

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: Items marked with an (*) contain ingredients that are raw or may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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 notify their server.

Extra Sides: Entrées include two sides. Additional sides may be added for \$6 each

04/7/2026

FULL
CHURRASCO
experience

Premium cuts served tableside in continuous succession

LUNCH

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
- Grilled Shrimp

SIDES

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

UNLIMITED PREMIUM SALAD BAR

39

SALAD BAR ONLY | \$26

BRUNCH

CUTS

- Picanha*
- Bottom Sirloin*
- Garlic Beef*
- Spicy Beef*
- Sirloin Wrapped in bacon
- Ribeye*
- Filet Mignon*
- Pork Ribs
- Pork Sausage
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- Lamb Chop*
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SIDES

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UNLIMITED PREMIUM SALAD BAR
- BRUNCH ADDITIONS -

Grilled Salmon, Scrambled Eggs, Breakfast Potatoes, Bolo de Fuba (sweet cornmeal cake) with banana cream, Pavê, Mixed Fresh Fruit Bar, Lobster Bisque, Candied Bacon, Brazilian Flan, Chocolate Flan, Tres Leches and more!

42

SALAD BAR ONLY | \$36

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
- Grilled Shrimp

SIDES

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

UNLIMITED PREMIUM SALAD BAR

57

SALAD BAR ONLY | \$36

A LA CARTE

Appetizers

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

Gourmet burger and Sandwich

PICANHA BURGER* 16 Juicy grilled picanha topped with melted cheese, crispy onions, and house sauce on a toasted brioche bun.	RIBEYE BURGER* 18 Grilled ribeye layered with aged cheddar, caramelized onions, and house-made aioli on a buttery brioche bun.	CHICKEN SANDWICH 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

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

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

Traditional Favorites

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

Seafood

GRILLED SALMON* 28 Flaky and rich, grilled to perfection.	GRILLED SEABASS 54 Topped with lemon butter sauce, fresh thyme, and capers
GRILLED LOBSTER 72 Succulent lobster tails with buttery dipping sauce.	GRILLED BRANZINO 89 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)