

Welcome to Moderno Churrascaria. Pronounced choo-rah-scah-ree-ah, this Brazilian method of grilling meat has been perfected for over two centuries and might just become your favorite way to dine. Prepare for a sumptuous experience where every cut of quality meat is served at your table by our expert gauchos.

DINE AT YOUR OWN PACE

The traditional style of churrascaria service is known as rodízio. Place your table marker with the green side up to keep the skewers coming. When you're finished, turn your marker red side up and start thinking about dessert.

BRAZILIAN COCKTAILS

The national drink of Brazil, the caipirinha is served muddled, shaken and poured over ice \$10.95

CLASSIC CAIPIRINHA Leblon Cachaca Fresh Lime Simple Syrup

STRAWBERRY CAIPIRINHA Leblon Cachaça

Strawberries Fresh Lime Simple Syrup

AÇAI CAIPIRINHA

Leblon Cachaça Cedilla Açai Liqueur Fresh Lime Simple Syrup

Pão de Queijo, Brazilian Cheese Bread

SALAD BAR

Do as the gauchos do and begin your feast with your favorites from the salad bar.

MAIN COURSE

Enjoy ongoing tableside service of perfectly grilled meats.



FILÉ MIGNON* BEEF TENDERLOIN

FILÉ COM BACON* BACON-WRAPPED FILET MIGNON

FRALDINHA FLANK STEAK

PICANHA* BRAZIL'S

SIGNATURE CUTS OF PRIME TOP SIRLOIN

> COSTELA DE BOI BEEF RIBS

LINGUIÇA BRAZILIAN PORK SAUSAGE

LOMBO DE PORCO

PARMESAN-CRUSTED PORK LOIN

COSTELETA DE CORDEIRO* LAMB CHOPS

PERNIL DE CORDEIRO LEG OF LAMB

FRANGO COM BACON BACON - WRAPPED CHICKEN BREAST

ASAS DE FRANGO PARMESAN CHICKEN DRUMETTES

TRADITIONAL BRAZILIAN SIDES

Complement your entrée with these classic sides served at your table.

White Rice, Sautéed Mushrooms, Garlic Mashed Potatoes, Fried Yucca