

INDULGENT APPETIZERS

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

JUMBO SHRIMP COCKTAIL
Six poached shrimp. 230 cal | 25.00

SEAFOOD TOWER
Split cold-water lobster tails, full lobster claws, jumbo shrimp, snow crab legs, green-lipped mussels. 440 cal | 108.00

CHILLED LOBSTER & SHRIMP
Two lobster claws, one split lobster tail, four jumbo shrimp. 210 cal | 44.00

A FOGO TRADITION
the **CHURRASCO EXPERIENCE**

CONTINUOUS TABLESIDE SERVICE OF SIGNATURE CUTS OF FIRE-ROASTED MEAT

Includes Market Table & Feijoada Bar

39.95 PER PERSON

FILET MIGNON* Tenderloin	PICANHA* Prime part of the Top Sirloin	COSTELA* Beef Ribs	<i>Brazilian Side Dishes</i>
BONE-IN BEEF ANCHO* Bone-in Ribeye	MEDALHÕES COM BACON* Bacon-Wrapped Chicken and Steak	ALCATRA* Top Sirloin	WARM PÃO DE QUEIJO Cheese Bread
FRALDINHA* Bottom Sirloin	CORDEIRO* Lamb Picanha, Chops	LINGUICA Spicy Pork Sausage	CRISPY POLENTA
LOMBO Pork	COSTELA DE PORCO Pork Ribs	BISTECA DE PORCO Double Bone-in Pork Chop	MASHED POTATOES
SEASONAL CUT		FRANGO Chicken	CARAMELIZED BANANAS

ADD AN INDULGENT CUT

Sized to share for four or more.

Enhance your dining experience by adding one of our premium cuts to your Churrasco Experience.

WAGYU ANCHO* (RIBEYE) 24oz. premium graded, aged for 21 days. 1872 cal 145.00	WAGYU NEW YORK STRIP* 20oz. premium graded, aged for 21 days. 1345 cal 135.00	DRY-AGED TOMAHAWK ANCHO* 36oz. Long Bone Ribeye dry-aged for a minimum of 42 days. 1620 cal 98.00
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GAUCHO LUNCH

MARKET TABLE & FEIJOADA BAR
15.00 per person

Fresh seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats, seasonal soup, Fogo feijoada (traditional black bean stew with sausage) served with rice, fresh orange, farofa (baked yuca flour with bacon), and more.

Add a Grilled Selection to the Market Table
Carved tableside. 8–10oz.

PICANHA* Prime part of Top Sirloin 740 cal add 10.00
FRALDINHA* Bottom Sirloin 630 cal add 11.00
LAMB PICANHA* Prime Lamb Steak 560 cal add 12.00
BISTECA DE PORCO Bone-in Pork Chop 520 cal ... add 10.00
FRANGO Chicken Breast 390 cal add 8.00

ENTRÉES

Available à la carte. Add the Market Table & Feijoada Bar to your entrée for 17.00.

CHILEAN SEA BASS Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal 30.95
PAN-SEARED SALMON* Topped with chimichurri. Served with grilled asparagus. 570 cal 24.00
CAULIFLOWER STEAK Oven roasted with a parmesan crust and basil sauce with warm chickpea salad. 740 cal 19.00

BRAZILIAN-INSPIRED BEVERAGES *Non-alcoholic*

Guaraná Antarctica 140 cal 4.50	Brazilian Limonada 220 cal 5.25	Pineapple Mint Lemonade 160 cal 5.00	Paradise Spritz 90 cal 5.00
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ASK YOUR SERVER ABOUT GLUTEN-FREE OR VEGETARIAN MEAL OPTIONS.
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. ©2022 Fogo de Chão, Inc. All rights reserved.