

A LA CARTE

Enhance
your plate

LOBSTER MAC & CHEESE	38
Creamy macaroni baked with tender lobster, aged cheeses, and a golden, crispy topping.	
SHRIMP RISOTTO	22
Creamy Arborio rice with shrimp, scallops, mussels, white wine, garlic, and Parmesan.	
GRILLED ASPARAGUS	12
Fresh asparagus spears lightly charred and finished with olive oil and sea salt.	
GRILLED BROCCOLINI	12
Tender broccolini, flame-grilled for a smoky finish, with a hint of lemon and garlic.	

CORN BRÛLÉE	18
Sweet corn custard topped with caramelized sugar, creating a rich and delicate flavor contrast.	
LOADED FRENCH FRIES	19
Golden fries piled high with melted cheese, bacon, scallions, and a drizzle of house sauce.	
TRUFFLE YUCCA FRIES	10
Crispy yucca fries tossed with truffle oil and Parmesan, served with house aioli.	

FULL
CHURRASCO
experience

Premium cuts served tableside in continuous succession

LUNCH

CUTS

- Picanha
- Bottom Sirloin
- Garlic Beef
- Spicy Beef
- Pork Ribs
- Lamb Steak
- Chicken Breast wrapped in bacon
- Chicken Legs
- Pork Sausage
- Shrimp

SIDES

Cheese Bread + Polenta

UNLIMITED PREMIUM SALAD BAR

36

BRUNCH

CUTS

- Picanha
- Bottom Sirloin
- Garlic Beef
- Spicy Beef
- Pork Ribs
- Lamb Steak
- Chicken Breast wrapped in bacon
- Chicken Legs
- Pork Sausage
- Shrimp

SIDES

Cheese Bread + Polenta

UNLIMITED PREMIUM SALAD BAR

37

DINNER

CUTS

- Picanha
- Bottom Sirloin
- Garlic Beef
- Spicy Beef
- Sirloin Wrapped in bacon
- Ribeye
- Filet Mignon
- Pork Ribs
- Pork Sausage
- Pork Parmesan
- Lamb Chop
- Lamb Steak
- Chicken Breast wrapped in bacon
- Chicken Legs
- Shrimp

SIDES

Cheese Bread + Polenta + Garlic
Mashed Potatoes + Caramelized
Banana + Chimichurri Steak Sauce

UNLIMITED PREMIUM SALAD BAR

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CONSUMER ADVISORY: Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have food allergies or dietary restrictions, kindly notify your server prior to ordering.

ALLERGEN NOTICE: Our culinary team works with ingredients including dairy, eggs, wheat, soy, nuts, and seafood. While we strive to prevent cross-contact, it may occur. Guests with severe allergies are encouraged to use discretion.

EXTRA SIDES: Entrées include two sides. Additional sides may be added for \$6 each.

Updated: 12/30/2025

Appetizers

AHI CAIPIRINHA CRU 21	CRAB CAKES (3 pcs.) 18	LEMON BUTTER SCALLOPS (6 pcs.) 36
Ahi tuna in a lime- cachaça cure, complimented by mango and charred corn.	Pan-seared lump crab meat patties with tangy garlic aioli sauce.	Baked scallops with lemon garlic butter sauce.
SIZZLING SHRIMP SCAMPI 14	MOQUECA SHRIMP TOSTADAS 14	MINI CARNE LOUCA SLIDERS 19
Garlic-butter shrimp in a white wine and lemon sauce, served sizzling hot with toasted artisan bread.	Mini tostadas topped with coconut-lime shrimp, a touch of chili crisp and fresh cilantro.	Brioche sliders filled with braised short-rib, pepper relish, truffle and smoked provolone.
BRAZILIAN BEEF EMPANADA (3 pcs.) 8	NACHOS 16	SHRIMP COCKTAIL 19
Savory pastries filled with a blend of seasoned beef and vegetables, encased in a golden, flaky crust.	Beef or Chicken. Tortilla chips topped with cheese, pickled jalapeños, and more, ideal for sharing.	Chilled shrimp with zesty cocktail sauce combined with avocado, red onions and jalapeños.
CHICKEN WINGS 12 16 (6 pcs.) (10 pcs.)	PALMITO FRITO 16	
Crispy and tender wings with a choice of Lemon Pepper, Honey BBQ, or Garlic Parmesan. (Served with baby carrots, celery stalks and ranch dressing)	Crispy fried hearts of palm served with chimichurri aioli.	

*Gourmet
burger and
Sandwich*

PICANHA BURGER	16	RIBEYE BURGER	18	CHICKEN SANDWICH	15
Juicy grilled picanha topped with melted cheese, crispy onions, and house sauce on a toasted brioche bun.		Hand-ground ribeye patty layered with aged cheddar, caramelized onions, and house-made aioli on a buttery brioche bun.		Crispy chicken breast with lettuce, coleslaw, pickles, and house-made aioli on a toasted bun.	

Salads

Add Protein

Chicken – 6
Beef – 8
Shrimp – 8

HEARTS OF PALM COBB	14	CLASSIC CAESAR SALAD	14
Mixed greens with hearts of palm, avocado, bacon, tomato, egg, and blue cheese, served with house vinaigrette.		Crisp romaine lettuce tossed with creamy Caesar dressing, Parmesan cheese, and croutons.	
CAPRESE SALAD	16	WEDGE SALAD	16
Fresh mozzarella, vine-ripened tomatoes, and basil drizzled with extra-virgin olive oil and aged balsamic glaze.		Chilled iceberg wedge topped with blue cheese dressing, crispy bacon, cherry tomatoes, and microgreens.	

Charcuterie and Premium Cheeses

SMOKED CHARCUTERIE BOARD 42

An assortment of select artisan cheeses served with refined accompaniments.

Entrée

2 sides includ

*Signature &
Prime Meats*
8 oz portion

PICANHA	24	BOTTOM SIRLOIN	26	RIBEYE	32
Prime top sirloin, rich and juicy Brazilian favorite.		Smoky, savory Brazilian-style grilled bottom sirloin.		Tender and well-marbled, with a rich, perfectly seared finish.	
FILET MIGNON	38	TOMAHAWK	140	LAMB CHOPS	36
Lean, buttery tender, and expertly cooked to highlight its delicate flavor.		Expertly grilled bone-in steak with rich, bold flavor.		Herb-seasoned, perfectly grilled lamb chops with classic mint jelly.	

Traditional Favorites

SIZZLING TASTE OF BRAZIL	29	PORK CHOPS	24	GRILLED CHICKEN THIGH	16
Trio of Picanha steak, bacon-wrapped chicken, and Brazilian sausage over onions and peppers.		Marinated with white wine and lemon pepper, served with pineapple glaze.		Herb-marinated, grilled to perfection, and served with rich au jus.	
CHICKEN BREAST WRAPPED IN BACON	14	BRAZILIAN PORK SAUSAGE	12		
Crispy bacon-wrapped chicken breast, savory and indulgent.		Juicy, smoky pork sausage with bold Brazilian spices.			

Seafood

GRILLED SALMON	28	GRILLED SEABASS	54
Flaky and rich, grilled to perfection.		Topped with lemon butter sauce, fresh thyme, and capers	
GRILLED LOBSTER	72	GRILLED BRANZINO	89
Succulent lobster tails with buttery dipping sauce.		Flame-grilled whole branzino with delicate, tender flavor.	
GRILLED SHRIMP	24		
Bright, savory grilled shrimp with lemon-pepper seasoning.			

Extra Sides

GARLIC MASHED POTATOES | GREEN BEANS WRAPPED IN BACON | POTATO SALAD |
CARAMELIZED BANANA | FRENCH FRIES | BRAZILIAN CARRETEIRO RICE |
VEGETABLE MEDLEY (Each Extra Side: 6)