

# AUSTIN RESTAURANT WEEK

## Fogo de Chão Churrascaria

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### Salad Bar

The salad bar includes items such as hearts of palm, giant asparagus, fresh buffalo mozzarella cheese, sun dried tomatoes, fresh cut and steamed broccoli, marinated artichoke bottoms, tubule, smoked salmon, an assortment of fine cheeses, and much more.

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### Entrées

#### PICANHA

Our signature cut, this prime part of the sirloin is served seasoned with sea salt or flavored with garlic.

#### FILET MIGNON

This succulent piece of meat is cut from the tenderloin and seasoned to perfection. Also served wrapped in bacon.

#### ALCATRA

Cut from the top sirloin this piece of meat is tender and full of flavor.

#### FRALDINHA

Cut from the bottom sirloin and seasoned to perfection.

#### BEEF ANCHO

The prime part of the rib eye, beef ancho celebrates the rich flavor and the delectable texture of this elite cut.

#### CORDEIRO

Fresh, leg of lamb sliced right off the bone. Also served as chops.

#### PORCO

Tender pork loin encrusted with parmesan cheese. Also served as ribs.

#### FRANGO

Succulent chicken legs and tender chicken breast medallions wrapped in bacon.

#### LINQUICA

Robust pork sausages seasoned and slow-roasted to mouth-watering perfection

#### COSTELA

Tender, juicy beef ribs cooked slowly to preserve their rich natural flavors.

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### Side Dishes

Out traditional Brazilian side dishes include seasoned mashed potatoes, caramelized bananas, crispy polenta and warm cheese bread.

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### Desserts (*choose one*)

#### CHOCOLATE MOUSSE CAKE

Alternating layers of white and dark chocolate mousse and chocolate cake

#### KEY LIME PIE

Real Florida key lime pie with a graham cracker crust

#### NEWYORKK STYLE CHEESE CAKE

Topped with fresh cut strawberries and purée

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**\$35 per person**