



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,
best of both worlds!

• SHARED INDULGENCES •

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

WINE 25

HOUSE
RED

HOUSE
WHITE

OR

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

QUEIJO ASSADO
Grilled queijo coalho cheese served
with spicy honey drizzle.

CAESAR
SALAD

SECOND COURSE CHOICE OF ONE

AG BURGER
8oz of ground Picanha with
caramelized onions, lettuce,
tomato. Topped with melted
Brazilian mozzarella cheese on
a brioche bun. Served with
yucca fries.

GRILLED
MISO SALMON
8oz Atlantic salmon served with
sauteed spinach and topped with
our chimichurri sauce.

PICANHA*
(TOP SIRLOIN)
10oz of our house-specialty top
sirloin served with garlic mashed
potatoes and fried yucca.

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,
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HOUSE RED HOUSE WHITE OR ROSÉ

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