

— A LA CARTE —

*Appetizers*

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

*Gourmet burger and Sandwich*

<b>PICANHA BURGER</b> 16	<b>RIBEYE BURGER</b> 18	<b>CHICKEN SANDWICH</b> 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	<b>HEARTS OF PALM COBB</b> 14	<b>CLASSIC CAESAR SALAD</b> 14
Chicken – 6	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.
Beef – 8		
Shrimp – 8	<b>CAPRESE SALAD</b> 16	<b>WEDGE SALAD</b> 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*

<b>PICANHA</b> 24	<b>BOTTOM SIRLOIN</b> 26	<b>RIBEYE</b> 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.
<b>FILET MIGNON</b> 38	<b>TOMAHAWK</b> 140	<b>LAMB CHOPS</b> 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*

<b>SIZZLING TASTE OF BRAZIL</b> 29	<b>PORK CHOPS</b> 24	<b>GRILLED CHICKEN THIGH</b> 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.
<b>CHICKEN BREAST WRAPPED IN BACON</b> 14	<b>BRAZILIAN PORK SAUSAGE</b> 12	
Crispy bacon-wrapped chicken breast, savory and indulgent.	Juicy, smoky pork sausage with bold Brazilian spices.	

*Seafood*

<b>GRILLED SALMON</b> 28	<b>GRILLED SEABASS</b> 54
Flaky and rich, grilled to perfection.	Topped with lemon butter sauce, fresh thyme, and capers
<b>GRILLED LOBSTER</b> 72	<b>GRILLED BRANZINO</b> 89
Succulent lobster tails with buttery dipping sauce.	Flame-grilled whole branzino with delicate, tender flavor.
<b>GRILLED SHRIMP</b> 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)

— A LA CARTE —

*Enhance  
your plate*

<b>LOBSTER MAC &amp; CHEESE</b>	38	<b>CORN BRÛLÉE</b>	18
Creamy macaroni baked with tender lobster, aged cheeses, and a golden, crispy topping.			
<b>GRILLED ASPARAGUS</b>	12	<b>LOADED FRENCH FRIES</b>	19
Fresh asparagus spears lightly charred and finished with olive oil and sea salt.			
<b>GRILLED BROCCOLINI</b>	12	<b>TRUFFLE YUCCA FRIES</b>	10
Tender broccolini, flame-grilled for a smoky finish, with a hint of lemon and garlic.			



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

F U L L  
**CHURRASCO**  
*experience*

Premium cuts served tableside in continuous succession

LUNCH	BRUNCH	DINNER
<b>CUTS</b>	<b>CUTS</b>	<b>CUTS</b>
Picanha	Picanha	Picanha
Bottom Sirloin	Bottom Sirloin	Bottom Sirloin
Garlic Beef	Garlic Beef	Garlic Beef
Spicy Beef	Spicy Beef	Spicy Beef
Pork Ribs	Pork Ribs	Ribeye
Lamb Steak	Lamb Steak	Filet Mignon
Chicken Breast wrapped in bacon	Chicken Breast wrapped in bacon	Pork Ribs
Chicken Legs	Chicken Legs	Pork Sausage
Pork Sausage	Pork Sausage	Pork Parmesan
Shrimp	Shrimp	Lamb Chop
		Lamb Steak
		Chicken Breast wrapped in bacon
		Chicken Legs
		Shrimp
<b>SIDES</b>	<b>SIDES</b>	<b>SIDES</b>
Cheese Bread + Polenta	Cheese Bread + Polenta	Cheese Bread + Polenta + Garlic
		Mashed Potatoes + Caramelized
		Banana + Chimichurri Steak Sauce
<b>UNLIMITED PREMIUM SALAD BAR</b>	<b>UNLIMITED PREMIUM SALAD BAR</b>	<b>UNLIMITED PREMIUM SALAD BAR</b>
36	39	52