

SHAREABLES

Braised Beef Rib Sliders* - Xingu beer braised, caramelized onions, smoked provolone, brioche bun. (1380 cal)	\$12
Spiced Chicken Sliders - Marinated chicken breast, arugula, tomato, pickled onion, mango aioli, brioche bun. (960 cal)	\$9
Brazilian Empanadas - Flaky pastry, seasoned Picanha, onions, chimichurri aioli. (750 cal)	\$7
Jumbo Shrimp Cocktail - Six jumbo shrimp with malagueta cocktail sauce (230 cal)	\$21.5

ENTRÉES

CHURRASCO COMBINATIONS

Choose your fire-roasted meat and two traditional Brazilian sides. Served with Pão de Queijo and Chimichurri sauce.

Choose One Meat (6oz)		Choose two sides	
Picanha* (Prime Part of Top Sirloin) (440 cal)	\$16	Mashed Potatoes (170 cal)	Mozzarella Caprese (90 cal)
Fraldinha* (Bottom Sirloin) (380 cal)	\$16	Asparagus (25 cal)	Caesar Salad (70 cal)
Cordeiro* (Lamb Steak) (590 cal)	\$16	Quinoa Tabbouleh (90 cal)	Caesar Dressing (120 cal)
Medalhões com Bacon* (Bacon Wrapped Steak) (370 cal)	\$16	Lentil Quinoa (160 cal)	Feijoada (counts as 2 sides) (100 cal)
Medalhões com Bacon (Bacon Wrapped Chicken) (350 cal)	\$14	Mixed Greens (5 cal)	Potato Salad (250 cal)
Frango (Marinated Chicken Legs) (350 cal)	\$14	Italian Dressing (80 cal)	Apple Salad (280 cal)
Choose Any Two Meats (10oz total)	\$18		

FIRE-ROASTED ENTRÉES

Served with asparagus, Pão de Queijo & Chimichurri sauce.

Ribeye* - 10oz grilled and served with garlic mashed potatoes and chimichurri. (1240 cal)	\$39
Filet Mignon* - 8oz grilled and served with garlic mashed potatoes and chimichurri. (910 cal)	\$35
Pan-Seared Salmon* - 8oz topped with chimichurri. Served with fresh lemon. (1020 cal)	\$21

SANDWICHES

Served with polenta fries.

Picanha Burger* - Fresh ground in-house, smoked provolone, bibb lettuce, tomato, onion, chimichurri aioli, brioche bun. (1480 cal)	\$12
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À LA CARTE

Traditional Brazilian Side Dishes

Mashed Potatoes (170 cal)	\$4
Asparagus (25 cal)	\$4
Quinoa Tabbouleh (90 cal)	\$4
Lentil Quinoa (160 cal)	\$4
Mixed Greens (5 cal) Italian Dressing (80 cal)	\$4
Mozzarella Caprese (90 cal)	\$4
Caesar Salad (70 cal) Caesar Dressing (120 cal)	\$4
Potato Salad (250 cal)	\$4
Apple Salad (280 cal)	\$4
Feijoada (100 cal)	\$6
Smoked Salmon (8oz) (270 cal)	\$12

Desserts

Chocolate Brigadeiro (1,270 cal)	\$10
Tres Leches Cake (690 cal)	\$10
New York Style Cheesecake (990 cal)	\$10
Key Lime Pie (620 cal)	\$10
Brazilian-Style Flan (540 cal)	\$10

Beverages

Iced Tea (5 cal)	\$3
Lemonade (260 cal)	\$3
Fountain Drink (140 cal)	\$3

* 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.

Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. Nutrition information available upon request.
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