


DINNER MENU

Starters



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

PICANTE SHRIMP	99	CAVIAR BRIOCHE	249	CHILLED LOBSTER AND SHRIMP 	199
Tempura battered shrimp tossed in our house-made spicy sauce.		Brioche toast topped with egg salad, and parsley springs.		Two lobster claws, one split lobster tail, four jumbo shrimp.	

The Churrasco Experience

For more than a century, the Culinary Art of Churrasco, or cooking over an open flame, has been skillfully mastered by the Gaucho Chefs of Brazil. Our Gauchos carefully butcher, simply season and fire roast each cut to seal in the natural flavors, producing a salty bark and creating a unique and unforgettable culinary experience.

FULL CHURRASCO	349/person
The experience that made Fogo famous. Enjoy a continuous selection of premium Brazilian cuts carved tableside like the signature Picanha, Fraldinha, Roasted Chicken as well as steakhouse classics – Bone-in Ribeye, Filet mignon, Lamb Chops and more. Includes Market Table and Brazilian sides.	







BUTTER-POACHED LOBSTER TAIL 	89	ALL JUMBO LUMP CRAB CAKE	89
BLACK TRUFFLE BUTTER 	49	ROASTED BONE MARROW	59

SHARE AN INDULGENT CUT Sized to share at the table for 4 or more.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* 	990	WHOLE BRANZINO* 	189
1.2kg Long-Bone Ribeye, dry-aged 42 days.		Whole fresh fish, blistered and carved tableside.	
WAGYU NY STRIP* 	659	WAGYU ANCHO (RIBEYE)* 	689
500g premium graded.		500g premium graded Ribeye.	


Entrées
Seafood,
Chicken,
Vegetarian
& More

Includes Market Table, feijoada station and Brazilian sides dishes

SINGLE CHURRASCO CUT	199	CHILEAN SEA BASS 	229
Choose one fire- roasted meat cut, from Alcatra, Fraldinha, Lamb steak, Brisket, Roasted Chicken served continuously and carved tableside by our Gaucho Chefs.		Topped with papaya vinaigrette. Served with grilled asparagus.	
MARKET TABLE & FEIJOADA BAR 	129	PAN-SEARED SALMON* 	189
Visit as often as you like! Includes Brazilian side dishes. Fresh seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats, seasonal soup, Fogo feijoada (traditional black bean stew with beef) served with rice, fresh orange, farofa (baked yuca flour)		Topped with chimichurri. Served with grilled asparagus.	
		CAULIFLOWER STEAK 	149
		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad.	
		SEARED TOFU AND SESAME BLACK BEAN PASTA  	149
		Tossed with carrot ginger-sesame dressing.	

Sharable Sides

Sized to share for two or more.

LOBSTER MASHED POTATOES 	119	OSCAR CRAB ASPARAGUS	99
Butter-poached lobster, fresh chives.		Jumbo lump crab, Brazilian béarnaise.	

 Vegan  Gluten Free

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