

*Experience Churrasco at Home**Churrasco Combinations***CHOOSE ONE MEAT**

6oz Prices Vary

**CHOOSE TWO MEATS**

10oz total 27

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

<b>PICANHA*</b>	23	<b>MASHED POTATOES</b> 170 cal
Prime part of Top Sirloin. 6oz 440 cal		<b>SAUTÉED ASPARAGUS</b> 200 cal
<b>FRANGO</b>	21	<b>SAUTÉED BROCCOLI</b> 280 cal
Marinated Chicken Legs/Thighs. 6oz 350 cal		<b>QUINOA TABBOULEH</b> 90 cal
Marinated Chicken Breast. 6oz 300 cal		<b>POWER GREENS</b> 5-120 cal
<b>FRALDINHA*</b>	23	<b>CAESAR SALAD</b> 70 cal
Bottom Sirloin. 6oz 380 cal		<b>TRI-BEAN SALADA</b> 140 cal
<b>LAMB PICANHA*</b>	23	<b>MOZZARELLA CAPRESE</b> 90 cal
Prime Lamb Steak. 6oz 700 cal		<b>FEIJOADA</b> 100 cal
<b>MEDALHÕES COM BACON *</b>	23	<b>WHITE RICE</b> 210 cal
Bacon-wrapped Chicken. 6oz 350 cal		<b>POTATO SALAD</b> 250 cal
Bacon-wrapped Steak. 6oz 370 cal		<b>SEASONAL APPLE SALAD</b> 88 cal
		<b>SEASONAL HUMMUS</b>

*Fire-Roasted Meats***BY THE POUND**

<b>PICANHA*</b>	27	<b>FRANGO</b>	18
Prime part of Top Sirloin. 1180 cal		Marinated Chicken Legs/Thighs. 930 cal	
<b>MEDALHÕES COM BACON *</b>	30	Marinated Chicken Breast. 810 cal	
Bacon-wrapped Chicken. 940 cal		<b>LAMB PICANHA*</b>	30
Bacon-wrapped Steak. 990 cal		Prime Lamb Steak. 700 cal	
<b>FRALDINHA*</b>	35	<b>LINGUIÇA</b>	28
Bottom Sirloin. 1010 cal		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>	26	<b>ATLANTIC SALMON*</b>	22
Grilled. 8oz 600 cal		8oz 640 cal	
<b>BONE-IN BEEF ANCHO*</b>	70	<b>CORDEIRO*</b>	55
Bone-In Ribeye. 32oz 2400 cal		Rack of 8 Lamb Chops. 1lb 770 cal	
<b>BISTECA DE PORCO</b>	55	<b>COSTELA*</b>	100
Double Bone-in Pork Chop. 20oz 1300 cal		Beef Short Ribs. 5lb 8800 cal	

*Butcher Shop***READY TO GRILL**

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

Prime part of Top Sirloin  
16oz

**FRALDINHA\***

Bottom Sirloin 16oz

**FRANGO**

Marinated Chicken Breast  
16oz

**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****PICANHA**

Prime part of Top Sirloin  
(4) 5oz steaks

**FRALDINHA**

Bottom Sirloin (1) 16oz steak

**FRANGO**

Marinated Chicken  
Legs/Thighs 2lb

**LAMB PICANHA**

Prime Lamb Steak  
(2) 5oz steaks

**LINGUICA**

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****DRY-AGED TOMAHAWK ANCHO**

36oz 2650 cal

**WAGYU NEW YORK STRIP**

20oz 1870 cal

155

*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**BONE-IN RIBEYE\***

32oz. steak

**FILET MIGNON\***

8oz. steak

**ATLANTIC SALMON\***

8oz. filet

**BRAZILIAN SIDES**

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

**DESSERTS** - Choice of one**CHOCOLATE BRIGADEIRO 1 SLICE****NEW YORK STYLE CHEESECAKE 1 SLICE****FOGO TRILOGY WINE** - Choice of one**JORJÃO MALBEC RESERVA****EULILA BY VIK RED BLEND****O'LEÃO BY VIK RED BLEND**

ORDER NOW: [fogo.com](http://fogo.com) / PICK-UP: Prepped & Ready

DELIVERY: \$4.99 Delivery Fee, Minimum purchase \$15, \$3 service fee

LAS VEGAS VENETIAN

\*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.

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

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

*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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LAS VEGAS VENETIAN