



THE FULL RODIZIO

Unlimited 3 Course Dinner Includes:

Brazilian Starters

Salad, Sides and Hot Side Dish Rotations

Gauchos and Servers Rotate Through the Dining Room Offering a Wide Variety Tempting Dishes

Rodizio "Rotation" Entrée

A variety of cuts carved tableside by our Gaucho team
Beef, Pork, Chicken, Portuguese Sausage, Lamb, Glazed Ham, Fish and Pineapple

-----	STARTERS	-----
Rodizio Polenta Crunchy and Creamy with Parmesan	Pão de Queijo Rustic House Baked Cheese Bread	Bananas Frittas Fried Bananas hint of Cinnamon Sugar
-----	MEAT ROTATION	-----
PICANHA Prime portion of the top sirloin	FRANGO AGRI DOCE Sweet and Spicy Chicken	CORDIERO Season Leg of Lamb
FRALDINHA Flank Steak	SOBRA COXA Wine Marinated Chicken	LOMBO COM QUEIJO Pork Loin with Parmesan
MAMINHA Whole Trip Tip Sirloin	FRANGO COM BACON Chicken wrapped in bacon	PRESUNTO Grilled Glazed Ham
BIFE COM ALHO Beef with Garlic	CORAÇÃO DE FRANGO Marinated Chicken Hearts	ABACAXI Grilled Glazed Pineapple
FILET MIGNON* Also Available Bacon Wrapped	PEIXE Pacific White Fish with Dill Butter	LINGUICA Portuguese Sausage
BIFE ANCHO* Secret Rub Ribeye	ATUM RARO* Seared Rare Tuna	LEGUMES Marinated Grilled Vegetables
MIOLO DE PALETA or ALCATRA Center Cut Steak or Whole Sirloin	CAMARÃO JUMBO* Jumbo Shrimp	PANEER* Cheese
-----	SALAD AREA	-----
	Hot Dishes and Sides Station	
PALMITO Hearts of Palm	FRUTAS Fresh Seasonal Fruits	CHARCUTERIE Cured Meats Display
CEVICHE Marinated fish salad	SALAD DE BATATA Creamy Potato Salad House Mayonnaise	QUEIJO Assorted Cheese Display
SEAFOOD SALAD Shrimp and Crab Salad	SALAD DE QUEIJO FRESCO Marinated Mozzarella Pearls	QUINOA Chilled Dressed Quinoa
FRESH GREENS Spring Mix & Romaine/Iceberg Blend	RODIZIO BLT Bacon Lettuce and Tomato Salad	OVO DE CODORNA Quail Eggs
GREEK SALAD Cucumbers – Olives - Feta	BETERRABA House Pickled Beets – Goat Cheese	PIMENTO CHEESE Southern Style with Crostinis
BACON SLICES	JALAPENO & ONION SALAD	OLIVE MEDLEY
RODIZIO SLAW Shredded Cabbage Toasted Coconut	BAHIA CHICKEN SALAD Malagueta Spiced Chicken	CUCUMBER SALAD With Dill and Tomato
WALNUT GRAPE SALAD	EDAMAME SALAD	PICKLES & PEPPER & PEARLS
VARIOUS NUTS, SEEDS AND TOPPERS	BEAN & CORN SALAD	STEAMED ASPARAGUS or VEGATABLE OF THE DAY
FEIJOADA Black Bean Stew – Traditional Brazilian	ASADO Brazil Brisket Pot Roast	SOUP OF THE DAY Rotation of homemade soups
ARROZ BRANCO White Jasmine Rice	SAUTEED MUSHROOMS Buttons in a sherry reduction	PASTA Daily rotation of pasta dishes
FAROFA Roasted Yuca – Brazilian Topping	ESTRONGANOFE Beef or Chicken Stroganoff	CHEESE & MACARONI
COUVE Brazilian Style Collards with Bacon	PURE DE BATATA Creamy Whipped Potatoes	ROASTED VEGETABLES Seasonal variety

Cuts on rotation and salads are subject to seasonal rotation - some cuts are not offered at Brunch. List above is not all inclusive. *Upgrade Items available to parties

Highlighted Item Are in Current Rotation Items are subject to change without notice. Some may be available on special request. Please ask your server.

A LA CARTE DESSERTS

Rodizio Grill offers a variety of homemade and authentic desserts, many are prepared daily at of our locations..

Chocolate Torte Flourless dense, decadent chocolate mousse torte made four types of chocolate	Romeu e Julieta Style Cheesecake Tennessee Cheesecake Company - Strawberry Sauce
Pudim de Leite Creamy Brazilian Style Flan with light house caramel.	Brigadiero Cake House crafted three layer cake with chocolate brigadeiro sauce and sprinkles
Crème Brulee A Rodizio Twist – A silky light custard infused with a hint of orange.	

*Rodizio Grill is not a peanut, nut or gluten free facility or allergen free facility. While we will provide guidance for ingredients Rodizio Grill cannot guarantee any product is free of an allergen. Guest should dine at their own discretion.