

# MODERNO

## Churrascaria

Welcome to Moderno Churrascaria. Pronounced choo-rah-scah-ree-ah, this Brazilian-style 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 directly at your table by our experienced gauchos.

### DINE AT YOUR OWN PACE

Place your marker green-side up and we'll keep the skewers coming. Full? Turn your marker red-side up, and start thinking about dessert.

### BRAZILIAN COCKTAILS

\$10.95

#### CLASSIC CAIPIRINHA

Leblon Cachaça, fresh lime, simple syrup, muddled, shaken and poured over ice

#### STRAWBERRY CAIPIRINHA

Leblon Cachaça, fresh strawberry and lime, simple syrup, muddled, shaken and poured over ice

#### AÇAÍ CAIPIRINHA

Leblon Cachaça, Cedilla Liqueur, fresh lime, and simple syrup, muddled, shaken and poured over ice

### 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.



#### FILET MIGNON\*

GARLIC BEEF\*  
CENTER CUT  
SIRLOIN

PICANHA \*  
PRIZE SIRLOIN

COSTELA  
BEEF RIBS



#### CHORIZO SPANISH SAUSAGE

COSTELA  
DE SUINO  
PORK RIBS

LINGUIÇA  
PORTUGUESE  
SAUSAGE



#### COSTELA DE CARNEIRO\* RIB LAMB CHOPS



#### BREAST OF CHICKEN

FRANGO  
MARINATED  
CHICKEN LEG



#### MOQUECA DE CAMARÃO BRAZILIAN SHRIMP STEW

BACALAU  
ESCONDIDO  
BAKED COD IN  
BANANA LEAVES

### TRADITIONAL BRAZILIAN SIDES

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

Buttered Rice, Savory Black Beans, Garlic Mashed Potatoes,  
Fried Sweet Bananas and Pao de Queijo, a Brazilian Cheese Bread

A \$24.95 per guest cover charge applies.

\*If you have any type of food allergy, please advise your server before dining.