

SHAREABLES

- Truffle Fries** GF 11

seasoned truffle and parmesan French fries
- Provolone Fondue** GF 12

melted grilled provolone cheese
- Bacon Wrapped Asparagus** GF 16

bacon wrapped grilled asparagus
- Torched Ribeye Nigiri\*** 23

sushi rice topped with a slice of ribeye steak – torched at the table
- Crisp Crab in the Shell** 26

crab meat, coconut milk, parmesan cheese & bread crumbs
- Shrimp Cocktail\*** GF 22

jumbo shrimp served with spicy malagueta sauce
- Fried Calamari** 21

breaded squid served with aioli spicy malagueta sauce
- Torched Salmon Nigiri\*** GF 21

sushi rice topped with a slice of salmon – torched at the table

H&H Churrasco Experience

70 Per Person

Tableside experience with the highest quality meats served from gaucha chefs, grilled to perfection.  
Includes fresh counter hot ‘n cold bar and sides.

Filet Mignon

Tenderloin

Picanha

Prime Culotte

Maminha

Tri-Tip

Fraldinha

Bottom Sirloin

Ribeye

Prime Rib

Costela

Beef Ribs

H&H Steak

House Steak

Garlic Picanha

Garlic Beef

Lamb Chops

Rack of Lamb

Lamb Leg

Prime Leg

Butter Chicken

Spicy Chicken Breast

Galeto

Chicken Drumstick

Chicken Hearts

Brazilian delicacies

Bacon Wrapped Chicken

Bacon Chicken Breast

Pork Ribs

Baby Back Ribs

Brazilian Sausage

Pork Sausage

Grilled Pineapple

Grilled Pineapple with Brown Sugar & Cinnamon.

Sides Mashed Potatoes Polentas Brazilian Cheese Bread GF Golden Bananas Pasta

Kids Brazilian Churrasco – Children 6 years old and under are Complimentary, Kids 7 – 12 years old are half price

All you can eat experience is only for dine in, leftovers may not be taken out.

SIGNATURES

\* Prime Beef Short Rib 100 oz 145

Traditional Southern Brazilian 3 bone ribs roasted for many hours, until the meat is so tender it falls off the bone GF

\* Truffle Filet Mignon 8oz 55

Prime tenderloin accompanied by asparagus risotto and fresh black truffle GF

\* Lamb Chops 53

Rack of lamb accompanied by mashed potatoes GF

\* Grilled Salmon 38

Wild-caught salmon served with forbidden rice salad GF

Branzino 52

Boneless whole fish with thyme and organic butter GF

\* H&H Burger 27

Bun, all groceries, cheese, homemade Brazilian secret sauce  
\*\*option of grass-fed or impossible patty (V)

Shrimp Limone Pasta 37

Tiger shrimp in a lemon cream sauce over fettuccine

Vegan Zucchini Pasta 34

Roasted asparagus & mushrooms over zucchini pasta GF (V)

\* A5 Wagyu - Ribeye Steak

16 – 18oz 250 6oz 100

Mirai International. Certified Japanese A5 wagyu from Miyazaki and Kagoshima Farms area in Japan GF

Fresh Counter Hot ‘n Cold Bar 33

Our counter bar is a mix of hot cold and items.

We currently source our produce from Peacock Farms, True Leaf Farms & Field Fresh Farms, all from California.

Steak



Lamb



Chicken



GF Gluten free (V) Vegan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have medical conditions. Alert your server of any food allergies, not all ingredients are listed on the menu.

A 4% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO DEFRAY THE INCREASED COST OF WAGES AND BENEFITS. THANK YOU FOR SUPPORTING OUR STAFF.