

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

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BRUNCH

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 - 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!

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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

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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.

06/5/2026

A LA CARTE

Signature Starters

PICANHA APERITIVO* 21 Grilled Picanha steak bites tossed in fresh chimichurri and served with bread toasted artisan.	GRILLED LEMON BUTTER SHRIMP 14 Garlic butter shrimp finished in a white wine lemon sauce, served sizzling hot with grilled bread.	PALMITO FRITO 16 Crispy fried hearts of palm served with chimichurri aioli.
PAN SEARED SCALLOPS (6 pcs.) 36 Sea scallops finished with a lemon garlic butter sauce.	CHICKEN LOLIPOPS 13 17 (6 pcs.) (10 pcs.) Crispy and tender legs with a choice of Lemon Pepper, Honey BBQ, Caipirinha Cru, Buffalo or Garlic Parmesan.	TRUFFLE YUCCA FRIES 10 Crispy yucca fries tossed with truffle oil and parmesan, served with aioli.
SHRIMP COCKTAIL 19 Chilled shrimp with zesty cocktail sauce combined with avocado, red onions and jalapeños.	SIZZLING TASTE OF BRAZIL* 29 Trio of Picanha steak, bacon-wrapped chicken, and Brazilian sausage over onions and peppers.	BRAZILIAN BEEF EMPANADA (3 pcs.) 8 Savory pastries filled with a blend of seasoned beef and vegetables, encased in a golden, flaky crust.

Steakhouse burgers and Sandwiches

LTO on side all sandwiches

PICANHA SANDWICH* 20 Sliced picanha topped with melted cheese, chimi aioli on a toasted brioche bun.	RIBEYE BURGER* 22 Ground ribeye topped with provolone, caramelized onions, bacon and aioli on a toasted bun.	CHICKEN SANDWICH 15 Crispy chicken breast with lettuce, pickles, and aioli on a toasted bun.
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Premium Sides

LOBSTER MAC & CHEESE 38 Creamy macaroni baked with tender lobster, aged cheeses, and a crispy golden	GRILLED BROCCOLINI 12 Flame-grilled broccolini finished with lemon and garlic.
GRILLED ASPARAGUS 12 Fresh asparagus lightly charred and finished with olive oil and sea salt.	BRAZILIAN CARRETEIRO RICE 8 Traditional Brazilian rice prepared with sausage, vegetables, and fresh herbs.

Little Gauchos

MINI CHURRASCO PLATE 13 Choice of steak or chicken served with mashed potatoes and banana.	KIDS CLASSIC CHEESEBURGER 12 Kid's cheeseburger served with crispy fries.
KIDS MAC & BROCCOLI 12 Creamy mac & cheese served with broccoli.	LITTLE TENDERS PLATE 13 Crispy chicken tenders served with fries.

A LA CARTE

Entrées

(Served with mashed potatoes, fried bananas & chimichurri. Salad Bar +8)

Fire-Grilled Selections

PICANHA* 8 oz.: 32 12 oz.: 39 Prime top sirloin, rich and juicy Brazilian favorite.	PREMIUM SIRLOIN* 8 oz.: 32 12 oz.: 39 Smoky, savory Brazilian-style grilled bottom sirloin.
FILET MIGNON* 6 oz.: 46 8 oz.: 52 Center-cut beef tenderloin, exceptionally tender with a rich flavor and buttery texture.	LAMB CHOPS* (5 pcs) 12 oz.: 51 Herb-seasoned, perfectly grilled lamb chops with classic mint jelly.
GRILLED SALMON* 12 oz.: 34 Salmon finished with lemon butter.	PORK CHOPS 36 Marinated with white wine and lemon pepper, served with pineapple glaze.
CHICKEN BREAST WRAPPED IN BACON 32 Crispy bacon-wrapped chicken breast, savory and indulgent.	PORTOBELLO 14 Tick-cut portobello mushroom pan-shared in olive oil and finished with balsamic glaze.

House Specialties

TOMAHAWK* 140 Expertly grilled bone-in steak with rich, bold flavor.	RIBEYE* 12 oz.: 52 Tender and well-marbled, with a rich, perfectly seared finish.	GRILLED LOBSTER 72 Tender lobster tails served with warm butter sauce.
GRILLED SEABASS 54 Finished with lemon butter sauce, pan seared, and fried capers.	BRAZILIAN STROGANOFF 24 Creamy mushroom sauce, served with white rice and crispy potato sticks.	

Classic Sides

(Each Extra Side: 6)

GARLIC MASHED POTATOES | GREEN BEANS WRAPPED IN BACON | POTATO SALAD | CAMELIZED BANANA | FRENCH FRIES | VEGETABLE MEDLEY | CAESAR / ITALIAN

Add ons PROTEIN

FILET: 26 | SCALLOPS: 36 | SAUSAGE: 15 | SHRIMP: 15 | CHICKEN WRAPPED IN BACON: 16