

MEAT RODIZIO

43

Take part in our parade of meats including

Picanha Nobre

Traditional brazilian cut of top sirloin seasoned with rock salt and olive oil

Cordeiro

Leg of lamb marinated with garlic and mint

Alcatra

Tender top sirloin seasoned with rock salt and olive oil

Lombo

Pork leg with coriander adobo

Maminha De Alcatra

Tender tri tip roast seasoned with sea salt

Faix Enrolado Con Bacon

Filet wrapped with bacon

Contra-File

Garlic and shallot marinated sirloin

Frango

Tender chicken breasts wrapped in bacon

Frango Picante

Chicken legs marinated with garlic, chilies, and vinegar

Linguiça De Porco

House-made pork sausage with fennel and garlic

Linguica Calabresa

House-made pork sausage with harissa and chilies

Abacaxi

Slow roasted pineapple

Pernil De Porco

Smoked ham

ULTIMATE SURF AND TURF RODIZIO

50

Enjoy all rodizio grilled meats with unlimited servings of

Gulf Shrimp

Glazed with garlic butter,

Seasonal Chef's Selection, Grilled Salmon

With magalia glaze

Rodizio	
Grilled catch of the day	\$20.00
Open Bar Package	
One hour open bar of our well drinks, beer, and house wine. It also includes our traditional hand shaken caipirinhas. Add this to any of our dinners for a truly ultimate experience.	
<i>Enjoy these great side items to enhance your rodizios, all items are served family style to share for your table</i>	
	\$9.00
Frango Fritada	
Hand breaded strips of chicken, fried to golden brown atop a bed of French fries. served with ranch dressing	
	\$14.00
Brazilian Ceviche	
Shrimp, calamari, scallops, bell peppers, parsley lemon mango and coconut, garnished with magalata peppers and limes	
	\$9.00
Chicken Teriya Ki	
Grilled nuggets of tender chicken breast served with roasted pineapple and house made sauce	
	\$9.00
Frango Taquitos	
Roasted chicken, cheese, and cilantro, rolled into a flour tortilla and fried until crispy, served with sour cream	
	\$10.00
Wings with Azeite	
Fried to a golden brown and tossed in brazilian 'azeite de dende'. Served with celery sticks and spicy ranch sauce	
	\$11.00
Malagueta Pork Ribs	
Tender braised spare ribs seasoned with a malagueta pepper sauce	
SEAFOOD (A LA CARTE)	
	\$23.00
Unlimited Gulf Shrimp	
Unlimited servings of our large gulf shrimp with garlic-lime butter.	
	\$17.00
New England Lobster Tail	
A tender sweet lobster tail smothered with fresh butter and lemon	
	\$12.00
Steamed Mussels	

A heaping bowl of fresh steamed mussels in a broth of fresh tomato sauce, coconut milk and vegetables served with garlic bread

\$25.00

Dinner Fresh Buffet Bar

Over 50 homemade salads, soups, chili, sides and entrées. Featuring feijoada, mashed potatoes, fresh vegetables, fried bananas, and baked pao de queijo

DINNER ENTREE

\$34.00

Petite File Mignon

Filet mignon, grilled and served with madeira glaze served with garlic mashed potatoes and fresh vegetables

\$29.00

Skirt Steak

Tender seasoned skirt steak with chimichurri sauce served with rice and black beans

\$34.00

Brazilian Bouillabaisse

Fresh seafood including lobster, shrimp, fresh fish and mussels in a seafood broth with fresh tomato sauce, coconut milk, and cilantro. Served over pasta

\$29.00

Fresh Catch of the Day

Prepared with brazilian sea salt olive oil and lemon, served with rice, grilled melon and fresh vegetables

\$27.00

Grilled Peito De Frango

Tender chicken breast seasoned with olive oil, fresh herbs and grilled garlic. Served with steamed rice and grilled vegetables