

A LA CARTE			
Appetizers	AHI CAIPIRINHA CRU 21	CRAB CAKES (3 pcs.) 18	LEMON BUTTER SCALLOPS (6 pcs.) 36
	Ahi tuna cured in a lime soy sauce cachaça, 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.	Grilled ribeye 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	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.
Chicken – 6 Beef – 8 Shrimp – 8	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.

A LA CARTE			
Entrées (2 sides included)			
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 chimichurri sauce.
	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 CAMELIZED BANANA FRENCH FRIES BRAZILIAN CARRETEIRO RICE VEGETABLE MEDLEY (Each Extra Side: 6)
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A LA CARTE

Enhance
your plate

LOBSTER MAC & CHEESE

38

Creamy macaroni baked with tender lobster, aged cheeses, and a golden, crispy topping.

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.



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: 01/16/2025

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

39

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

52