







FIRST COURSE

GOURMET SALAD BAR AND HOT DISHES*

*OPTIONS ON PAGE 2



SECOND COURSE RODIZIO

- **PICANHA** (Signature cut of steak)
- GARLIC MARINATED SIRLOIN (Seasoned with garlic and salt)
- SIRLOIN (Seasoned with Rock salt)
- MAMINHA GARLIC BUTTER (Seasoned with garlic and butter)
- PORK SAUSAGE (Brazilian style Linguiça)
- PORK LOIN PARMESAN
 (Seasoned with bay leaf garlic and parmesan cheese)
- LEG OF LAMB
 (Seasoned with salt garlic mint and wine)
- BACON WRAPPED CHICKEN BREAST (Seasoned with garlic, sea salt, onions and Sazon)
- GARLIC CHICKEN THIGH
 (Seasoned with garlic, sea salt, onions and Sazon)
- **GRILLED PINEAPPLE** (Coated with cinnamon and sugar)
- **NEW YORK STEAK**(Seasoned with rock salt and black pepper)



THIRD COURSE (DESSERT)

TRES LECHES
 (Soft moist cake soaked with a three milk mixture and topped with a lightly sweetened whipped cream)

BRIGADEIRO TRIO
 (This Brazilian classic made with sweet condensed milk and cocoa powder will be on your mind nonstop after the first bite! Get ready to fall in love)



HANDCRAFTED DRINKS

GOLD RUSH \$12.5
 (Fresh lemon juice honey syrup with smoother taste of Maker's Mark 46®)





GOURMET SALAD BAR AND HOT DISHES



SEAFOOD CITRUS SALAD

A blend herbs lemon juice shrimp, and surimi crab roasted

ROASTED ARTICHOKES

Tender roasted artichokes with garlic, and olive oil

BRAZILIAN POTATO SALAD

Creamy mayo fresh herbs with carrots and potatoes

ROASTED EGGPLANT

Perfect caramelized cubes with onions and bell peppers

SAUTEED MUSHROOMS

With garlic white wine and soy sauce

SALPICÃO

Brazilian chicken salad with carrots and cream mayo

SEASONAL FRUITS

Fresh cut

BROCCOLI SALAD

Branchlets

VINAIGRETTE

Brazilian salsa with tomatoes, onions, and bell peppers

POMODORO PASTA SALAD

Rich flavorful tomato pasta salad with green olives

TROPICAL ARUGULA SALAD

With pineapple and cranberries

PRIMAVERA MIXED GREEN SALAD

With fresh tomatoes and strawberries

HOT SIDE DISHES

BEEF RICE

With beef, onions, bell peppers, and garlic

WHITE RICE

Vegan with vegetable oil and garlic

BRAZILIAN STYLE BRAISED BEEF

Slow cooked with bell peppers in a yucca root

MASHED POTATOES

Oven roasted with garlic

PINTO BEANS

With garlic and olive oil

FEIJOADA

Brazilian black bean stew with beef and pork

OVEN ROASTED POTATOES

With garlic and olive oil

BEEF LASAGNA

Brazilian-style with creamy white sauce

SWEET POTATOES

Oven roasted with rosemary and butter

SWEET PLANTAINS

Deep fried

MOQUECA

Fish and shrimp stew with coconut milk

CAESAR SALAD

With romaine lettuce parmesan cheese, tomatoes, carrots, and croutons

An all-you-can-eat experience!