

## BRUNCH MENU

### Starters

Served with malagueta cocktail sauce and lemon.

#### SHRIMP COCKTAIL

Gently poached jumbo shrimp, served chilled. (230 cal) 28

#### SEAFOOD TOWER

Lobster, jumbo shrimp, snow crab, green-lipped mussels, served chilled. For 4 or more. (440 cal) 112

#### LOBSTER & SHRIMP

Gently poached lobster and shrimp, served chilled. (210 cal) 48

## The Fogo Churrasco Experience

**Flavor Forged in Fire** In southern Brazil, gaucho chefs perfected the culinary art form of churrasco—roasting tender cuts over open flames. We continue the tradition: butcher in-house, season simply and let fire do the rest.

### FULL CHURRASCO

The experience that made Fogo famous, featuring continuous tableside carving of premium cuts, endless access to our Market Table & Feijoada Bar, housemade sauces, and Brazilian sides. 59/person

**PICANHA** prime top sirloin cap • **FILET MIGNON** beef tenderloin • **BEEF ANCHO** bone-in beef ribeye • **MEDALHÕES COM BACON** bacon-wrapped medallions • **FRALDINHA** bottom sirloin flap

**COSTELA** slow-roasted beef ribs • **ALCATRA** traditional top sirloin • **CORDEIRO** lamb picanha & chops • **TORRESMO** fire-roasted pork belly • **FRANGO** chimichurri chicken

**LOMBO** parmesan-crusted pork loin • **LINGUIÇA** spicy pork sausage • **BISTECA DE PORCO** double bone-in pork chop • **SEASONAL CUT** rotating selection

*Brazilian Sides* **PÃO DE QUEIJO** • **POLENTA** • **CARAMELIZED BANANA**

### INDULGENT CHURRASCO

Includes all Full Churrasco items, upgraded with your choice of enhancement and any dessert—such as Cheesecake Brûlée, Tres Leches and more. Add 22/person

### Enhancements

Available à la carte, or as part of our Indulgent Churrasco Experience.

#### BUTTER-BATHED™ LOBSTER TAIL

(220 cal) 20

#### ROASTED BONE MARROW

(315 cal) 11

#### JUMBO LUMP CRAB CAKE

(460 cal) 18

#### BLACK TRUFFLE BUTTER

(220 cal) 8

### Carved for the Table to Share

Add one of our ultra-premium cuts to your churrasco experience for a celebration to remember.

#### BLISTERED BRANZINO\*

Whole fresh fish, blistered and carved tableside. (865 cal) 75

#### WAGYU ANCHO (RIBEYE)\*

24 oz. premium-graded, aged for 21 days. (1872 cal) 180

#### WAGYU NEW YORK STRIP\*

20 oz. premium-graded, aged for 21 days. (1345 cal) 175

#### DRY-AGED TOMAHAWK ANCHO (RIBEYE)\*

36oz. Long-Bone Ribeye, dry-aged 42 days. (1620 cal) 135

### Entrées

Includes endless access to our Market Table & Feijoada Bar and Brazilian sides.

#### CHILEAN SEA BASS

Served with papaya vinaigrette and grilled asparagus. (730 cal) 52

#### CAULIFLOWER STEAK

Parmesan-crusted, served with basil sauce and warm chickpea salad. (740 cal) 44

#### SINGLE CHURRASCO CUT

Choice of picanha, fraldinha, lamb picanha, double-cut pork chop or roasted chicken - 8-10 oz. (740 cal) 46

#### BRUNCH MARKET TABLE & FEIJOADA BAR

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 fruits, and nutrient-dense superfoods. Includes Brazilian sides. 38

#### PAN-SEARED SALMON\*

Served with chimichurri and grilled asparagus. (570 cal) 47

#### SEARED TOFU & SESAME BLACK BEAN PASTA

Chimichurri-marinated, served with Napa cabbage, pickled onions, carrot, and ginger-miso dressing. (430 cal) 47

### Shareable Sides

Sized to share for two or more.

#### CRISPY YUCA FRIES (500 cal) 8

#### LOBSTER MAC & CHEESE (1280 cal) 18

#### POTATOES AU GRATIN (1130 cal) 14

#### CHILES TOREADOS (500 cal) 8

#### BURRATA & ROASTED TOMATOES (880 cal) 12

### Brunch Cocktails

#### PASSION FRUIT MIMOSA (130 cal) 13

#### FOGO BLOODY MARY (170 cal) 14

#### PROSECCO, LA MARCA (130 cal) 15

 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.