

FULL

CHURRASCO

experience

LEANDER

Premium cuts served tableside

LUNCH

CUTS

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

43

SALAD BAR ONLY | \$19

BRUNCH

CUTS

- Picanha*
- Bottom Sirloin*
- Garlic Beef*
- Spicy Beef*
- Sirloin Wrapped in bacon
- Ribeye*
- Filet Mignon*
- Pork Ribs
- Pork Sausage
- Pork Tenderloin
- 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: Scrambled eggs, break-fast potatoes, candied bacon, seasonal fresh fruit, assorted cakes and desserts, and other rotating selections.

45

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 Tenderloin
- 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

63

SALAD BAR ONLY | \$36



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.

Signature Starters

PICANHA APERITIVO* 21	GRILLED LEMON BUTTER SHRIMP 14	BRAZILIAN BEEF EMPANADA (3 pcs.) 8
Grilled picanha steak bites tossed in fresh chimichurri. <i>Served with toasted bread</i>	Garlic butter shrimp finished in a white wine lemon sauce, served sizzling hot. <i>Served with toasted bread</i>	Savory pastries filled with a blend of seasoned beef and vegetables, encased in a golden, flaky crust.
PAN SEARED SCALLOPS (6 pcs.) 36	SIZZLING TASTE OF BRAZIL* 29	SHRIMP COCKTAIL 19
Sea scallops finished with a lemon garlic butter sauce.	Trio of picanha steak, bacon-wrapped chicken, and Brazilian sausage over onions and peppers. <i>Served with toasted garlic bread</i>	Chilled shrimp with zesty cocktail sauce combined with avocado, red onions and jalapeños.
TRUFFLE YUCA FRIES 10		
Crispy yuca fries tossed with truffle oil and parmesan, served with aioli.		

Steakhouse Sandwiches

RIBEYE BURGER* 22	CHICKEN SANDWICH 15
Ground ribeye topped with provolone, caramelized onions, bacon and, aioli on a toasted bun.	Crispy chicken breast with lettuce, pickles, and aioli on a toasted bun.

Little Gauchos

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

Entrées

Served with garlic mashed potatoes, caramelized bananas & chimichurri. Salad Bar +8

Fire-Grilled Selections

PICANHA* 8 oz.: 32 12 oz.: 39	PREMIUM BOTTOM SIRLOIN* 8 oz.: 32 12 oz.: 39
Prime top sirloin, rich and juicy Brazilian favorite.	Smoky, savory Brazilian-style grilled
FILET MIGNON* 6 oz.: 46 8 oz.: 52	LAMB CHOPS* (5 pcs) 12 oz.: 51
Center-cut beef tenderloin, exceptionally tender with a rich flavor and buttery texture.	Herb-seasoned, perfectly grilled lamb chops with classic mint jelly.
RIBEYE* 12 oz.: 52	TOMAHAWK* 140
Tender and well-marbled, with a rich, perfectly seared finish.	Expertly grilled bone-in steak with rich, bold flavor.
CHICKEN BREAST WRAPPED IN BACON 32	PORK RIBS 26
Bacon-wrapped chicken breast with a crisp finish, savory and indulgent.	Tender pork ribs marinated with white wine and a savory blend of spices.

Seafood

GRILLED SEA BASS 54	GRILLED LOBSTER 72	GRILLED SALMON* 12 oz.: 34
Pan-seared sea bass finished with lemon butter sauce and fried capers.	Tender lobster tails served with warm butter sauce.	Salmon finished with lemon butter.

Classic Sides

Each side: 6

GARLIC MASHED POTATOES | MAC & CHEESE | POTATO SALAD | CAESAR SALAD | ITALIAN SALAD | CARAMELIZED BANANA | FRENCH FRIES | VEGETABLE MEDLEY