




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. <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* 

54/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

74/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
<i>220 cal</i>		<i>460 cal</i>	
BLACK TRUFFLE BUTTER 	8	ROASTED BONE MARROW	9
<i>220 cal</i>		<i>315 cal</i>	







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

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* 	130	WHOLE BRANZINO* 	90
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>	
WAGYU NY STRIP* 	170	WAGYU ANCHO (RIBEYE)* 	175
20oz. premium graded. <i>1345 cal</i>		24oz. premium graded Ribeye. <i>1872 cal</i>	
WAGYU PORTERHOUSE* 	185		
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 	34
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. <i>730 cal</i>	
Add a Grilled Selection to the Market Table	add 14	PAN-SEARED SALMON* 	26
Choose one fire-roasted cut - 8-10oz. carved tableside by our Gaucho Chefs. <i>740 cal</i>		Topped with chimichurri. Served with grilled asparagus. <i>570 cal</i>	
Picanha Fraldinha Lamb Picanha		CAULIFLOWER STEAK 	22
Bisteca de Porco Frango		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. <i>740 cal</i>	
		SEARED TOFU AND SESAME BLACK BEAN PASTA  	23
		Tossed with carrot ginger-sesame dressing. <i>430 cal</i>	

Shareable Sides

Sized to share for two or more.

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

 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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