

## MEAT SELECTIONS

Seared Top Sirloin  
Brazilian Sausage  
Brazilian Picanha  
Slow Roasted Leg of Lamb  
Chicken Breast wrapped in Bacon  
Crispy Chicken Legs  
Parmesan Crusted Pork Loin & Signature Garlic

Marinated Picanha  
Hearty Flank Cut Herb Marinated Pork Loin  
Rack of Lamb  
Juicy Filet Mignon  
Filet Mignon wrapped in Smoked Bacon  
Farina Pork Ribs  
Braised Beef Ribs

### A LA-CARTE ITEMS

Australian Cold water Lobster Tail  
(Market Price)  
Brazilian Shrimp Cocktail  
(\$9.95 /6 count)

### SIDE ITEMS

Brazilian Cheese Bread  
Garlic Mashed Potatoes  
Fried Polenta  
Fried Bananas

## SALAD AREA SELECTIONS

Freshly Cut Romaine Lettuce  
Crisp Iceberg Lettuce  
In-House Dressings  
Cucumbers  
Summer Tomatoes  
Cherry & Sun Dried Tomatoes  
Baby Corn  
Buffalo Mozzarella  
Southern Potato Salad  
Cold Brazilian Pasta Salad

Black & Green Manzanilla Olives  
Caramelized Sweet Onions  
Marinated Portobello Mushrooms  
Red Radish Crowns  
Miniature Beets  
Imported Hearts of Palm  
Tangy Tabbouleh  
Artichoke Hearts  
Grilled Red Peppers  
Steamed Asparagus w/ Strawberry Sauce

Seasonal Salads  
Pepper Salami  
Aged French Cheeses  
Crisp Smoked Bacon  
Croutons  
Rice Pilaf  
Brazilian Black Beans with Pork  
Farofa  
Soup of the Day

## DESSERT SELECTIONS

Brazilian Cheesecake  
Chocolate Mousse Cake  
Key Lime Pie  
Carrot Cake

Flan  
Crème Brulee  
Bananas Foster Pie  
Papaya Crème

**\*This is a fixed price menu.**

Dinner: \$42.99 (full meal) beverages, desserts, tax & gratuity are additional.

Light Dinner: \$29.99 (Salad Bar ONLY)

Lunch: \$19.99 (full meal) beverage, desserts, tax & gratuity are additional.

Light Lunch: \$12.50 (Salad Bar ONLY)

Sunday Brunch: \$34.99 (full meal) beverages, desserts, tax & gratuity are additional. \$29.99 (Salad Bar ONLY)

Children 6 and under eat free · Children 7-12 half-price