

# FLAME FIRE

## BRAZILIAN STEAKHOUSE

### 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 meat with our Market Table, offering a bountiful of seasonal gourmet salads, cold and hot Brazilian specialities and imported charcuterie.

RODIZIO LUNCH (FRIDAYS) 28.95 || DINNER 54.95  
 MARKET TABLE ONLY LUNCH (FRIDAYS) 22.95 || DINNER 32.95

<p><b>PICANHA</b> Prime Cut of the Top Sirloin*</p>	<p><b>CORDEIRO</b> Leg of Lamb*</p>	<p><b>FRALDINHA</b> Bottom Sirloin*</p>
<p><b>BIFE DE ALHO</b> Garlic Steak*</p>	<p><b>LINGUICA</b> Brazilian Sausage*</p>	<p><b>COSTELETAS DE CARNE</b> Beef Ribs*</p>
<p><b>FRANGO COM BACON</b> Chicken wrapped in Bacon*</p>	<p><b>OMBRO DE PORCO</b> Pork Shoulder*</p>	<p><b>ALCATRA</b> Special cut of Top Sirloin*</p>
<p><b>FRANGO COM QUEIJO</b> Parmesan Chicken*</p>	<p><b>FILÉ MIGNON</b> Filet Mignon*</p>	<p><b>COSTELETAS DE CORDEIRO</b> Lamb Chops*</p>
<p><b>FRANGO APIMENTADO</b> Spicy Chicken*</p>	<p><b>FILÉ MIGNON COM BACON</b> Filet Mignon wrapped in Bacon*</p>	<p><b>COSTELAS DE PORCO</b> Pork Ribs*</p>
<p><b>MAMINHA COM QUEIJO</b> Tri-Tip with Cheese*</p>	<p><b>CHICKEN HEARTS</b> (available upon request)</p>	<p><b>LOMBO COM QUEIJO</b> Parmesan Pork</p>

**Feijoada**  
black bean stew with sausage

**Farofa**  
baked yuca flour with bacon

**Pão de Queijo**

**Caramelized Bananas**

**Brazilian Pasta**

**Brazilian Potato Salad**

**Imported Hearts of Palm**

**Salpicão**  
Brazilian chicken salad

**Green Bean & Mushroom Salad**

**Spinach Salad**

**& much more**

Children up to 5 years: complimentary || 6-10 years: half price  
 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.

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## ESPECIAS DO CHEF

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### Shrimp Cocktail

Jumbo shrimp with our fiery sauce as a complement to your Rodizio dinner

18

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## SOBREMESAS

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### Passion Fruit Mousse

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

8

### Brazilian Flan

Classic Brazilian vanilla custard served with a light caramel sauce

9

### Crème Brûlée

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

9

### Brigadeirão

Traditional Brazilian flourless rich dark chocolate cake enrobed in chocolate sprinkles

9

### Cheesecake

Drizzled with your preference of chocolate or *Doce de Leite* caramel sauce

7

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## BEBIDAS

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### Mineiro's Cafe

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

6

### Brazilian Hot Tea

Herbal, no caffeine  
*Erva Doce* - Anise  
*Maracujá* - Passion Fruit

5

### Guaranã

Traditional Brazilian soft drink, regular or diet

6

### Cafe do Brasil

Imported Brazilian coffee

5

### Iced Tea

House-brewed black tea served over ice

4

### Water

VOSS® bottled water still or sparkling

6 | 8

### Soft Drink

4