

BRUNCH MENU

Starters

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

JUMBO SHRIMP COCKTAIL 	1,350	SEAFOOD TOWER 	13,500	CHILLED LOBSTER AND SHRIMP 	7,950
Six jumbo shrimps.		Lobster tails and claws, jumbo shrimps, snow crab legs, green-lipped mussels. Serves 4 or more.		Two lobster claws, one split lobster tail, four jumbo shrimps.	

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 	3,650/person	INDULGENT CHURRASCO	5,395/person
The experience that made Fogo famous. Enjoy continuous tableside carving of premium cuts like signature Picanha (prime top sirloin), Fraldinha (bottom sirloin), Roasted Chicken, Bone-in Ribeye, Filet, Lamb Picanha, and more.		In addition to the Full Churrasco, enjoy your choice of enhancement Butter Poached Lobster Tail or Jumbo Lump Crab Cake, and a Decadent Dessert.	
Includes Market Table and Brazilian sides.			

SHARE AN INDULGENT CUT

Sized to share at the table for 4 or more.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* 	12,500	SEASONAL WHOLE FISH* 	2,950
36oz Long-Bone Ribeye, dry-aged 42 days.		2lb whole fresh fish, blistered and carved tableside.	
WAGYU NY STRIP* 	8,500		
20oz premium graded.			

Entrées

Seafood, Vegetarian & More

SINGLE CHURRASCO CUT 	2,950	CHILEAN SEA BASS 	2,995
Choose one fire-roasted cut from Picanha, Fraldinha, Lamb Picanha, Double-Cut Pork Chop, or Roasted Chicken. 8-10 oz carved tableside by our Gaucho Chefs.		Topped with papaya vinaigrette. Served with grilled asparagus.	
Includes the Market Table & Feijoada Bar and Brazilian Sides.			
MARKET TABLE & FEIJOADA BAR 	2,650	PAN-SEARED SALMON* 	1,950
Includes made-to-order Omelet Station, Belgian Waffles, Braised Beef Rib Hash, Brazilian Sausage, yogurt parfaits, and a naturally gluten-free array of seasonal salads, charcuterie, exotic fruit, and nutrient-dense superfoods. Includes Brazilian sides.		Topped with chimichurri. Served with grilled asparagus.	
		CAULIFLOWER STEAK 	1,295
		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad.	
		SEARED TOFU WITH SQUID INK PASTA	695
		Tossed with carrot ginger-sesame dressing.	

Shareable Sides

Sized to share for two or more.

LOBSTER MAC & CHEESE	1,895	OSCAR CRAB ASPARAGUS	1,495
Butter-poached lobster, creamy pasta.		Jumbo lump crab, Brazilian béarnaise.	

Brunch Cocktails

PASSION FRUIT MIMOSA	395	FOGO BLOODY MARY	345	ROMIO PROSECCO	345
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 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.

LUNCH MENU

Starters

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

JUMBO SHRIMP COCKTAIL 	1,350	SEAFOOD TOWER 	13,500	CHILLED LOBSTER AND SHRIMP 	7,950
Six jumbo shrimps.		Lobster tails and claws, jumbo shrimps, snow crab legs, green-lipped mussels. Serves 4 or more.		Two lobster claws, one split lobster tail, four jumbo shrimps.	

The Churrasco Experience

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FULL CHURRASCO 	3,200/person	INDULGENT CHURRASCO	4,945/person
The experience that made Fogo famous. Enjoy continuous tableside carving of premium cuts like signature Picanha (prime top sirloin), Fraldinha (bottom sirloin), Roasted Chicken, Bone-in Ribeye, Filet, Lamb Picanha, and more.		In addition to the Full Churrasco, enjoy your choice of enhancement Butter Poached Lobster Tail or Jumbo Lump Crab Cake, and a Decadent Dessert.	
Includes Market Table and Brazilian sides.			

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

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* 	12,500	SEASONAL WHOLE FISH* 	2,950
36oz Long-Bone Ribeye, dry-aged 42 days.		2lb whole fresh fish, blistered and carved tableside.	
WAGYU NY STRIP* 	8,500		
20oz premium graded.			

Entrées

Seafood, Vegetarian & More

SINGLE CHURRASCO CUT 	2,495	CHILEAN SEA BASS 	2,995
Choose one fire-roasted cut from Picanha, Fraldinha, Lamb Picanha, Double-Cut Pork Chop, or Roasted Chicken. 8-10 oz carved tableside by our Gaucho Chefs.		Topped with papaya vinaigrette. Served with grilled asparagus.	
Includes the Market Table & Feijoada Bar and Brazilian Sides.			
MARKET TABLE & FEIJOADA BAR 	1,950	PAN-SEARED SALMON* 	1,950
Visit as often as you like. Includes an array of fresh seasonal salads, exotic vegetables, aged cheeses, cured meats, seasonal soup, and more.		Topped with chimichurri. Served with grilled asparagus.	
		CAULIFLOWER STEAK 	1,295
		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad.	
		SEARED TOFU WITH SQUID INK PASTA	695
		Tossed with carrot ginger-sesame dressing.	

Shareable Sides

Sized to share for two or more.

LOBSTER MAC & CHEESE	1,895	OSCAR CRAB ASPARAGUS	1,495
Butter-poached lobster, creamy pasta.		Jumbo lump crab, Brazilian béarnaise.	

Brazilian-Inspired Beverages

BRAZILIAN LIMONADA	395	PARADISE SPRITZ	295
Refillable.		Pineapple, blood orange guava, club soda.	
GUARANÁ ANTARCTICA	395	PINEAPPLE MINT LEMONADE	295
Brazilian Soda.		With club soda.	

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WEEKDAY DINNER MENU

Starters

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JUMBO SHRIMP COCKTAIL 	1,350	SEAFOOD TOWER 	13,500	CHILLED LOBSTER AND SHRIMP 	7,950
Six jumbo shrimps.		Lobster tails and claws, jumbo shrimps, snow crab legs, green-lipped mussels. Serves 4 or more.		Two lobster claws, one split lobster tail, four jumbo shrimps.	

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Includes Market Table and Brazilian sides.			

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

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* 	12,500	SEASONAL WHOLE FISH* 	2,950
36oz Long-Bone Ribeye, dry-aged 42 days.		2lb whole fresh fish, blistered and carved tableside.	
WAGYU NY STRIP* 	8,500		
20oz premium graded.			

Entrées

Seafood, Vegetarian & More

MARKET TABLE & FEIJOADA BAR 	2,650	CHILEAN SEA BASS 	2,995
Visit as often as you like. Includes an array of fresh seasonal salads, exotic vegetables, aged cheeses, cured meats, seasonal soup, and more.		Topped with papaya vinaigrette. Served with grilled asparagus.	
		PAN-SEARED SALMON* 	1,950
		Topped with chimichurri. Served with grilled asparagus.	
		CAULIFLOWER STEAK 	1,295
		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad.	
		SEARED TOFU WITH SQUID INK PASTA	695
		Tossed with carrot ginger-sesame dressing.	

Shareable Sides

Sized to share for two or more.

LOBSTER MAC & CHEESE	1,895	OSCAR CRAB ASPARAGUS	1,495
Butter-poached lobster, creamy pasta.		Jumbo lump crab, Brazilian béarnaise.	

Brazilian-Inspired Beverages

BRAZILIAN LIMONADA	395	PARADISE SPRITZ	295
Refillable.		Pineapple, blood orange guava, club soda.	
GUARANÁ ANTARCTICA	395	PINEAPPLE MINT LEMONADE	295
Brazilian Soda.		With club soda.	

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WEEKEND DINNER MENU

Starters

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JUMBO SHRIMP COCKTAIL 	1,350	SEAFOOD TOWER 	13,500	CHILLED LOBSTER AND SHRIMP 	7,950
Six jumbo shrimps.		Lobster tails and claws, jumbo shrimps, snow crab legs, green-lipped mussels. Serves 4 or more.		Two lobster claws, one split lobster tail, four jumbo shrimps.	

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		PAN-SEARED SALMON* 	1,950
		Topped with chimichurri. Served with grilled asparagus.	
		CAULIFLOWER STEAK 	1,295
		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad.	
		SEARED TOFU WITH SQUID INK PASTA	695
		Tossed with carrot ginger-sesame dressing.	

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