





Starters

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



JUMBO SHRIMP COCKTAIL 	27	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* 	50.50/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	70/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 <i>Available Wednesday - Sunday</i>	
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

Includes the Market Table & Feijoada Bar and seasonal sides.

SINGLE CHURRASCO CUT 	40	CHILEAN SEA BASS 	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. 740 cal		Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal	
BRUNCH MARKET TABLE & FEIJOADA BAR	35	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 	37
		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. 740 cal	
		SEARED TOFU AND SESAME BLACK BEAN PASTA  	40
		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	

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. 0325-186-B

BRUNCH MENU

PASSION FRUIT MIMOSA	10.50	FOGO BLOODY MARY	11.50	PROSECCO, LA MARCA	12.25
130 cal		170 cal		130 cal	

 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.

0325-186-B