

LUNCH MENU

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* 	49/person	INDULGENT CHURRASCO	69/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)* 	125	WHOLE BRANZINO* 	65
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* 	160	WAGYU ANCHO (RIBEYE)* 	165
20oz. premium graded. <i>1345 cal</i>		24oz. premium graded Ribeye. <i>1872 cal</i>	

Entrées Seafood, Chicken, Vegetarian & More

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

MARKET TABLE & FEIJOADA BAR 	18	CHILEAN SEA BASS 	36
Visit as often as you like. Includes a naturally gluten-free array of seasonal salads, black pepper candied bacon, charcuterie, exotic fruit, nutrient-dense superfoods, feijoada (black bean stew with sausage and rice) and more.		Topped with papaya vinaigrette. Served with grilled asparagus. <i>730 cal</i>	
Add a Grilled Selection to the Market Table	add 16	PAN-SEARED SALMON* 	29
Choose one fire-roasted cut - 8-10oz. carved tableside by our Gaucho Chefs. <i>740 cal</i> Picanha Fraldinha Lamb Picanha Bisteca de Porco Frango		Topped with chimichurri. Served with grilled asparagus. <i>570 cal</i>	
		CAULIFLOWER STEAK 	24
		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. <i>740 cal</i>	
		SEARED TOFU  	25
		Chimichurri-marinated, served with spinach rice. <i>430 cal</i>	

Shareable Sides

Sized to share for two or more.

LOBSTER MAC & CHEESE	18	CRISPY YUCA FRIES 	8	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>	
CHILES TOREADOS  	8	POTATOES AU GRATIN 	14		
Spicy blistered jalapeños and onions. <i>500 cal</i>		Creamy, layered Yukon potatoes, smoked provolone, parmesan. <i>1130 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. 0324-197-L