

Dinner Menu- \$33

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

*Medalhoes com Bacon** (Bacon-Wrapped Steak) - Hardwood smoked, honey-cured bacon

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

Lombo (Pork) - Parmesan-encrusted pork loin filets

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

Bisteca de Porco (Pork Chops) - Cured, center-cut, roasted on the bone

Linguica (Pork Sausage) - Slow-roasted and savory

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

BRAZILIAN SIDE DISHES

Warm pao 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.

*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.