

Fogo de Chao Brazilian Steakhouse - Las Vegas Menu

- **FOGO MENU**

MEATS

Picanha (Top Sirloin)

Our signature steak, picanha is a prime cut of top sirloin. The picanha cut is very popular in the churrascarias of Southern Brazil. At Fogo de Chao, our gaucho chefs carefully carve each piece, just as the gauchos before them have done for hundreds of years. Fogo prepares picanha two different ways. We offer the traditional light seasoning, and a more robust garlic seasoned version. Both are equally delicious and grilled to juicy perfection.

Filet Mignon

Filet mignon is known as the most tender of cuts. At Fogo, our gaucho chefs expertly prepare your filet mignon from the most flavorful part of the beef tenderloin. Once seasoned, the filet is grilled to perfect tenderness. For those who prefer filet mignon wrapped in bacon, Fogo offers a delicious bacon-wrapped version. Each delectable piece is seasoned lightly and grilled rotisserie style.

Beef Ancho (Rib Eye)

Beef ancho is cut from the prime part of the rib eye. The beautiful marbling on the rib eye provides its superb flavor, juiciness and texture, making this one of the most popular steaks at Fogo. The gaucho chefs know that such a finely marbled cut of beef needs a light hand when it comes to seasoning. They apply just a touch before grilling the steak, rotisserie style.

Alcatra (Top Sirloin)

Alcatra is a special cut of top sirloin originating in the steakhouses of Southern Brazil. Like picanha, alcatra is a popular cut in Brazil. The gaucho chefs at Fogo custom cut each piece of alcatra for our guests. Many of our Brazilian-trained gaucho chefs hone their skills in our restaurants in Brazil before coming to the United States. It is there they learn to properly cut alcatra, season it lightly, and grill it to delicious perfection.

Fraldinha (Bottom Sirloin)

In Brazil, bottom sirloin is called fraldinha. Though it may be difficult to pronounce, you will enjoy the taste of fraldinha. Because of the strong marbling characteristics, fraldinha has an unmatched juiciness and robust flavor. Whenever people gather on a farm in Southern Brazil to enjoy churrasco (BBQ), fraldinha is sure to be on the grill. Fraldinha is one of the most distinctive and flavorful cuts of meat from Southern Brazil. At Fogo, our gaucho chefs hand select and grill each piece of fraldinha before carving it tableside for our guests.

Costela (Beef Ribs)

Tender, juicy beef ribs expertly prepared by the gaucho chefs at Fogo. These fall-off-the-bone ribs are first lightly seasoned. Then they are grilled for several hours to capture their rich natural flavor. A favorite in Southern Brazil, our gaucho chefs proudly offer costela to Fogo's North American guests as well.

Cordeiro (Lamb)

Cordeiro is how Brazilians say fresh lamb. And Fogo is known for our savory preparation of cordeiro. The gaucho chefs at Fogo de Chao offer guests both succulent lamb chops and tender leg of lamb, imported from New Zealand. Each is gently flavored with our special fresh mint marinade, perfectly grilled and served tableside.

Frango (Chicken)

In Brazil, frango means chicken. Following the tradition of the churrasarias of Rio Grande do Sul in Southern Brazil, Fogo's gaucho chefs prepare frango two different ways. Guests may enjoy chicken legs lightly basted in our special marinade. Or, savor our bacon wrapped chicken breasts kissed with a hint of seasoning.

Costela de Porco (Pork Ribs)

Mouthwatering baby back pork ribs skillfully roasted by Fogo's Brazilian-trained gaucho chefs. A favorite in the churrasarias of Southern Brazil, the secret to costela de porco at Fogo de Chao is the seasoning. A careful blend of our wet and dry rub keep the ribs tender and enhance their natural flavor.

Lombo (Pork Loin)

Another house specialty from Southern Brazil, the gaucho chefs at Fogo de Chão® start by hand selecting the finest pork loin available. The pork loin is sliced into filets and encrusted with a rich Parmesan cheese coating before roasting over an open flame. The result is a unique and delectable flavor.

Linguica (Sausage)

Linguica is a Brazilian-style, cured pork sausage. The sausage originated in Portugal, and gained popularity in Brazil during colonial times. At Fogo, our linguica is flavored with our own special blend of seasonings, created to complement the many flavors of churrasco (BBQ). Brazilian linguica is known for its wonderfully robust flavor. The gaucho chefs at Fogo® prepare linguica on the rotisserie until the outside is perfectly crisp and the inside is hot and juicy. For centuries, linguica has been an integral part of the churrasaria experience.

SIDE DISHES

Your meal includes limitless service of traditional Brazilian side dishes, including: pao de queijo (warm cheese bread), crispy hot polenta, garlic mashed potatoes and caramelized bananas. Fogo also offers optional side dishes of rice and black beans, and farofa upon request.

SALAD BAR

Our gourmet salad and sides bar is a culinary experience not to be missed. Enjoy an extensive selection of over 30 items. It's a virtual feast of gourmet salads, fresh vegetables, imported cheeses, artisan breads, cured meats and more.

24 Month, Aged Parmesan

Aged Manchego Cheese

Prosciutto

Brazilian Hearts of Palm

Artichoke Bottoms

Sun-Dried Tomatoes

Fresh Mozzarella

Smoked Salmon

Italian Salami

Jumbo Asparagus

Tabbouleh

Shitake Mushrooms

DRINKS

Enjoy Fogo's fine selection of refreshing drinks, everything from sophisticated spirits to non-alcoholic favorites. We proudly serve many traditional drinks from Brazil. Our signature Brazilian caipirinha is a house favorite. Or, for a more fruity flavor ask for the tropical caipirinha. Of course, Guarana Brazilian soda or our creamy and refreshing Brazilian lemonade are always tasty non-alcoholic choices.

No matter what your taste, the Fogo team can blend the perfect libation. We offer a tasty selection of over a dozen expertly crafted specialty martinis and cocktails. Or for a more traditional approach, let us mix you a special concoction from our selection of premium liquors. Of course Brazilian and domestic beers are always popular. And we offer a full assortment of after-dinner drinks.

WINE

At Fogo de Chao, we believe great wine is an integral part of a gourmet meal. Through the years, we have built an extensive wine collection, and we are a proud recipient of the prestigious Wine Spectator Magazine Award of Excellence for eight consecutive years. Our distinguished list features extraordinary wines from the finest growing regions in the world.

Particularly popular are our exquisite South American wines. Predominately from Argentina and Chile, our collection includes some of the finest malbecs from Mendoza Valley and wonderful Cabernet Sauvignon, Merlot and Carmenère varietals from Casablanca.

Fogo de Chao's domestic wines represent several of the country's top wine producing regions and vineyards. From a crisp Napa Valley Chardonnay to a full bodied Sonoma Cabernet Sauvignon or a rich Columbia Valley Pinot Noir, our domestic wine list offers a wide selection to complement your meal.

Of course, no wine collection would be complete without a broad European category. Ever popular are our bordeaux wines, hailing from fabled houses such as margaux and rothschild. Outside of France, Italian wines, grown mainly in Tuscany, and our Spanish Riojas are also quite popular with our patrons.

Fogo also features a large selection of port wines, dessert wines, California sparkling wines, and French champagne to enjoy after dinner.

Equally important to our spectacular wine list is the knowledge and education of the Fogo de Chao staff. Our team is pleased to assist patrons with selecting the best wines to complement the Fogo de Chão dining experience.

DESSERTS

After dinner, treat yourself to an irresistible gourmet dessert. May we suggest the Fogo de Chao signature papaya cream – our most requested dessert? Or, perhaps you prefer creamy South American flan. Whatever sweet indulgence you select, you'll be glad you saved room.

Fogo de Chao Signature Papaya Cream

South American Flan

Creme Brule

Turtle Cheesecake

Molten Chocolate Cake

Key Lime Pie