

## RODIZIO GRILL

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Inspired by the dining tradition of Brazilian Churrasco and authentic Gaucho culture, our Rodizio service offers an abundance of succulent grilled meats ranging from beef, pork, chicken, and lamb, carved tableside to your heart's content.

Complement your choice of carved meats with our Market Table and Hot Side Bar, offering a bountiful of seasonal gourmet salads, cold and hot Brazilian specialties, imported cheeses and charcuterie.\*

**Dinner Rodizio | 68.95**

**Dinner Market Table (only) | 39.95**

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**Lunch Rodizio\*\* | 34.95**

**Lunch Market Table\*\* (only) | 24.95**

\*\*Lunch – Friday only [11A - 2P]

## ESPECIAIS DO CHEF

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**Tomahawk steak | 120**

32oz Tomahawk bone-in steak, grilled to your perfection with a rosemary butter glaze and house chimichurri; includes endless Market Table & Hot SideBar (cooked to order)

**Ribeye steak | 59 *NEW!***

16oz prime ribeye steak, pan seared, well marbled for peak flavor, deliciously juicy. Includes house salad. (cooked to order; complemented with choice of additional 2 sides\*)

**New York steak | 58 *NEW!***

18oz prime new york steak, grilled to your perfection, flavorful and tender. Includes house salad. (cooked to order; complemented with choice of additional 2 sides\*)

**Herb Crusted Chicken | 48 *NEW!***

Herb crusted chicken breast, pan seared to encapsulate its flavorful juices. Includes endless Market Table and Hot SideBar.

\*sides choices: mashed potatoes; house fries; mixed veggies, asparagus.

## ADICIONAR

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Choose your perfect addition to your Rodizio dinner, Tomahawk steak, plated dishes or Market Table.

**Cauda de Lagosta\* | 39 *NEW!***

Broiled lobster tail, brushed with rosemary garlic herb butter and served with lemon..

**Camarão com Recheio de Lagosta\* | 19**

Jumbo shrimp with lobster stuffing, served with a red pepper cream sauce.

**Vieira Enrolada em Bacon\* | 19**

Tender scallops wrapped in crisp bacon paired with our house aioli.

**Camarão Grelhado\* | 18**

Jumbo grilled shrimp with house garlic butter.

**18% gratuity on parties of 6 or more.**

Children up to 6 years: complimentary, 7-11 years: half price [rodizio + MT only]  
10% discount with ID for Military, Police Officers & Firefighters

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*Allergens: Attention guests with food allergies. Please be aware that our food may come in contact with common allergens, such as dairy, eggs, wheat, fish or shellfish. Ask your server if you have any questions.

## VINHOS

<i>Champanhe e Vinho Espumante (5oz)</i>	G   B
Prosecco - Mionetto Lux (Italy)	12   36
Brut - Mumm (California)	-   39
Champagne - Louis Roederer CLR 242 (France)	-   90
Champagne - Veuve Clicquot (France)	-   125

### Vinhos Tintos (5oz)

Cabernet - 14 Hands (Washington)	10   H
Cabernet - Justin (Paso Robles)	16   55
Cabernet - Caymus Special Selection (Napa) <i>NEW!</i>	-   360
Cabernet - Caymus (Napa) <i>NEW!</i>	-   125
Cabernet - Caymus 2022 (California) <i>NEW!</i>	18   -
Cabernet - Heitz Cellar Lot C-91 (Napa)	-   185
Cabernet - Double Diamond (Napa) <i>NEW!</i>	-   155
Malbec - Red Schooner by Caymus (Argentina) <i>NEW!</i>	18   60
Merlot - Emmolo by Caymus (Napa) <i>NEW!</i>	16   55
Pinot Noir - Meiomi (California)	14   45
Red Blend - The Walking Fool by Caymus <i>NEW!</i>	16   55
Red Blend - Prisoner (Napa)	-   90
Red Blend - Unshackled by Prisoner (California)	16   55
Red Blend - Justin Isosceles (Paso Robles)	-   90
Tempranillo - The Fableist (Central Coast) <i>NEW!</i>	14   45

### Vinhos Brancos (5oz)

Chardonnay - 14 Hands (Washington)	10   H
Chardonnay - Rombauer (Napa) <i>NEW!</i>	15   50
Moscato D'Asti - Ruffino (Italy)	10   36
Pinot Grigio - Ferrari Carano (Italy) <i>NEW!</i>	14   45
Riesling - Chateau St. Michelle (Washington)	10   36
Rosé - Fleurs de Prairie (France)	11   39
Sauvignon Blanc - Emmolo by Caymus (Solano) <i>NEW!</i>	11   39
Vinhos Verde - Camaleão (Portugal) <i>NEW!</i>	39

### Non Alcoholic Wine (6.5oz btl)

Fre Cabernet or Fre Chardonnay <i>NEW!</i>	8
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Corkage Fee: \$25 per 750ml bottle; \$30 per 1.5L bottle

## LICOR ESPECIAIS

<i>Whiskey</i>	<i>Clase Azul Collection</i>
Jameson 18   25	Reposado   40
Angels Envy   26	Gold   65
<i>Cognac</i>	Durango   85 <i>Mezcal</i>
Louis XIII   265 / 150	Guerrero   85 <i>Mezcal</i>
Hennessy XO   50	San Luis Potosí   90 <i>Mezcal</i>
Hennessy Paradis   225	Anejo   110
<i>Scotch</i>	Ultra   160
Macallan 18   70	<i>Tequila</i>
Johnny Walker Blue   45	Don Julio 1942   47
	Don Julio 70   25

### Tasting Flights - ask your server for details

Cachaça Tasting Flight	Clase Azul Tasting Flight
Caipirinha Tasting Flight	Don Julio Tasting Flight
Cognac Tasting Flight	Whiskey Tasting Flight

Caymus Wine Tasting Flight *NEW!*

## **SOBREMESAS**

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### ***Brigadeirão* | 12**

Traditional Brazilian flourless rich dark chocolate cake enrobed in chocolate sprinkles

### ***Brazilian Style Flan* | 12**

Classic Brazilian vanilla custard served with a light caramel sauce

### ***Crème Brûlée* | 12**

Rich, creamy *Doce de Leite* custard with a layer of hardened caramelized sugar

### ***Passion Fruit Mousse* | 12**

A luscious, and slightly tangy mousse flavored with passion fruit juice

### ***Cheesecake* | 12**

Drizzled with your preference of chocolate, strawberry or caramel sauce

Cake & pastry service \$2 per person

## **BEBIDAS**

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### ***Mineiro's Cafe* | 6**

Brazilian *Doce de Leite* caramel spread in a glass mug poured over with hot Brazilian coffee.

### ***Brazilian Hot Tea* | 5**

Herbal – no caffeine

*Erva Doce* – Anise

*Maracujá* – Passion Fruit

### ***Café do Brasil* | 5**

Imported Brazilian coffee

### ***Brazilian Limonada* | 5**

Traditional Brazilian Limeade

### ***Guaranã* | 6**

Traditional Brazilian soft drink - regular or diet

### ***Iced Tea* | 5**

House-brewed black tea served over ice

### ***Soft Drink* | 5**

including Coke Zero, Sprite Zero, Pink Lemonade and Ginger Ale

### ***Water* | 8**

Bottled Water - still or sparkling

## **AFTER DINNER DRINKS**

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### ***F&F Espresso Martini* | 15**

Not your average Espresso Martini, this version is boosted with fresh espresso, Tito's Vodka, Licor 43 and finished with salted cream foam.