



# FOGO DE CHÃO®

## BRAZILIAN STEAKHOUSE

**Saturday, Aug 13 – Saturday, Aug 27**

**Dinner \$35/Person†**

Mention Restaurant Week to receive special pricing.

*Fogo de Chão will donate \$2 from each dinner purchased to Culinaria and the programs it supports.*

### MARKET TABLE & FEIJOADA BAR

Fresh salads, exotic vegetables, Fogo® feijoada (black bean stew served with rice), seasonal soup, and more. Visit as often as you like.

### MAIN COURSE

Continuous tableside service of fire-roasted meats. Choices include:

**Picanha\* (Sirloin)** - Prime part of the top sirloin, seasoned with sea salt or garlic

**Alcatra\* (Top Sirloin)** - One of our largest steaks, tender and thinly sliced

**Fraldinha\* (Bottom Sirloin)** - Flavorful cut, with strong marbling

**Cordeiro\* (Lamb)** - Fresh leg of lamb

**Lombo (Pork)** - Parmesan-encrusted pork loin filets

**Costela de Porco (Pork Ribs)** - Marinated and slow-roasted for tenderness

**Linguíça (Pork Sausage)** - Slow-roasted and savory

**Frango (Chicken)** - Bacon-wrapped breast or tender legs

### BRAZILIAN SIDE DISHES

Warm pão de queijo (cheese bread), crispy polenta, mashed potatoes and caramelized bananas. Served throughout the meal.

### DESSERT

Choice of New York cheesecake, key lime pie, or chocolate mousse cake.



**CULINARIA™**

\* THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. Ingredient and nutrition information are available upon request.

† Valid for dinner only. Beverages, tax and gratuity are not included. Not valid with any other promotional offers.

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