

*Experience Churrasco at Home*

**Churrasco  
Combinations**

Choose your fire-roasted meat and two traditional Brazilian sides served with Pão de Queijo and chimichirri sauce.

**CHOOSE ONE MEAT**  
6oz Prices Vary  
**CHOOSE TWO MEATS**  
10oz total 27

<b>PICANHA*</b> Prime part of Top Sirloin. 6oz 440 cal	23	<b>MASHED POTATOES</b> 170 cal
<b>FRANGO</b> Marinated Chicken Legs/Thighs. 6oz 350 cal	21	<b>SAUTÉED ASPARAGUS</b> 200 cal
<b>FRALDINHA*</b> Bottom Sirloin. 6oz 380 cal	23	<b>SAUTÉED BROCCOLI</b> 280 cal
<b>LAMB PICANHA*</b> Prime Lamb Steak. 6oz 700 cal	23	<b>QUINOA TABBOULEH</b> 90 cal
<b>MEDALHÕES COM BACON *</b> Bacon-wrapped Chicken. 6oz 350 cal	23	<b>POWER GREENS</b> 5-120 cal
<b>Bacon-wrapped Steak. 6oz 370 cal</b>		<b>CAESAR SALAD</b> 70 cal
		<b>TRI-BEAN SALADA</b> 140 cal
		<b>MOZZARELLA CAPRESE</b> 90 cal
		<b>FEIJOADA</b> 100 cal
		<b>WHITE RICE</b> 210 cal
		<b>POTATO SALAD</b> 250 cal
		<b>SEASONAL APPLE SALAD</b> 88 cal
		<b>SEASONAL HUMMUS</b>

**Fire-Roasted  
Meats**

**BY THE POUND**

<b>PICANHA*</b> Prime part of Top Sirloin. 1180 cal	27	<b>FRANGO</b>	18
<b>MEDALHÕES COM BACON *</b> Bacon-wrapped Chicken. 940 cal	30	Marinated Chicken Legs/Thighs. 930 cal	
<b>Bacon-wrapped Steak. 990 cal</b>		Marinated Chicken Breast. 810 cal	
<b>FRALDINHA*</b> Bottom Sirloin. 1010 cal	35	<b>LAMB PICANHA*</b>	30
		Prime Lamb Steak. 700 cal	
		<b>LINGUIÇA</b>	28
		Brazilian Spicy Sausage. 990 cal	
		<b>SAUCY LEGS</b>	18
		Fire-roasted chicken, hot Brazilian BBQ, Panko breadcrumbs, dedo de moça peppers. 780 cal	

**BY THE EACH**

<b>FILET MIGNON*</b> Grilled. 8oz 600 cal	26	<b>ATLANTIC SALMON*</b>	22
<b>BONE-IN BEEF ANCHO*</b> Bone-In Ribeye. 32oz 2400 cal	70	8oz 640 cal	
<b>BISTECA DE PORCO</b> Double Bone-in Pork Chop. 20oz 1300 cal	55	<b>CORDEIRO*</b>	55
		Rack of 8 Lamb Chops. 11lb 770 cal	
		<b>COSTELA*</b>	100
		Beef Short Ribs. 5lb 8800 cal	

**Butcher  
Shop**

Carved fresh daily by our Gaucho Chefs and packaged for cooking at home. Includes chimichurri and rock salt for grilling.

**READY TO GRILL**

<b>PICANHA</b> Prime part of Top Sirloin. 5oz steak 280 cal	12	<b>WAGYU ANCHO (RIBEYE)</b>	165
<b>BONE-IN BEEF ANCHO</b> Ribeye. 32oz steak 2400 cal	52	24oz steak 1872 cal	
<b>WAGYU NEW YORK STRIP</b> 20oz steak 1870 cal	155	<b>BISTECA DE PORCO</b>	38
<b>LINGUIÇA</b> Brazilian Spicy Sausage. 1.5lb 1480 cal	27	Double Bone-in Pork Chop. 32oz 2080 cal	
<b>LAMB PICANHA</b> Prime Lamb Steak. 5oz 350 cal	12	<b>ATLANTIC SALMON</b>	16
<b>CHILEAN SEA BASS</b> 8oz 220 cal	29	8oz fillet 415 cal	
<b>FRALDINHA</b> Bottom Sirloin. 16oz steak 790 cal	22	<b>COSTELA</b>	90
<b>FILET MIGNON</b> Tenderloin. 8oz steak 600 cal	16	Beef Short Ribs. 5lb rack 8800 cal	
		<b>DRY-AGED TOMAHAWK ANCHO</b>	125
		36oz steak 2650 cal	
		<b>FRANGO</b>	14
		Marinated Chicken Legs/Thighs. 1lb 810 cal	
		<b>LAMB CHOP RACK</b>	48
		8 Lamb Chops 720 cal	
		<b>COLD-WATER LOBSTER TAIL</b>	22
		6oz 110 cal	

## Menu For Groups

Our Small Group Packages by FOGO include everything needed to prepare a Brazilian inspired meal right at home.

### Celebration Experience

**FIRE-ROASTED. READY TO SERVE. SERVES 4** 155  
 For any special occasion - we bring the celebration to you. An assortment of our most popular meats, Brazilian sides and Pão de Queijo served with our signature Chocolate Brigadeiro complete with candles to celebrate. *2505 cal per person.*

#### FIRE-ROASTED MEATS

<b>PICANHA*</b> Prime part of Top Sirloin 16oz	<b>FRALDINHA*</b> Bottom Sirloin 16oz	<b>FRANGO</b> Marinated Chicken Breast 16oz
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#### BRAZILIAN SIDES & DESSERTS

Pão de Queijo, Mashed Potatoes, Power Greens or Caesar Salad, Sautéed Asparagus, Chocolate Brigadeiro

### Grilling at Home Experience

**PACKAGED TO GRILL AT HOME. SERVES 6+** 155  
 Bring the Fogo de Chão experience home with an all-in-one assortment of ready-to-grill meats, Brazilian sides, and Pão de Queijo. Includes six Fogo de Chão red/green coasters, and chimichurri sauce and rock salt for grilling. *1955 cal per person.*

#### READY TO GRILL

<b>PICANHA</b> Prime part of Top Sirloin (4) 5oz steaks	<b>FRALDINHA</b> Bottom Sirloin (1) 16oz steak	<b>FRANGO</b> Marinated Chicken Legs/Thighs 2lb
<b>LAMB PICANHA</b> Prime Lamb Steak (2) 5oz steaks	<b>LINGUICA</b> Brazilian Spicy Sausage 1.5lb	

**READY TO REHEAT** - Mashed Potatoes, Sautéed Asparagus, Pão de Queijo

**READY TO SERVE** - Brown Sugar & Black Pepper Bacon

#### ENHANCE YOUR MEAL

<b>DRY-AGED TOMAHAWK ANCHO</b> 36oz 2650 cal	125	<b>WAGYU NEW YORK STRIP</b> 20oz 1870 cal	155
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### Date Night Experience

**FIRE ROASTED. READY TO SERVE. SERVES 2.** 155  
 Enjoy a romantic evening of premium steaks, Brazilian sides and Pão de Queijo with a bottle of any exclusive Fogo Trilogy wine. Finish the night with two of our signature desserts. Includes two heart-shaped Fogo red/green coasters. *3395 cal per person.*

#### FIRE-ROASTED MEATS - Choice of one

<b>BONE-IN RIBEYE*</b> 32oz. steak	<b>FILET MIGNON*</b> 8oz. steak	<b>ATLANTIC SALMON*</b> 8oz. filet
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#### BRAZILIAN SIDES

Pão de Queijo, Mozzarella Caprese, Mashed Potatoes, Sautéed Asparagus

#### DESSERTS - Choice of one

<b>CHOCOLATE BRIGADEIRO 1 SLICE</b>	<b>NEW YORK STYLE CHEESECAKE 1 SLICE</b>
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#### FOGO TRILOGY WINE - Choice of one

<b>JORJÃO MALBEC RESERVA</b>	<b>EULILA BY VIK RED BLEND</b>	<b>O'LEÃO BY VIK RED BLEND</b>
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ORDER NOW: fogo.com / PICK-UP: Prepped & Ready  
 DELIVERY: \$4.99 Delivery Fee, Minimum purchase \$15, \$3 service fee  
 LAS VEGAS VENETIAN 3377 S. Las Vegas Blvd, Suite 2087, Las Vegas, NV 89109 385 388 8680

\*Some of these menu 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. 2000/day is used to calculate calorie count, but calorie need may vary. Additional nutritional information available upon request. Individual items show calories/serving. Group packages show calories/portion/person. © 2026 Fogo de Chão (Holdings) Inc. All rights reserved.

South American Wine

Founders Trilogy Wines

Includes all three wines 101

The Founders Trilogy Collection includes three wines (Eulila, Jorjão, and O Leão), each honoring one of our founding Fogo family members, Jorge Ongaratto, Selma "Eulila" Oliveira, and Larry Johnson. The collection also includes a commemorative box and tasting sheet.

	Priced Individually
<b>RED BLEND</b> - Eulila by VIK, Cachapoal Valley, Chile 630 cal In honor of Selma "Eulila" Oliveira, the beloved brand matriarch.	48
<b>MALBEC</b> - Jorjão by Zuccardi, Mendoza, Argentina 660 cal In honor of Jorge Ongaratto, the Brazilian gaucho and founding father of Fogo de Chão.	51
<b>RED BLEND</b> - O Leão by VIK, Cachapoal Valley, Chile 640 cal In honor of Larry Johnson, the courageous leader of global growth.	54

WHITE AND ROSÉ

<b>SAUVIGNON BLANC</b> - Lapostolle, "Grand Selection", Rapel Valley, Chile 580 cal	45
<b>ROSÉ</b> - Montes, "Cherub", Colchagua Valley, Chile 590 cal	38
<b>CHARDONNAY</b> - Natura by Emiliana, Chile 610 cal	39

RED

<b>CABERNET SAUVIGNON</b> - The Sonhadores by Cline Family Cellars, Alexander Valley 640 cal	84
<b>RED BLEND</b> - The Seeker, Mendoza, Argentina 630 cal	37
<b>RED BLEND</b> - VIK, "Milla Cala", Millahue, Chile 640 cal	60
<b>RED BLEND</b> - VIK, "La Piu Belle", Millahue, Chile 640 cal	150

Beverages

<b>SOFT DRINK</b> fountain or canned (where available). 140 cal	4.95	<b>GUARANÁ ANTARCTICA</b> 140 cal	4.95
<b>ICED TEA</b> 5 cal	5	<b>LEMONADE</b> 260 cal	5

À la carte

<b>SEASONAL HUMMUS</b> 7	<b>QUINOA TABBOULEH</b> 7 90 cal	<b>POTATO SALAD</b> 250 cal 7
<b>MASHED POTATOES</b> 7 170 cal	<b>CAESAR SALAD</b> 70 cal 7	<b>SEASONAL APPLE SALAD</b> 7 88 cal
<b>SAUTÉED ASPARAGUS</b> 7 200 cal	<b>TRI-BEAN SALADA</b> 140 cal 7	<b>PÃO DE QUEIJO</b> 90 cal 10
<b>SAUTÉED BROCCOLI</b> 7 280 cal	<b>MOZZARELLA CAPRESE</b> 7 90 cal	<b>POWER GREENS</b> 5-120 cal 6
	<b>FEIJOADA</b> 100 cal 7	<b>SMOKED SALMON</b> 8oz 15 270 cal
	<b>WHITE RICE</b> 210 cal 7	

Desserts

<b>CHEESECAKE BRÛLÉE</b> 1070 cal	13	<b>CHOCOLATE BRIGADEIRO</b> 1270 cal	13
<b>TRES LECHEs CAKE</b> 830 cal	13	<b>KEY LIME PIE</b> 840 cal	13

Must be 21 years of age or older to consume alcohol. WARNING: DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE AND OTHER ALCOHOLIC BEVERAGES MAY INCREASE CANCER RISK AND DURING PREGNANCY, CAN CAUSE BIRTH DEFECTS.

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