

SAN DIEGO
Restaurant
Week

SEPT 26 - OCT 3

PRESENTED BY THE
CALIFORNIA RESTAURANT ASSOCIATION

Rei Do Gado

Brazilian Steakhouse

\$50 DINNER
Daily 4pm-10pm

INCLUDES SALAD BAR AND HOT DISH STATION

GRILL ITEMS

Picanha (Prime cut Top Sirloin), Tri-tip Steak, Ribeye Steak, Leg of Lamb, Bottom Sirloin with Garlic, Slow cooked Beef Short Rib, Pork Loin, Linguica (House-Made Spicy Pork Sausage), Chicken with Cheese, and Cinnamon Honey Glazed Pineapple

\$60 DINNER
Daily 4pm-10pm

INCLUDES SALAD BAR AND HOT DISH STATION

GRILL ITEMS

Filet Mignon, Picanha (Prime cut Top Sirloin), Tri-tip Steak, Ribeye Steak, Leg of Lamb, Bottom Sirloin with Garlic, Slow cooked Beef Short Rib, Pork Loin, Linguica (House-Made Spicy Pork Sausage), Chicken with Cheese and Cinnamon Honey Glazed Pineapple

SEAFOOD ITEMS – BAKED SALMON, SHRIMP COCKTAIL, LOBSTER BISQUE,
WHOLE LOBSTER (1 per guest)

Share your restaurant week experience on social media and don't forget to tag
[@reidogadosteakhouse](#) & [@sdrestaurantwk](#)