

RESTAURANT WEEK MENU

Full Rodizio Experience-Two Courses

Enjoy our full rodizio experience: 18 unlimited cuts of meat, gourmet salad bar with 45+ items, and side dishes served tableside + complimentary signature dessert for **\$72 per person**.

Our menu is inspired by the Gaucho culture and the authentic dining tradition of the Brazilian cowboy – grilled meats and fresh salads. With 17 different cuts of meats, ranging from beef, pork, chicken, lamb, and seafood, there is something for everyone to enjoy. Hearts of palm, artichoke hearts, sweet beets, asparagus, imported cheeses, and cured meats are only some of almost 45 items that our gourmet salad bar offers. Cheese bread appetizer and side dishes like garlic mashed potatoes, caramelized bananas, traditional rice and black beans, served tableside, are a perfect complement to the true Southern Brazilian menu.

Dinner and Weekends only.

Reservations required. When making reservations be sure to add the special note/request “Restaurant Week”.

Full Rodizio Selection

Picanha*

The noble part of the sirloin and our signature cut.

Bottom Sirloin*

One of the juiciest cuts from our grill.

Ribeye*

Expertly butchered and seasoned with a pepper blend.

Garlic Picanha*

Picanha, our traditional cut, with a garlic crust.

Spicy Picanha*

Noble cut of the sirloin, seasoned with our unique dry rub recipe.

Beef Ribs*

Grilled rotisserie-style over lower heat to render extremely juicy and tender.

Filet Mignon*

This is our leanest cut of beef and one of the premium selections from the grill.

Filet Mignon Wrapped in Bacon*

The filet mignon flavor is enhanced by a delicious crusty bacon strip.

Pork Loin with Parmesan*

Parmesan-crusting with special attention to preserving the tender juiciness of the pork.

Pork Ribs*

Seasoned with a wash of white wine, citrus, and spices.

Pork Sausage*

A traditional South-American style sausage.

Chicken Drumsticks*

Rested in a beer, brandy, and pepper blend before grilling.

Chicken Wrapped in Bacon*

Small portions of chicken breast, expertly seasoned, and wrapped in bacon.

Lamb Chops*

Lamb chops are skewered in individual portions and then bathed in a white wine and mint seasoning.

Leg of Lamb*

Traditionally prepared bone-in to give even more flavor to this citrus seasoned cut.

Grilled Salmon*

Seasoned with a citrus pepper blend and served with savory passion fruit sauce.

Grilled Shrimp*

Jumbo shrimp lightly marinated to a delicious citrus perfection.

Grilled White Cheddar Cheese

Brazilian style cheese grilled and served with spicy honey.

Grilled Pineapple

Caramelized with a hint of cinnamon and a great way to prepare your palate for even more meats.

Please inform your server if you or anyone in your party has a food allergy or dietary restriction.

Must be 21 or older to be served alcohol. Please enjoy responsibly. Drinking alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. Prices subject to change.