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Fogo de Chao

Menu Prices — October 23, 2026

Fogo de Chao menu with prices in United States, updated June 2025: 60 items across 7 categories, prices from $4.50 to $168.00.

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Fogo de Chao Menu with Prices (United States)

Fogo de Chao menu with prices in United States, updated June 2025: 60 items across 7 categories, prices from $4.50 to $168.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/fogo-de-chao

Menu categories: Churrasco Combinations · To-Go Packages · Fire-Roasted Meats by the Pound / by the Each · Fresh Brazilian Sides · Desserts · Beverages To-Go · Butcher Shop - For Cooking at Home.

Churrasco Combinations

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

To-Go Packages

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

Fire-Roasted Meats by the Pound / by the Each

ITEM	PRICE
Picanha Prime Part of Top Sirloin by the Pound	**$29.15**
Fraldinha Bottom Sirloin by the Pound	**$35.85**
Frango - Chicken Legs + Thighs Marinated Chicken Legs + Thighs by the Pound	**$17.95**
Medalhões com Bacon Bacon Wrapped Steak by the Pound. Served ala carte	**$38.10**
Medalhões com Bacon Chicken Bacon Wrapped Chicken by the Pound. Served ala carte	**$29.15**
Frango - Marinated Chicken Breast Marinated Chicken Breast by the Pound. served ala carte	**$19.05**
Cordeiro Prime Lamb Steak by the Pound	**$31.40**
Cordeiro Lamb Chops Lamb Chops (8 chop rack). Served ala carte	**$58.25**
Linguiça - Brazilian Spicy Sausage Spicy pork sausage cooked: 1 lb	**$26.90**
Filet Mignon - Tenderloin 8oz cut served ala carte	**$26.90**
Bone-In Beef Ancho 32oz steak Bone-In Beef Ancho 32oz steak	**$72.80**
Saucy Legs Cognac-marinated chicken, Brazilian BBQ, pao de queijo crispies, dedo de moca peppers. 1 lb	**$17.95**

ITEM	PRICE
Bisteca de Porco 32 oz cut Bisteca de Porco 32oz cut Cooked to minimum serving temperature of 145 unless Well Done added to special instructions	**$56.00**
Costela Beef Ribs Beef Ribs (5lb. rack)	**$109.80**
Atlantic Salmon Salmon (8oz. fillet) served ala carte.	**$22.40**

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 — **$13.45**
New York Style cheesecake with caramelized sugar topping served with berry sauce.

Tres Leches Cake — **$13.45**
Vanilla sponge cake soaked in three types of milk, topped with toasted meringue and mixed berries

Chocolate Brigadeiro — **$13.45**
Rich truffled chocolate in a decadent chocolate cookie crust topped with chocolate ganache and sprinkles.

Key Lime Pie — **$13.45**
Tart Florida Key lime pie with graham cracker crust and fresh whipped cream.

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**

ITEM	PRICE
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**
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**