

BRUNCH 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. 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

Our Gaucho chefs honor a century of tradition, skillfully butchering, simply seasoning, and fire-roasting each cut over an open flame for an unforgettable experience.

FULL CHURRASCO* 🌱	59/person	INDULGENT CHURRASCO	79/person
The experience that made Fogo famous. Enjoy continuous tableside carving of premium Brazilian cuts including favorites like:		In addition to the Full Churrasco, enjoy your choice of decadent dessert and your choice of enhancement:	
<i>Picanha (top sirloin)</i>	<i>Bone-in Ribeye</i>	<i>Butter-Bathed™ Lobster Tail</i> 🌱	<i>All Jumbo Lump Crab Cake</i>
<i>Fraldinha (bottom sirloin)</i>	<i>Lamb Chops</i>	<i>Black Truffle Butter</i> 🌱	<i>Roasted Bone Marrow</i>
<i>Roasted Chicken</i>	<i>Filet and more.</i>		

Our Churrasco Experiences include 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 four or more.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* 🌱	135	WHOLE BRANZINO* 🌱	75
36oz. Long-Bone Ribeye, dry-aged 42 days. 1620 cal		Whole fresh fish, blistered and carved tableside. 865 cal Available Wednesday - Sunday	
WAGYU NY STRIP* 🌱	175	WAGYU ANCHO (RIBEYE)* 🌱	180
20oz. premium graded. 1345 cal		24oz. premium graded Ribeye. 1872 cal	

Entrées

Seafood, Chicken, Vegetarian & More

Includes the Market Table & Feijoada Bar and Brazilian sides.

SINGLE CHURRASCO CUT 🌱	46	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	38	PAN-SEARED SALMON* 🌱	47
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 🌱	44
		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. 740 cal	
		SEARED TOFU 🌱	47
		Chimichurri-marinated, served with spinach rice. 430 cal	

Shareable Sides

Sized to share for two or more.

LOBSTER MAC & CHEESE	18	POTATOES AU GRATIN 🌱	14
Butter-Bathed™ lobster, rich cheese sauce, Panko breadcrumbs. 1280 cal		Creamy, layered Yukon potatoes, smoked provolone, parmesan. 1130 cal	
CHILES TOREADOS 🌱	8	BURRATA & ROASTED TOMATOES	12
Spicy blistered jalapeños and onions. 500 cal		Served warm with crisp toasts. 880 cal	
CRISPY YUCA FRIES 🌱	10		
Grated parmesan, malagueta aioli. 620 cal			

Brunch Cocktails

PASSION FRUIT MIMOSA	13	FOGO BLOODY MARY	14	PROSECCO, LA MARCA	15
130 cal		170 cal		130 cal	

🌱 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.

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