

LUNCH 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. 57/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 • CAMELIZED 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

Add the Market Table & Feijoada Bar to your entrée for \$18

MARKET TABLE & FEIJOADA BAR

Visit as often as you like. Explore our seasonal salads, charcuterie, exotic fruits, nutrient-dense superfoods, feijoada, and more. 18

CHILEAN SEA BASS

Served with papaya vinaigrette and grilled asparagus. (730 cal) 39

CAULIFLOWER STEAK

Parmesan-crusted, served with basil sauce and warm chickpea salad. (740 cal) 24

PAN-SEARED SALMON*

Served with chimichurri and grilled asparagus. (570 cal) 32

SEARED TOFU & SESAME BLACK BEAN PASTA

Chimichurri-marinated, served with Napa cabbage, pickled onions, carrot, and ginger-miso dressing. (430 cal) 28

ADD A GRILLED SELECTION TO THE MARKET TABLE

Choose one fire-roasted cut - 8-10oz. carved tableside by our Gaucho Chefs. (740 cal) 18

Picanha • Fraldinha • Lamb Picanha
Bisteca de Porco • Frango

Shareable Sides

Sized to share for two or more.

CRISPY YUCA FRIES

Parmesan, malagueta aioli. (500 cal) 8

LOBSTER MAC & CHEESE

Butter-Bathed™ lobster, rich cheese sauce, panko. (1280 cal) 18

POTATOES AU GRATIN

Creamy, layered Yukon potatoes, smoked provolone, parmesan. (1130 cal) 14

CHILES TOREADOS

Spicy blistered jalapeños and onions. (500 cal) 8

BURRATA & ROASTED TOMATOES

Served warm with crispy toast. (880 cal) 12

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.