



SPRING RESTAURANT WEEK

DINNER MENU
\$39⁹⁵

FIRST COURSE

MARKET TABLE HOT AND COLD

SECOND COURSE RODIZIO *(ENDLESS MEAT SERVICE)*

PICANHA GARLIC

TOP SIRLOIN

PICANHA

FILET MIGNON

FILET MIGNON WRAP BACON

PORK SAUSAGE

BEEF RIBS

PORK LOIN

LEG LAMB

CHICKEN WRAP BACON

GARLIC CHICKEN

GRILLED PINEAPPLE

THIRD COURSE

CHEESECAKE

CHOCOLATE TEMPTATION

TRES LECHES

CAIPIRINHA \$13

BRAZILIAN CACHAÇA
BROWN SUGAR,
LIME

OLD FASHIONED \$13

BOURBON WHISKEY
ORANGE BITTERS,
BLACK CHERRY

HANDCRAFTED DRINKS

SEE MORE
HANDCRAFTED
DRINKS

