides

Sized to share for two or more.

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

Brunch Cocktails

 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. 0429-181-B

BRUNCH MENU

PASSION FRUIT MIMOSA	10.50	FOGO BLOODY MARY	11.50	PROSECCO, LA MARCA	11.75
130 cal		170 cal		130 cal	

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