

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

39

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

42

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

57

A LA CARTE

Appetizers

<b>AHI CAIPIRINHA CRU</b> 21 Ahi tuna cured in a lime soy sauce cachaça, mango and charred corn.	<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.
<b>SIZZLING SHRIMP SCAMPI</b> 14 Garlic-butter shrimp in a white wine and lemon sauce, served sizzling hot with toasted artisan bread.	<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.
<b>BRAZILIAN BEEF EMPANADA</b> (3 pcs.) 8 Savory pastries filled with a blend of seasoned beef and vegetables, encased in a golden, flaky crust.	<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.
<b>CHICKEN WINGS</b> 12   16 (6 pcs.) (10 pcs.) Crispy and tender wings with a choice of Lemon Pepper, Honey BBQ, or Garlic Parmesan. (Served with baby carrots, celery stalks and ranch dressing)	<b>PALMITO FRITO</b> 16 Crispy fried hearts of palm served with chimichurri aioli.	

Gourmet burger and Sandwich

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

Add Protein

Chicken – 6  
Beef – 8  
Shrimp – 8

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

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

Traditional Favorites

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

Seafood

<b>GRILLED SALMON</b> 28 Flaky and rich, grilled to perfection.	<b>GRILLED SEABASS</b> 54 Topped with lemon butter sauce, fresh thyme, and capers
<b>GRILLED LOBSTER</b> 72 Succulent lobster tails with buttery dipping sauce.	<b>GRILLED BRANZINO</b> 89 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 | CAMELIZED BANANA | FRENCH FRIES | BRAZILIAN CARRETEIRO RICE | VEGETABLE MEDLEY** (Each Extra Side: 6)