

# LONG ISLAND RESTAURANT WEEK

SUNDAY, APRIL 7 - SUNDAY, APRIL 14

**DINNER \$46.00**  
per person<sup>†</sup>

*Must mention restaurant week when ordering to receive special pricing.*

## MARKET TABLE & FEIJOADA BAR

Fresh salads, exotic vegetables, Fogo® feijoada (traditional black bean stew with sausage), seasonal soup, and more. *Served throughout the meal.*

## MAIN COURSE

Continuous tableside service of our signature fire-roasted meats. *Choices include:*

PICANHA\* (Prime part of the Top Sirloin) / Seasoned with sea salt or garlic

ALCATRA\* (Top Sirloin) / Seasoned for tenderness and sliced thin

FRALDINHA\* (Bottom Sirloin) / Flavorful steak with strong marbling

MEDALHÕES COM BACON\* (Bacon-Wrapped Steak & Chicken) / Hardwood-smoked, honey-cured bacon

CORDEIRO\* (Lamb) / Prime lamb picanha

LOMBO (Pork) / Parmesan-encrusted pork

LINGUIÇA (Spicy Pork Sausage) / Slow-roasted and savory

FRANGO (Chicken) / Breast or tender legs

TORRESMO (Pork Belly) / Served with Malagueta honey and lime wedges

BISTECA DE PORCO (Double Bone-in Pork Chop) / Marinated for 48 Hours

QUEIJO ASSADO (Fire-Grilled Brazilian Cheese) / Drizzled with Malagueta Honey

## BRAZILIAN SIDE DISHES

Warm pão de queijo (cheese bread), crispy polenta, mashed potatoes and caramelized bananas.  
*Served throughout the meal.*

# FOGO DE CHÃO®

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

† Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. Ingredient and nutrition information are available upon request.

Valid for Dinner only. Beverages, tax and gratuity are not included. Not valid with any other promotional offer.

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