LUNCH MENU

Starters

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

JUMBO SHRIMP COCKTAIL 30.50
Six jumbo shrimp. *230 cal*

SEAFOOD TOWER 112
Lobster tails and claws, jumbo shrimp, snow crab legs, green-lipped mussels. Serves 4 or more. *440 cal*

CHILLED LOBSTER & SHRIMP 48
Two lobster claws, one split lobster tail, four jumbo shrimp. *210 cal*

The Churrasco Experience

Our Gaucho chefs honor a century of tradition, skillfully butchering, simply seasoning, and fire-roasting each cut over an open flame for an unforgettable experience.

FULL CHURRASCO* 61/person
The experience that made Fogo famous. Enjoy continuous tableside carving of premium Brazilian cuts including favorites like:

Picanha (top sirloin)
Fraldinha (bottom sirloin)
Roasted Chicken
Bone-in Ribeye
Lamb Chops
Filet and more.

INDULGENT CHURRASCO 83/person
In addition to the Full Churrasco, enjoy your choice of decadent dessert and your choice of enhancement:

Butter-Bathed™ Lobster Tail
Black Truffle Butter
All Jumbo Lump Crab Cake
Roasted Bone Marrow

Our Churrasco Experiences include Market Table and Brazilian sides.

Enhance your experience with:

BUTTER-BATHED™ LOBSTER TAIL 20
220 cal

BLACK TRUFFLE BUTTER 10
220 cal

ALL JUMBO LUMP CRAB CAKE 20
460 cal

ROASTED BONE MARROW 18
635 cal

SHARE AN INDULGENT CUT

Sized to share at the table for four or more.

WAGYU NY STRIP* 190
20oz. premium graded. *1345 cal*

WAGYU ANCHO (RIBEYE)* 200
24oz. premium graded Ribeye. *1872 cal*

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* 150
36oz. Long-Bone Ribeye, dry-aged 42 days. *1620 cal*

Entrées

Seafood, Chicken, Vegetarian & More

Add the Market Table & Feijoada Bar to your entrée for $22

MARKET TABLE & FEIJOADA BAR 22
Visit as often as you like. Includes a naturally gluten-free array of seasonal salads, black pepper candied bacon, charcuterie, exotic fruit, nutrient-dense superfoods, feijoada (black bean stew with sausage and rice) and more.

Add a Grilled Selection to the Market Table add 20
Choose one fire-roasted cut – 8-10oz. carved tableside by our Gaucho Chefs. *740 cal*
Picanha | Fraldinha | Lamb Picanha | Double-Cut Pork Chop | Roasted Chicken

BLISTERED BRANZINO 41.50
Crispy yuca bites, papaya vinaigrette. *730 cal*

PAN-SEARED SALMON* 32.50
Topped with chimichurri. Served with grilled asparagus. *570 cal*

CAULIFLOWER STEAK 28.50
Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. *740 cal*

SEARED TOFU (V) 28.50
Chimichurri-marinated, served with spinach rice. *430 cal*

Shareable Sides

Sized to share for two or more.

LOBSTER MAC & CHEESE 19
Butter-Bathed™ lobster, rich cheese sauce, Panko breadcrumbs. *1280 cal*

CHILES TOREADOS (V) 6
Spicy blistered jalapeños and onions. *500 cal*

CRISPY YUCA FRIES 8
Grated parmesan, malagueta aioli. *620 cal*

POTATOES AU GRATIN 10
Creamy, layered Yukon potatoes, smoked provolone, parmesan. *1130 cal*

HONEY-ROASTED RAINBOW CARROTS 12
Whipped feta. *80 cal*

BURRATA & ROASTED TOMATOES 13.50
Served warm with crisp toasts. *880 cal*

(V) Vegan (GF) Gluten Free

The Fogo Full Churrasco Experience for children 6 and under is complimentary, 7-12 half price. Indulgent Churrasco is available at an upgrade.
*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.
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