



LONG ISLAND RESTAURANT WEEK MAIN DINING MENU

\$46 DINNER PER PERSON

FIRST COURSE MARKET TABLE

Enjoy unlimited offerings of fresh greens, charcuterie and seasonal salads. Included are our hot side dishes of mashed potatoes, fried bananas, and fried yucca, which are brought tableside and replenished as often as needed.

SECOND COURSE CHOICE OF ONE

Flip the token to green when ready to begin the table-side churrasco. The red side pauses the meat service. Return the token to the green side for more offerings of meat from our skilled and trained, Gauchos, the meat servers. "Rodízio" in Portuguese means rotation, delight in these offerings:

CARNES — BEEF*

Picanha – Prime Cut of Top Sirloin
Fraldinha – Bottom Sirloin

CORDEIRO — LAMB

Picanha – Lamb Sirloin

AG RODÍZIO

FRANGO — CHICKEN

Chicken Legs

PORCO — PORK

Costela de Porco – Pork Ribs
Linguiça – Pork Sausage
Lombo – Parmesan Pork Loin

ABACAXI — PINEAPPLE

Caramelized Pineapple

OR

GRILLED MISO SALMON

8oz Atlantic salmon on a bed of
sautéed spinach.

CAULIFLOWER STEAK

Balsamic glazed on a bed of
chickpea salad.

THIRD COURSE CHOICE OF ONE

KEY LIME PIE

Key lime custard on
graham cracker shell.

CHOCOLATE MOUSSE CAKE

Milk and white chocolate layer on
dark chocolate cake.

CRÈME BRÛLÉE CHEESECAKE

Cheesecake and crème
brûlée,

• SHARED INDULGENCES •

32oz TOMAHAWK	\$120
18oz AUSTRALIAN WAGYU *Certified Halal	\$140
16oz JAPANESE A5 WAGYU	\$220

WINE 10/GLASS • 25/BOTTLE

SOMMELIER'S SELECTION OF
RED, WHITE & ROSÉ

** 20% Gratuity will be added for parties of 6 or more.

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



LONG ISLAND RESTAURANT WEEK BAR MENU

\$29 DINNER PER PERSON

FIRST COURSE CHOICE OF ONE

MIXED
GREEN SALAD

CAESAR
SALAD

SECOND COURSE CHOICE OF ONE

BRAZILIAN SAUSAGE
SANDWICH

Three Brazilian sausages sliced,
served with farofa (yucca flour) on
the side

PASTA
PRIMAVERA

Rotini pasta with a medley of
zucchini, cauliflower, broccoli,
onions, peas, and tossed in olive oil
and parmesan cheese

GRILLED
SALMON

8oz Atlantic salmon on a bed of
sautéed spinach

THIRD COURSE CHOICE OF ONE

CHOCOLATE
MOUSSE CAKE

Milk and white chocolate layer on dark
chocolate cake.

CRÈME BRÛLÉE
CHEESECAKE

Cheesecake and crème brûlée.
Best of both worlds!

• SHARED INDULGENCES •

32oz TOMAHAWK	\$120
18oz AUSTRALIAN WAGYU	\$140
*Certified Halal	
16oz JAPANESE A5 WAGYU	\$220

WINE 10/GLASS • 25/BOTTLE

SOMMELIER'S SELECTION OF
RED, WHITE & ROSÉ

** 20% Gratuity will be added for parties of 6 or more.

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



LONG ISLAND RESTAURANT WEEK LUNCH MENU

\$24 LUNCH PER PERSON

MARKET TABLE

Enjoy unlimited offerings of fresh greens, charcuterie and seasonal salads. Included are our hot side dishes of fried bananas, mashed potatoes, or fried yucca, which are brought tableside and replenished as often as needed.

DESSERT

CHOICE OF ONE

CHOCOLATE MOUSSE CAKE

Milk and white chocolate layer on dark chocolate cake.

CRÈME BRÛLÉE CHEESECAKE

Cheesecake and crème brûlée.
Best of both worlds!

PETISCOS

JUMBO SHRIMP

25

Six tiger prawns, served chilled with cocktail sauce or sautéed with garlic

PICANAHA SLIDERS

15

Trio of our pão de queijo sliders with sliced picanha, arugula, pickled red onion and chimichurri aioli

FRANGO+

15

3-4 Marinated chicken legs, served with our AG Barbecue Sauce

COSTELA DE PORCO

16

3-4 Grilled St. Louis-style pork ribs, served with our AG Barbecue Sauce

LINGUIÇA

14

Three Brazilian sausages sliced, served with farofa (yucca flour) on the side

COSTELETA DE CORDEIRO+ 25

Three glazed double New Zealand lamb chops grilled, served with our house made chimichurri

GAUCHO BOARD 35

Two grilled chicken legs, two St. Louis pork ribs and two Brazilian sausages, served with potato salad and french fries

WINE 10/GLASS • 25/BOTTLE

SOMMELIER'S SELECTION OF
RED, WHITE & ROSÉ

** 20% Gratuity will be added for parties of 6 or more.

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