



## MARKET TABLE 34

Enjoy unlimited offerings of fresh greens, charcuterie and seasonal salads.

Included are our hot side dishes, which are brought tableside and replenished as often as needed.

MASHED POTATOES

FRIED BANANAS

FRIED YUCCA

## AG RODÍZIO 68

You are invited to the Market Table to indulge on all the fresh, seasonal offerings and salad items. Flip the token to Green when ready to begin the table-side churrasco. The Red side pauses the meat service. Return the token to the Green side for more of meat from our skilled and trained, Gauchos, the Meat Servers.

“Rodízio” in Portuguese means rotation, delight in these offerings:

### CARNES — BEEF\*

Picanha – Prime Cut of Top Sirloin  
Beef Ancho – Ribeye  
Filet Mignon  
Fraldinha – Bottom Sirloin  
Bacon Wrapped Steak  
Picanha com Alho – Garlic Steak

### CORDEIRO — LAMB

Costeleta de Cordeiro – Lamb Chop  
Picanha – Lamb Sirloin

### PORCO — PORK

Costela de Porco – Pork Ribs  
Linguiça – Pork Sausage

### FRANGO — CHICKEN

Chicken Legs

### ABACAXI — PINEAPPLE

Caramelized Pineapple

ELEVATE YOUR RODÍZIO EXPERIENCE BY ADDING A 36oz TOMAHAWK RIBEYE! 120

## À LA CARTE

### MISO SALMON

8oz Atlantic salmon on a bed of sautéed spinach

### 45 FRALDINHA\*

10oz Cut of beef bottom sirloin

### 48 CAULIFLOWER STEAK\* 42

Balsamic glazed on a bed of chickpea salad

### MISO BLACK COD

8oz Pacific black cod on a bed of sautéed spinach

### PICANHA\*

10oz Cut of beef top sirloin

45

### TOMAHAWK FOR TWO\* 170

36oz Tomahawk ribeye

All à la carte entrées includes our market table and our hot sides

## BRUNCH 50

Join us for Brunch on Saturday and Sunday from 12pm to 3pm

The Market Table will include scrambled eggs, candied bacon, sausage, yogurt parfait and assorted pastries.

\*\* 20% Gratuity will be added for parties of 6 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.