**THE FOGO $44**

**Featuring Four Courses**

**DINNER - $44 per person†**

MARKET TABLE & FEIJOADA BAR
Fresh salads, exotic vegetables, Fogo® Feijoada (traditional black bean stew with sausage), seasonal soup, and more. Visit as often as you like.

MAIN COURSE
Continuous tableside service of select fire-roasted meats. Choices include:

- **PICANHA**
  (Prime part of the Top Sirloin)
  Seasoned with sea salt or garlic

- **ALCATRA**
  (Top Sirloin)
  Seasoned for tenderness and sliced thin

- **FRALDINHA**
  (Bottom Sirloin)
  Flavorful steak with strong marbling

- **MEDALHÕES COM BACON**
  (Bacon-Wrapped Steak, Bacon-Wrapped Chicken)
  Hardwood-smoked, honey-cured bacon

- **CORDEIRO**
  (Lamb)
  Lamb Picanha

- **LOMBO**
  (Pork)
  Parmesan-encrusted pork loin filets

- **QUEIJO ASSADO**
  (Fire-Grilled Brazilian Cheese)
  Drizzled with Malagueta honey

- **TORSOMO**
  (Pork Belly)
  Served with Malagueta honey and lime wedges

- **LINGUIÇA**
  (Spicy Pork Sausage)
  Slow-roasted and savory

- **BISTECA DE PORCO**
  (Bone-In Double-Cut Pork Chop)
  Marinated for 48 Hours

- **FRANGO**
  (Chicken)

BRAZILIAN SIDE DISHES
Warm pão de queijo (cheese bread), crispy polenta, mashed potatoes and caramelized bananas. Served throughout the meal.

DESSERTS
Choice of Tres Leches, Crème Brûlée, or Chocolate Brigadeiro.

† Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. Ingredient and nutrition information are available upon request.

Valid for dinner only. Dinner does not include NY Strip, Porterhouse, Beef Ribs, Ribeye, Filet Mignon, Lamb Chops, or any seasonal cuts. Beverages, alcohol, Indulgent Cuts, tax and gratuity are not included. Restrictions apply. Offer subject to change without notice, and is not available to be combined with any other offer, including promotional cards.

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