

RODIZIO GRILL

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

Lunch Rodizio | 34.95**

Lunch Market Table (only) | 24.95**

**Lunch – Friday Only [11A - 2P]

ESPECIAIS DO CHEF

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

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

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.

Couve-flor de Fogo* | 12 NEW!

Flamin' cauliflower bites served with house ranch, buffalo sauce and celery.

18% gratuity on parties of 8 or more.

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

*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

Champanhe e Vinho Espumante (5oz)

Prosecco - Lamarca (Italy) - half bottle	- 24
Brut Rosé - Chandon (Napa) - split	- 14
Chenin Blanc - Silt (Clarksburg)	- 45
Brut - Veuve Clicquot - Yellow Label (France)	- 125
Brut - Dom Perignon 2005 (France)	- 300

Vinhos Tintos (5oz)

Cabernet - Altos De Plata (Argentina)	10 H
Cabernet - Alpha Omega (Napa)	- 250
Cabernet - Caymus 2021 (Napa)	- 140
Cabernet - Jordan (Alexander Valley)	- 120
Cabernet - Newton Unfiltered (Napa)	- 82
Cabernet - J Lohr Seven Oaks (Paso Robles)	15 48
Cabernet - Silt (Clarksburg)	12 40
Malbec - Don Miguel Reserva (Argentina)	- 49
Malbec - Terrazas Reserve (Argentina)	13 42
Merlot - Stags Leap (Napa)	- 55
Merlot - J Lohr (Paso Robles)	12 40
Pinot Noir - J Lohr (Paso Robles)	15 48
Pinot Noir - Meiomi (California)	14 44
Red Blend - The Prisoner (Napa)	- 75
Red Blend - J Lohr (Paso Robles)	15 48
Barbera - Borjon (Plymouth)	- 50
Barbera - Sobon Estates (Plymouth)	10 34
Tempranillo - Termes (Spain)	- 45
Primitivo - Sobon Estates (Plymouth)	- 39
Petite Sarah - Silt (Clarksburg)	- 45
Zinfandel - Grgich Hills (Napa)	- 55
Zinfandel - Sobon Estates (Plymouth)	13 42

Vinhos Brancos (5oz)

Chardonnay - Altos De Plata (Argentina)	10 H
Chardonnay - Rombauer (Napa) NEW!	14 49
Chardonnay - Newton Unfiltered (Napa)	- 62
Chardonnay - J Lohr (Paso Robles)	14 44
Sauvignon Blanc - Grgich Hills (Napa)	15 48
Pinot Gris - Silt (Clarksburg)	13 42
Rosé - Silt (Clarksburg)	13 42
Reisling - J Lohr (Monterey)	12 40
Moscato - Mirassou (Modesto)	11 38

Vinhos De Sobremesa (3oz)

Orange Muscat - Shenandoah Vineyards	8 30
Black Muscat - Shenandoah Vineyards (Amador)	8 30
Tawney Port - Graham's (Portugal)	12 75

Corkage Fee: \$25 per 750ml bottle; \$30 per 1.5L bottle

SOBREMESAS

***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

***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**

***Water* | 8**

Bottled Water - still or sparkling

AFTER DINNER DRINKS

***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.