



AUTHENTIC OPEN -FIRED BRAZILIAN CHURRASCARIA

RESTAURANT WEEK
PREMIUM DINNER \$70

18 CUTS OF PREMIUM MEATS

*Including Salad bar and Brazilian dishes with table side service
and a glass of wine or champagne.*

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| 1 | Bottom Sirloin
<i>Alcatra</i> | 10 | Herb Marinated Leg of Lamb
<i>Penil de Cordeiro</i> |
| 2 | Beef Tenderloin (Filet Mignon)
wrapped in bacon
<i>Filet Mignon con bacon</i> | 11 | House Special Seasoned Pork Ribs
<i>Costela de Porco a molho Barbecue</i> |
| 3 | Chicken Thigh with Cheese
<i>Coxa De Frango</i> | 12 | Prime Ribeye
<i>Bife Ancho</i> |
| 4 | Prime Beef Ribs
<i>Costela de Boi</i> | 13 | House Artisan Sausage
<i>Linguiça</i> |
| 5 | Cupim-Hump Steak (Seasonal)
<i>Cupim de Boi</i> | 14 | Garlic-Crusted Top Sirloin
<i>Contrafilé ao Alho</i> |
| 6 | Grilled Pineapple
<i>Abacaxi com mel e canela</i> | 15 | Skirt Steak
<i>Fraldinha</i> |
| 7 | Tri-Tip Steak
<i>Maminha</i> | 16 | Rack of Lamb (Upon Request)
<i>Costeleta de Cordeiro</i> |
| 8 | Chicken Hearts (Upon Request)
<i>Coração de Frango</i> | 17 | Grilled Cheese
<i>Queijo coalho</i> |
| 9 | Top Sirloin Cap
<i>Picanha</i> | 18 | Fire Grilled Garlic Bread
<i>Pão de alho grelhado</i> |





AUTHENTIC OPEN-FIRED BRAZILIAN CHURRASCARIA

RESTAURANT WEEK PREMIUM DINNER \$50

*Including Salad bar and Brazilian dishes with table
side service and Fountain Drink per person*

- 1 **House Artisan Sausage**
Linguiça
- 2 **Bottom Sirloin**
Alcatra
- 3 **Tri-Tip Steak**
Maminha
- 4 **Chicken Thigh with Cheese**
Coxa De Frango
- 5 **Top Sirloin Cap**
Picanha
- 6 **Herb Marinated Leg of Lamb**
Penil de Cordeiro
- 7 **House Special Seasoned Pork Ribs**
Costela de Porco at molho Barbecue
- 8 **Grilled Pineapple**
Abacaxi com mel e canela
- 9 **Garlic-Crusted Top Sirloin**
Contrafilé ao Alho
- 10 **Fire Grilled Garlic Bread**
Pão de alho grelhado
- 11 **Chicken Hearts (Upon Request)**
Coração de Frango