

#SanJoseEATS

Restaurant Week

Monday, Jan 15 - Sunday, Jan 28

Dinner \$46

Per Person[†]

Mention Restaurant Week to receive special pricing.

MARKET TABLE & FEIJOADA BAR

Fresh salads, exotic vegetables, Fogo® feijoada (traditional black bean stew with sausage), seasonal soup, and more. Visit as often as you like.

MAIN COURSE

Continuous tableside service of 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) - Hardwood smoked, honey-cured bacon

Cordeiro* (Leg of Lamb) - Fresh and tender

Lombo (Pork) - Parmesan-encrusted pork loin filets

Costela de Porco (Pork Ribs) - Slow-roasted for flavor and tenderness

Bisteca de Porco (Pork Chops) - Cured, center-cut, roasted on the bone

Linguiça (Pork Sausage) - Slow-roasted and savory

Frango (Chicken) - Breast, bacon-wrapped breast or tender legs

BRAZILIAN SIDE DISHES

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

DESSERT

New York cheesecake, chocolate mousse cake or key lime pie. Choice of one.



FOGO DE CHÃO
BRAZILIAN STEAKHOUSE

* 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. Does not include Beef Ribs, Rib Eye, Filet Mignon, or Lamb Chops. Beverages, tax and gratuity are not included. Not valid with any other promotional offer.