

LUNCH MENU

Starters

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

PICANTE SHRIMP 99	CAVIAR BRIOCHE 299	CHILLED LOBSTER AND SHRIMP 199
Tempura battered shrimp tossed in our house-made spicy sauce. 759 cal	Brioche toast topped with egg salad, and parsley springs. 440 cal	Two lobster claws, one split lobster tail, four jumbo shrimp. 210 cal

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

279
/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 99	ROASTED BONE MARROW 69
BLACK TRUFFLE BUTTER 49	LOBSTER MASHED POTATO 129

SHARE AN INDULGENT CUT

Sized to share at the table for 4 or more.

TOMAHAWK ANCHO (RIBEYE)* 599	WHOLE BRANZINO* 199
1.2kg Long-Bone Ribeye 1620 cal	Whole fresh fish, blistered and carved tableside. 1150 cal
WAGYU NY STRIP* 699	WAGYU ANCHO (RIBEYE)* 699
500g premium graded. 1345 cal	500g premium graded Ribeye. 1872 cal

Entrées

Seafood,
Chicken,
Vegetarian
& More

Includes Market Table, feijoada station and Brazilian sides dishes

SINGLE CHURRASCO CUT 219	SEA BASS 199
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. 730 cal
MARKET TABLE & FEIJOADA BAR 99	PAN-SEARED SALMON* 179
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. 570 cal
	CAULIFLOWER STEAK 146
	Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. 740 cal

Sharable Sides

Sized to share for two or more.

ROSEMARY FRIES 49	SWEET POTATO FRIES 49
Crispy fries tossed with rosemary, sea salt, and a touch of olive oil. 680 cal	Crispy sweet potato fries lightly seasoned with sea salt. 620 cal

(V) Vegan

(GF) 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. Signatures drinks & liqueurs 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.