

**Dinner Menu- \$33**

**Rodizio Service**

**Alcatra com Queijo**

*Top Sirloin stuffed with Provolone Cheese*

**Picanha**

*Beef (Special Brazilian Cut)*

**Fraldinha**

*Bottom Sirloin*

**Filet com Bacon**

*Filet Mignon wrapped in Bacon*

**Medalhão com Alho**

*Beef Medallions rubbed in Garlic*

**Spiedini de Frango**

*Chicken Spiedini*

**Lombo de Porco**

*Marinated Pork Loin*

**Linguica**

*Brazilian Pork Sausage*

**Sobre Coxa de Frango Picante**

*Spicy Chicken Thighs*

**Peru com Bacon**

*Marinated Turkey Wrapped in Bacon*

**Costela de Porco com Barbecue**

*KC Barbecue Pork Ribs*

## **Presunto Caramelizado**

*Carmelized Pit Ham*

## **Cordeiro**

*Marinated Leg of Lamb*

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### **Gourmet Bar Only**

**(great for vegetarians)**

*no meat service*

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### **What is Rodizio Service?**

Rodizio means “to rotate” in Portuguese and the service is just that from the rotisserie style of cooking the meat to the rotating manner in-which the meats are presented and served at your table.

#### **First Course**

Your first course starts with a trip to our Gourmet Bar. We offer over 30 different items from traditional Brazilian hot & cold dishes, Seafood, some American favorites, a variety of vegetables and various prepared salads. By no means is this your ordinary salad bar.

#### **Second Course**

The entrée course is controlled by the customer. There is a two sided disc at each place setting. One side signals the Rodizio service to start and the other side signals it to stop. You may flip it as many times as you like, but be sure to save room for each of our top quality cuts of pork, poultry, lamb and beef.

#### **Third Course**

To finish your Rodizio we have for you to choose from seven distinctive desserts with some traditional Brazilian sweets as well as All American favorites.