



Fogo de Chao

Menu Prices — September 15, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Churrasco Combinations

ITEM	PRICE
Choose One Meat (6oz.) and Two Sides	\$21.30
One Meat Combination served with two sides, Pao de Queijo & Chimichurri sauce.	

To-Go Packages

ITEM	PRICE
Celebration Experience	\$162.40
Fire-Roasted, Cooked, and Ready to Serve - Serves 4. For any special occasion - we bring the celebration to you. An asso...	
Date Night Experience To-Go	\$142.25
Fire Roasted, Cooked, and Ready to Serve - Serves 2. Enjoy a romantic evening with a jumbo shrimp cocktail followed by t...	

Fire-Roasted Meats by the Pound / by the Each

ITEM	PRICE
Picanha	\$29.15
Prime Part of Top Sirloin by the Pound	
Fraldinha	\$35.85
Bottom Sirloin by the Pound	
Frango - Chicken Legs + Thighs	\$17.95
Marinated Chicken Legs + Thighs by the Pound	
Medalhões com Bacon	\$38.10
Bacon Wrapped Steak by the Pound. Served ala carte	
Medalhões com Bacon Chicken	\$29.15
Bacon Wrapped Chicken by the Pound. Served ala carte	
Frango - Marinated Chicken Breast	\$19.05
Marinated Chicken Breast by the Pound. served ala carte	
Cordeiro	\$31.40
Prime Lamb Steak by the Pound	
Cordeiro Lamb Chops	\$58.25
Lamb Chops (8 chop rack). Served ala carte	
Linguiça - Brazilian Spicy Sausage	\$26.90
Spicy pork sausage cooked: 1 lb	
Filet Mignon - Tenderloin	\$26.90
8oz cut served ala carte	
Bone-In Beef Ancho 32oz steak	\$72.80
Bone-In Beef Ancho 32oz steak	
Saucy Legs	\$17.95
Cognac-marinated chicken, Brazilian BBQ, pao de queijo crispies, dedo de moca peppers. 1 lb	
Bisteca de Porco 32 oz cut	\$56.00
Bisteca de Porco 32oz cut Cooked to minimum serving temperature of 145 unless Well Done added to special instructions	
Costela Beef Ribs	\$109.80
Beef Ribs (5lb. rack)	
Atlantic Salmon	\$22.40
Salmon (8oz. fillet) served ala carte.	

Fresh Brazilian Sides	
ITEM	PRICE
Pao de Queijo - Cheese Bread (12 ea.) Brazilian yuca cheese bread. 12 ea.	\$10.10
Sautéed Asparagus Sautéed Asparagus	\$6.75
Mozzarella Caprese Tomato, fresh Buffalo Mozzarella and Basil.	\$6.75
Potato Salad Potatoes, carrots, onion, mayonnaise and fresh parsley 250 Calories	\$6.75
Tri-Bean Salada Black, green and yellow chickpeas tossed with baby peppers, scallions, red onion, fresh herbs and Italian dressing	\$6.75
Quinoa Tabbouleh Quinoa, fresh parsley, green onions, Roma Tomatoes, diced cucumbers with fresh lime juice.	\$6.75
Seasonal Hummus Fresh hummus blended with beets and tahini, topped with orange zest, pumpkin & sesame seeds along with fresh herbs and s...	\$6.75
Seasonal Apple Salad Roasted Butternut Squash and Apple Salad	\$6.75
Smoked Salmon (8oz.) Smoked Salmon (8oz) with capers and Basil Dressing on the side	\$15.70
Power Greens Seasonal mix of vitamin-rich greens, fresh herbs and micro-shoots.	\$6.75
Caesar Salad Classic, house-made croutons and grated cheese	\$6.75
Garlic Mashed Potatoes Roasted garlic, butter, cracked pepper, and fresh chives.	\$6.75
Sautéed Broccoli Sautéed Broccoli	\$6.75
Feijoada and Rice Traditional black bean stew with sausage served over white rice. Contains pork.	\$6.75
Feijoada Black Beans Traditional black bean stew with sausage. Contains pork.	\$6.75
White Rice Seasoned white rice	\$6.75
Greek Salad Ripe tomatoes, cucumbers, olives, bell pepper and feta cheese, tossed in greek vinaigrette dressing	\$6.75
Desserts	
ITEM	PRICE
Cheesecake Brulee New York Style cheesecake with caramelized sugar topping served with berry sauce.	\$13.45
Tres Leches Cake Vanilla sponge cake soaked in three types of milk, topped with toasted meringue and mixed berries	\$13.45
Chocolate Brigadeiro Rich truffled chocolate in a decadent chocolate cookie crust topped with chocolate ganache and sprinkles.	\$13.45

ITEM	PRICE
Key Lime Pie Tart Florida Key lime pie with graham cracker crust and fresh whipped cream.	\$13.45
Beverages To-Go	
ITEM	PRICE
Coke (ea) Served in cans/bottles or by fountain. Varies by location	\$4.50
Diet Coke (ea) Served in cans/bottles or by fountain. Varies by location.	\$4.50
Sprite (ea) Served in cans/bottles or by fountain. Varies by location.	\$4.50
Lemonade	\$4.50
Guaraná Antarctica (ea) National soda of Brazil made with Guaraná berries found in the Amazon.	\$5.55
Butcher Shop - For Cooking at Home.	
ITEM	PRICE
Filet 8oz (Raw) (8oz. steak) Tenderloin (Raw) Carved fresh daily by our Brazilian-trained Gaucho Chefs. Packaged for cooking at home.	\$15.70
Fraldinha (Raw) (16oz. steak) Bottom Sirloin (Raw) Carved fresh daily by our Brazilian-trained Gaucho Chefs. Packaged for cooking at...	\$22.40
Lamb Picanha 5 oz (Raw) Lamb Picanha (5oz steak). (Raw) Carved fresh daily by our Brazilian-trained Gaucho Chefs. Packaged for cooking at hom...	\$11.20
Frango Chicken Legs and Thighs (Raw) Frango (1lb.) Marinated Chicken Legs + Thighs (Raw) Marinated fresh daily by our Brazilian-trained Gaucho Chefs. Pac...	\$13.45
Linguica 1.5Lb (Raw) (~1.5lb.) Brazilian Spicy Sausage (Raw) Prepared fresh daily by our Brazilian-trained Gaucho Chefs. Packaged for cook...	\$28.00
Picanha 5 oz (Raw) (5oz. steak) Prime Part of Top Sirloin (Raw) Carved fresh daily by our Brazilian-trained Gaucho Chefs. Packaged for c...	\$11.20
Costela 5 lb Beef Ribs (Raw) (~5lb. rack) Beef Rib Carved fresh daily by our Brazilian-trained Gaucho Chefs. Packaged for cooking at home.	\$89.60
Wagyu New York Strip 20oz (Raw) (20oz.) Wagyu New York Strip (Raw) Packaged for cooking at home.	\$168.00
Wagyu Ancho Ribeye 24oz (Raw) Wagyu Ancho (Ribeye) 24oz (Raw) Packaged for cooking at home.	\$168.00
Bone-In Beef Ancho 32oz (Raw) Bone-In Beef Ancho 32oz (Raw) Ready to Grill at Home	\$53.80
Bisteca de Porco - 32oz (Raw) Double Bone-in Pork Chop 32oz (Raw) Carved fresh daily by our Brazilian-trained Gaucho Chefs. Packaged for cooking at...	\$40.35
Cordeiro Lamb Chop Rack- 8ea (Raw) (8 Lamb Chops) Prepared fresh daily by our Brazilian-trained Gaucho Chefs. Packaged for cooking at home.	\$50.40
Atlantic Salmon (Raw) 8 oz Fillet (Raw) Packaged for cooking at home.	\$15.70
Chilean Sea Bass (Raw) 8oz Fillet (Raw) Packaged for cooking at home.	\$29.15

ITEM	PRICE
Cold-Water Lobster Tail- 6oz (Raw) Cold-Water Lobster Tail- 6oz (Raw) Prepared to grill at home	\$22.40
Jumbo Shrimp (1 lb.: 12 -15 total) Raw (1lb) Jumbo Shrimp (Raw) Ready to Grill at Home	\$29.15