



APPETIZERS

PICANHA À PALITO 12.95 <i>Sliced top sirloin steak topped chimichurri sauce</i>	SALGADINHOS 12.75 <i>Choice of Beef / Chicken / Shrimp Four homemade risolli</i>	CLAMS IN GARLIC & CILANTRO SAUCE 15.50 <i>Steamed clams coated in a garlic & cilantro sauce</i>
CAMARÃO GRELHADO 13.75 <i>Grilled small shrimp on skewer</i>	EMPANADA DUO 8.50 <i>Choice of Chicken / Beef Two fried Brazilian empanada served with aioli & vinaigrette sauce</i>	CHICKEN HEARTS 14.75 <i>Charcoal grilled chicken hearts served with fried yucca</i>
TORRESMO MINEIRO 12.75 <i>Rolled pork belly, marinated for 24h in a garlic and lime sauce, baked and then deep fried served with fried yucca</i>	PÃO DE QUEIJO 11.25 <i>Classic gluten free Brazilian cheese bread</i>	BRAZILIAN SLIDERS 13.75 <i>Three Brazilian cheese breed stuffed with homemade burger patty and melted cheese, served with fries and pickles</i>
PORTUGUESE SAUSAGE 12.75 <i>Charcoal grilled sliced Portuguese sausage with pickled vegetables</i>	SHRIMP IN GARLIC SAUCE 16.25 <i>Sautéed shrimp in garlic, butter, white wine & paprika</i>	CHICKEN WINGS 12.75 <i>Choice of Mild / Hot / Garlic & Lime Sauce Deep fried breaded chicken wings served with blue cheese sauce</i>
FRANGO À PASSARINHO 11.75 <i>Chicken wings minced into small pieces, marinated with lime, salt and pepper, and then deep-fried with a garlic finish</i>	FRIED CALAMARI 13.95 <i>Calamari rings breaded and fried until golden & served with our special homemade marinara sauce</i>	CALDO VERDE SOUP 6.85 <i>Creamy Portuguese soup made with smoked sausage, potatoes, and kale</i>
DADINHO DE TAPIOCA 11.50 <i>Fried tapioca & cheese squares served with sweet & spicy dipping sauce</i>	CLAMS CASINO 15.75 <i>Clams stuffed with crab meat, shrimp & topped with bacon</i>	
BOLINHO DE BACALHAU 11.75 <i>Six fried cod fish cake</i>		

RODÍZIO

All You Can Eat in a continuous table side service of selected signature rotisserie grilled meat.

Our meats are sliced thin to capture the tenderness and flavor produced by our slow-roasting process.

Includes a salad appetizer and is served with rice, beans, fries and fried banana.

Per Person 46.75

Kids Under 12 yo 27.50

*** No Sharing Or
Doggie Bags Allowed**

PLATERS

Our selection of charcoal rotisserie grilled meats in open flame. All platters are served with rice, black beans, fries and fried banana. (Vinaigrette sauce and farofa upon request)

CHURRASCO 28.95 <i>4 slices of top sirloin, chicken wrapped in bacon, sausage and chicken leg</i>	COSTELA DE VACA 33.95 <i>4 slowly roasted thick cut of short ribs</i>
PICANHA DE RODÍZIO 26.95 <i>6 slices of our selected top sirloin slowly roasted over open flame, tender and juicy, cooked to your taste</i>	ASA DE FRANGO 19.50 <i>4 roasted jumbo wings</i>
FRALDINHA NO ESPETO 35.95 <i>Charcoal grilled skirt steak served on the skewer</i>	PERNA DE FRANGO 19.50 <i>5 roasted chicken drums</i>
MEDALHÕES 21.95 <i>5 chicken / beef wrapped in bacon</i>	CAMARÃO ASSADO 26.95 <i>Charcoal grilled small shrimp</i>

SALAD

Add Protein:

+ \$4 Chicken, + \$5 Beef, + \$6 Shrimp, + \$10 Salmon

GARDEN SALAD 9.75
Mix greens, tomatoes, red onions, cucumber, black olives, EVOO

CAESAR SALAD 11.95
Romaine lettuce, parmesan cheese, homemade croutons & caesar dressing

BRAZILIAN SALAD 14.95
Arugula, hearts of palm, cherry tomatoes, beets, blackberry liqueur sauce

ON THE BUN

Served with fries and pickles

CHEFS BURGER 15.95
Brioche bun, homemade gourmet patty, smoked bacon, mozzarella cheese, mix green, tomato, red onions, mayo & secret sauce

BRAZILIAN STEAK SANDWICH 14.95
*Italian baguette, sliced sirloin steak, caramelized onions, mixed greens, tomatoes, mayo & secret sauce
+ \$2 Cheese*

CHICKEN BURGER 13.75
Brioche bun, homemade chicken patty, smoked bacon, tomatoes, mix greens & mayo



STEAKS

Premium selection of steaks charcoal grilled in an open flame.
Choice of two sides (Signature sides extra \$3 each).

PICANHA (22 oz) Top Sirloin Steak	28.50
RIBEYE (16 oz)	37.50
NY STRIP (16 oz)	36.75
SKIRT STEAK (12 oz)	34.75
FILET MIGNON (8 oz)	39.50
T BONE STEAK (22 oz) Certified Angus Beef - CAB	33.50
PORTERHOUSE (36 oz) 2PP Certified Angus Beef - CAB	76.75

SIDES

RICE	4
BLACK BEANS	4
RED BEANS	4
FRENCH FRIES	4
MASHED POTATOES	5
MIX VEGETABLES	5
BROCCOLI	5
GARLIC SAUCE	3
SMALL SALAD	5
FRIED EGG	3

SIGNATURE SIDES

FRIED YUCCA	6
SPANISH FRIES	6
BRUSSELS SPROUT	7
SWEET PLANTAIN	6
ROASTED POTATOES	6
ASPARAGUS	7
FRIED BANANA	6
CREAMY POLENTA	6

ENTREES

PICANHA CAIPIRA Charcoal grilled top sirloin in steak served with creamy polenta with parmesan cheese topped with butter beer sauce	25.95
BITOQUE 12 oz sirloin steak charcoal grilled then sautéed in a garlic, beer and butter sauce, with crispy Spanish potatoes and topped with an egg	26.50
STEAK HOUSE STYLE 14 oz sirloin steak charcoal grilled in open flame, topped with shrimp and melted cheese, served with roasted potatoes and tomato confit	32.75
FILET ON THE STONE (8oz) 39.50 / (12oz) 49.50 Choice of Two Sides + \$3 Each Signature Sides 8 oz filet mignon served raw on top of a flamed hot stone for a cook-yourself experience	
PICADINHO MISTO Mix of chicken, beef and sausage cubs sautéed with homemade gravy and picked veggies, served with rice and fries + \$6 Shrimp	23.75
SAUTÉED CHICKEN BREAST Choice of Two Sides + \$3 Each Signature Sides	21.25
GARLIC SAUCE	23.50
LEMON SAUCE	24.50

SEAFOOD

GRILLED ATLANTIC SALMON Charcoal grilled salmon fillet served with mashed potatoes and broccoli	27.50
SEA BASS FILLET Charcoal grilled skin-on sea bass, served with mashed potatoes and veggies	28.95
RED SNAPPER Choice of Two Sides + \$3 Each Signature Sides Whole grilled red snapper seasoned with butter-lemon sauce	25.75
BRANZINO Choice of Two Sides + \$3 Each Signature Sides Whole branzino grilled to perfection with lemons	26.25
BACALHAU Grilled salted cod fish served with roasted potatoes, and seasonal veggies	29.75

VEGETARIAN

PAELLA DE VEGETAIS Vegetable medley cooked with saffron rice	28.75
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STROGANOFF Choice of Chicken / Beef Stroganoff A delicious comfort food that is made with tender pieces of meat, smothered in a creamy sauce, served with potato sticks and rice	21.50
SHRIMP STROGANOFF	25.75
LINGUINI ALFREDO Linguine in a white creamy sauce + \$4 Chicken, + \$5 Beef, + \$6 Shrimp, + \$10 Salmon	19.25
SURF AND TURF Choice of Two Sides + \$3 Each Signature Sides 4oz filet mignon & 1 lobster tail	42.50
WHOLE BBQ CHICKEN Served with rice and fries	24.75
SPARE RIBS (8 Pcs) Served with rice and fries	25.75
BEEF RIBS (4 Pcs) HALF (2 Pcs) Served with rice and fries	34.95 19.50
CHICKEN & SPARE RIBS Served with rice and fries	29.25
CHICKEN & BEEF RIBS Served with rice and fries	32.95
BEEF & SPARE RIBS Served with rice and fries	34.25

GARLIC SHRIMP DINER Sautéed shrimp in garlic sauce, served with rice and fries	25.95
GRILLED OCTOPUS Charcoal grilled octopus served with roasted potatoes, tomato confit, broccoli & roasted red peppers	34.95
PAELLA MARINERA Seafood medley cooked with saffron rice 1/2 lobster, shrimp, clams, mussels & scallops	33.75
MARISCADA Red / Green Sauce Seafood medley stew in a homemade tomato based sauce or garlic and herbs sauce 1/2 lobster, shrimp, clams, mussels & scallops	32.75
GRILLED SQUID Charcoal grilled squid served with vegetables, and mashed potatoes	23.75

STROGANOFF DE PALMITO Hearts of palm and mushroom sautéed and smothered in a creamy sauce, served with rice and potato sticks	26.75
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• All parties of 6 or more are subject to automatic 20% gratuity.
• All checks paid with debit or credit card will be subject to a 3% processing fee.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We are not responsible for any food allergies. Please be advised.