

MODERNO

Churrascaria

DINE AT YOUR OWN PACE

Get ready to enjoy a traditional Brazilian style of churrascaria service known as rodízio - where every cut of quality meat is served directly at your table by our experienced gauchos. 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.

FEATURED WINE: MALBEC TERRAZAS DE LOS ANDES "RESERVA", Mendoza, Argentina
By the Glass \$ 19.95 | By the Bottle \$ 54.00

BRAZILIAN COCKTAILS

The national drink of Brazil, the Caipirinha is served muddled, shaken and poured over ice.

\$10.95

CAIPIRINHA
Leblon Cachaça
Fresh Lime
Sugar

STRAWBERRY CAIPIRINHA
Leblon Cachaça
Strawberries
Sugar

AÇAÍ CAIPIRINHA
Leblon Cachaça
Cedilla Açai Liqueur
Fresh Lime
Sugar

SALAD BAR

Begin your feast with your favorites from the salad bar.

TRADITIONAL BRAZILIAN SIDES

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

White Rice, Sautéed Mushrooms, Garlic Mashed Potatoes Fried Yucca and enjoy our Pão de Queijo, a traditional Brazilian cheese bread.

PREMIUM CUTS

Enjoy ongoing tableside service of perfectly grilled meats.



FILE MIGNON*
Beef Tenderloin

FILE COM BACON*
Bacon-Wrapped
Filet Mignon

FRALDINHA*
Flank Steak

PICANHA*
Brazil's Signature Cut of
Prime Top Sirloin

COSTELA DE BOI*
Beef Ribs



ASINHAS DE FRANGO
Parmesan Chicken Drumettes



ALCATRA DE CORDEIRO*
Lamb Top Sirloin

PEITO DE FRANGO COM BACON
Bacon-Wrapped Chicken Breast

PERNIL DE CORDEIRO*
Leg of Lamb



LOMBINHO DE PORCO
Parmesan-Crusted Pork Loin

LINGUIÇA
Brazilian Pork Sausage

CHORIZO
Spanish Sausage

A \$29.95 per guest cover charge applies.

Your check may reflect an additional tax in certain parts of the Americas.
A 20% gratuity, beverage and specialty service charge will be added to your check.
If you have any type of food allergy, please advise your server before ordering.

*Dishes from our menu.