

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 Brunch Market Table

45.95 PER PERSON

FILET MIGNON*
Tenderloin

BONE-IN BEEF ANCHO*
Bone-in Ribeye

FRALDINHA*
Bottom Sirloin

LOMBO
Pork

SEASONAL CUT

PICANHA*
Prime part of the Top Sirloin

MEDALHÕES COM BACON*
Bacon-Wrapped Chicken and Steak

CORDEIRO*
Lamb Picanha, Chops

COSTELA DE PORCO
Pork Ribs

COSTELA*
Beef Ribs

ALCATRA*
Top Sirloin

LINGUICA
Spicy Pork Sausage

BISTECA DE PORCO
Double Bone-in Pork Chop

FRANGO
Chicken

Brazilian Side Dishes

WARM PÃO DE QUEIJO
Cheese Bread

CRISPY POLENTA

MASHED POTATOES

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 NEW YORK STRIP*
20oz. premium graded, aged for 21 days.
1345 cal | 135.00

WAGYU ANCHO* (RIBEYE)
24oz. premium graded, aged for 21 days.
1872 cal | 145.00

DRY-AGED TOMAHAWK ANCHO*
36oz. Long Bone Ribeye dry-aged for a minimum of 42 days. 1620 cal | 98.00

BRUNCH MARKET TABLE

Visit as often as you like. Includes Brazilian side dishes.
32.95 per person

Fresh seasonal salads, exotic vegetables, imported cheeses, cured meats, seasonal soup, and more.

Brazilian Brunch Features Include

Braised Beef Rib Hash, Made-to-Order Omelets, Bolo de Fubá (sweet cornmeal cake) with whipped banana crème, Belgian Waffles, Brazilian Sausage, Black Pepper Candied Bacon, Greek Yogurt Parfaits, and more.

BRUNCH COCKTAILS

Fogo Bloody Mary
Brazilian-spiced Bloody Mary with Fogo Cachaça - native spirit of Brazil. 340 cal | 10.50

Rosé, Montes, Cherub
Colchagua Valley, Chile 140 cal | 7.00

Passion Fruit Mimosa
Sparkling Prosecco with fresh orange juice and passion fruit. 130 cal | 9.50

Prosecco, La Marca
Italy 130 cal | 10.50

ENTRÉES

Includes Brunch Market Table and Brazilian side dishes.

CHILEAN SEA BASS
Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal | 44.95

PAN-SEARED SALMON*
Topped with chimichurri. Served with grilled asparagus. 570 cal | 37.00

CAULIFLOWER STEAK
Oven roasted with a parmesan crust and basil sauce with warm chickpea salad. 740 cal | 37.00
Available without Brunch Market Table | 19.00

BRAZILIAN-INSPIRED BEVERAGES

Non-alcoholic

Guaraná Antarctica 140 cal | 4.50
Brazilian Limonada 220 cal | 5.50
Pineapple Mint Lemonade 160 cal | 5.00
Paradise Spritz 90 cal | 5.00

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.