

## INDULGENT APPETIZERS

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

**JUMBO SHRIMP COCKTAIL**  
Six poached shrimp. 230 cal | 27.00

**SEAFOOD TOWER**  
Split cold-water lobster tails, full lobster claws, jumbo shrimp, snow crab legs, green-lipped mussels. 440 cal | 109.00

**CHILLED LOBSTER & SHRIMP**  
Two lobster claws, one split lobster tail, four jumbo shrimp. 210 cal | 45.00

## A FOGO TRADITION the CHURRASCO EXPERIENCE

CONTINUOUS TABLESIDE SERVICE OF SIGNATURE CUTS OF FIRE-ROASTED MEAT

*Includes Brunch Market Table*

44.50 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

**TORRESMO**  
Crispy Pork Belly

**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 | 140.00

**WAGYU ANCHO\* (RIBEYE)**  
24oz. premium graded, aged for 21 days.  
1872 cal | 150.00

**DRY-AGED TOMAHAWK ANCHO\***  
36oz. Long Bone Ribeye dry-aged for a minimum of 42 days. 1620 cal | 105.00

## ENTRÉES

*Includes Brunch Market Table and Brazilian side dishes. Select entrées available à la carte.*

**BRUNCH MARKET TABLE**  
Fresh seasonal salads, exotic vegetables, aged cheeses, cured meats, seasonal soup, and more. Brunch Features include Braised Beef Rib Hash, Made-to-Order Omelets, Bolo de Fubá, Belgian Waffles, Brazilian Sausage, and more. | 35.00

**PAN-SEARED SALMON\***  
Topped with chimichurri. Served with grilled asparagus.  
570 cal | 39.00

**CAULIFLOWER STEAK**  
Oven roasted with a parmesan crust and basil sauce with warm chickpea salad. 740 cal | 37.00

**CHILEAN SEA BASS**  
Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal | 46.00

**ROASTED VEGGIE POWER BOWL**  
Vegan and gluten free, served with chimichurri spinach rice.  
740 cal | 35.00

**SEARED TOFU AND SESAME BLACK BEAN PASTA**  
Vegan and gluten free, tossed with carrot ginger-sesame dressing. 430 cal | 37.00

## BRUNCH COCKTAILS

Passion Fruit Mimosa  
130 cal | 9.50

Fogo Bloody Mary  
340 cal | 10.50

Rosé, Montes, Cherub  
140 cal | 8.00

Prosecco, La Marca  
130 cal | 11.50

## BRAZILIAN INSPIRED BEVERAGES

Brazilian Limonada  
220 cal | 5.50

Guaraná Antarctica  
140 cal | 4.50

Paradise Spritz  
90 cal | 5.50

Pineapple Mint Lemonade  
160 cal | 5.00

*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. ©2023 Fogo de Chão, Inc. All rights reserved.