

MEAT MENU



Picanha
(Brazilian rump roast)

Pride of the Churrascaria, you can almost hear the campfire crackling as the knife slices the grilled sirloin to expose its full taste.



Alcatra
(Top Sirloin)

A full-flavored cut. Its straight, rewarding taste begs to be paired with a bold red wine and the company of friends.



Picanha com alho
(Garlic seasoned roast)

Adds the zest of garlic to the subtly smoky flavor of the gaucho's favorite beef on the plains of the pampas.



Costela de Cordeiro
(Lamb Chops)

Not merely a lamb chop, but marinated and roasted to a distinctively flamed-crisp outside settling into a moist and tender interior.



Filet Mignon

The classic cut of grilled tenderloin, as much a part of the gaucho as his carving knife and poncho. Also served as medallions wrapped in bacon.



Costela de Porco
(Baby Back Ribs)

Taste ribs again for the first time, gaucho style: seasoned and grilled to a mouthwatering burst of flavors.



Fraldinha
(Bottom Sirloin)

To be right, it must not be flashed in the flames, but slowly roasted to let the natural juices and flavors come through its subtle seasoning. A "must try"



Cordeiro
(Lamb)

A whole leg when sliced has a taste that is very distinctive and slightly brash on its own, enhanced by the flames and slow roasting. A feast for the eyes and tongue, prepared the way you want it.



Costela de Boi
(Beef Ribs)

Tender beef ribs with a trace of sweetness. The gaucho preparation requires patience rewarded by the first taste.



Frango
(Chicken)

The chicken legs southern style. Way south. Marinated and grilled to a full flavor to savor once and then again. Try also chicken breast wrapped in bacon.



Lombo
(Pork Tenderloin)

A tenderloin must be roasted and seared whole, so that the outside bubbles and crackles while the inside is moist and flavorful. Try it with Parmesan.



Linguica
(Brazilian Sausage)

Traditional pork sausage in the robust Brazilian style to light (not scorch) your taste buds.

Salad Bar
Asparagus
Vine Ripe Tomatoes
Hearts of Palm (specialty from Brazil)
Salpicao
French Green Beans
Portabello Mushrooms
Fresh Broccoli
Artichoke Hearts

Wild Tubule Salad
Waldorf Salad
Potato Salad
Romaine Lettuce Salad
Spring Mix Salad

Vinaigrette
Italian Dressing
Ranch Dressing
Thousand Island Dressing
Blue Cheese Dressing
Caesar Dressing

Fresh Mozzarella
Baby Swiss
Jarlsberg
Mild Cheddar (Lunch Only)

Grana Padano / Italian Cheese (Dinner Only)
Smoked Salmon (Dinner Only)
Prosciutto de Parma/Italian Ham (Dinner Only)
Crab Salad (Dinner Only)

Salami
Calamata Olives
Black Olives
Green Olives
Fresh Grape Tomatoes
Shredded Parmesan Cheese
Bacon
Croutons

Cheese Tri-Color Tortellini
Gnocchi creamy caper sauce

White Rice (upon request)
Black Beans with Bacon and Prosciutto (upon request)