

Starters

Sized to share. Served with Brazilian Malagueta cocktail sauce and fresh lemon.

JUMBO SHRIMP COCKTAIL 	27	SEAFOOD TOWER 	112	CHILLED LOBSTER & SHRIMP 	48
Six jumbo shrimp. <i>230 cal</i>		Lobster tails and claws, jumbo shrimp, snow crab legs, green-lipped mussels. Serves 4 or more. <i>440 cal</i>		Two lobster claws, one split lobster tail, four jumbo shrimp. <i>210 cal</i>	

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* 	57/person	INDULGENT CHURRASCO	77/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
<i>220 cal</i>		<i>460 cal</i>	
BLACK TRUFFLE BUTTER 	8	ROASTED BONE MARROW	9
<i>220 cal</i>		<i>315 cal</i>	

SHARE AN INDULGENT CUT

Sized to share at the table for four or more.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* 	130	WHOLE BRANZINO* 	70
36oz. Long-Bone Ribeye, dry-aged 42 days. <i>1620 cal</i>		Whole fresh fish, blistered and carved tableside. <i>865 cal</i> <i>Available Wednesday - Sunday</i>	
WAGYU NY STRIP* 	170	WAGYU ANCHO (RIBEYE)* 	180
20oz. premium graded. <i>1345 cal</i>		24oz. premium graded Ribeye. <i>1872 cal</i>	
WAGYU PORTERHOUSE* 	185		
30oz. premium graded, aged for 21 days. <i>1345 cal</i>			

Entrées

Seafood, Chicken, Vegetarian & More

Includes the Market Table & Feijoada Bar and Brazilian sides.

SINGLE CHURRASCO CUT 	44	CHILEAN SEA BASS 	49
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. <i>740 cal</i>		Topped with papaya vinaigrette. Served with grilled asparagus. <i>730 cal</i>	
BRUNCH MARKET TABLE & FEIJOADA BAR	36	PAN-SEARED SALMON* 	40
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. <i>570 cal</i>	
		CAULIFLOWER STEAK 	41
		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. <i>740 cal</i>	
		SEARED TOFU AND SESAME BLACK BEAN PASTA  	42
		Tossed with carrot ginger-sesame dressing. <i>430 cal</i>	

Shareable Sides

Sized to share for two or more.

LOBSTER MAC & CHEESE	18	CRISPY YUCA FRIES 	6	BURRATA & ROASTED TOMATOES	12
Butter-Bathed™ lobster, rich cheese sauce, Panko breadcrumbs. <i>1280 cal</i>		Grated parmesan, malagueta aioli. <i>620 cal</i>		Served warm with crisp toasts. <i>880 cal</i>	

Brunch Cocktails

PASSION FRUIT MIMOSA	11	FOGO BLOODY MARY	12	PROSECCO, LA MARCA	12.25
<i>130 cal</i>		<i>170 cal</i>		<i>130 cal</i>	

 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. 0930-193-B