DINNER MENU

Appetizers

Grilled Garlic Artichoke V	**$19**	**Truffle Polenta Fries** VEG	**$11**
Shrimp Cocktail	**$22**	**Fried Calamari**	**$16**
Beef Tartar	**$19**	**Torresmo (Crackling)**	**$12**

Brazilian Churrasco — $59.95

* Includes our Salad bar and Side dishes.

Enjoy the unlimited Brazilian Churrasco, tableside Premium meats served from our expertise Gaúcho chefs, grilled to perfection for you.

Picanha (Prime Coulotte)
Fraldinha (Bottom Sirloin)
Maminha (Prime Tri-Tip)
Garlic Beef (Fresh Garlic Coulotte)
Costela (Beef Ribs)
Filet Mignon (Tenderloin)
Ribeye (Prime Rib)
Lamb Chops (Rack of Lamb)
Lamb Leg (Prime Leg)
Brazilian Sausage (Pork)
Pork Ribs (Baby Back Ribs)
H&H Steak (Prime Steak)
Grilled Organic Pineapple (Roasted with Cinnamon and Brown Sugar)
Galeto (21 day Chicken Drumstick)
Spicy Chicken (Marinated Brazilian Style)
Bacon Wrapped Chicken
Seasonal Item

Add to Experience (For Parties of 4 or more):

Whole Prime Beef Short Ribs 100 oz **+$99**
Traditional Southern Brazilian Beef Short Ribs cooked to perfection for many hours, until the meat is so tender that it melts off the bone. Serves the table.

Side Dishes

Brazilian Cheese Breads GF | **Mashed Potatoes** | **Polenta** | **Golden Bananas**

Brazilian Classic Cuts — $48

* Includes our Salad bar and Side dishes.

Table side service of meats and gourmet foods by our gaucho chefs, includes Picanha (Prime culotte), Fraldinha (Bottom Sirloin), Maminha (Prime Tri-Tip), Chicken Breast (organic), Galeto (Chicken Drumstick), Bacon Wrapped Chicken, Pork Ribs (Baby Ribs), Brazilian Sausage, Leg of Lamb, Grilled Organic Pineapple.

Organic Salad Bar — $31.95

Our Organic Salad Bar is a colorful table of handpicked produce inspired by the best of Brazilian culinary.

Hot Items: *Stroganoff, Feijoada, White Rice, Collard Greens and Soup of the day.*
Cold Items: *Candied Bacon, Bread, Mushrooms, Zuchinni, Hearts of Palm, Asparagus, Olives, Potato Salad, Bell Peppers, Squash, Broccolli, Golden Beets, Arugula, Caprese Salad, Brazilian Hummus,Spring Mix, Brussel Sprouts, Tabbouleh, Kale Caeser, Assorted Cheese, Cold Cuts and Seasonal Items.*

Entrees

Impossible Burger - *Bun, All the Gorceries, Impossible Pattie, Brazilian Secret Sauce.* V — **$23**

Truffle Filet Mignon - *8oz Grass-fed Filet Mignon on a truffle-butter sauce.Includes Side Dishes* GF — **$46**

Grilled Salmon - *Chimichurri Sauce, Arugula Quinoa Salad. Includes Side Dishes* GF — **$29**

Merluza Negra (Black Seabass) - *8 oz Brazilian Sea Bass served with our fresh secret sauce accompanied with delicious marinated brussels sprouts. Includes the organic salad bar and side dishes.* GF — **MKT**

The Brazilian Churrasco Experience for Children 6 and Under is Complementay, 7-12 Half Price

VEG VEGAN V VEGETARIAN GF GLUTEN-FREE

** Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses not all ingredients are listed on the menu / please alert your server of any food allergies.*

BRAZILIAN
STEAKHOUSE