

FLAME FIRE

BRAZILIAN STEAKHOUSE

RODIZIO GRILL

Inspired by the dining tradition of Brazilian Churrasco and authentic Gaucho culture, our Rodizio service offers an abundance of succulent grilled meats ranging from beef, pork, chicken, and lamb, carved tableside to your heart's content. Complement your choice of carved meat with our Market Table, offering a bountiful of seasonal gourmet salads, cold and hot Brazilian specialities and imported charcuterie.

RODIZIO LUNCH (FRIDAYS) 28.95 || DINNER 52.95
MARKET TABLE ONLY LUNCH (FRIDAYS) 22.95 || DINNER 32.95

PICANHA
Prime Cut of the Top Sirloin*

BIFE DE ALHO
Garlic Steak*

FRANGO COM BACON
Chicken wrapped in Bacon*

FRANGO COM QUEIJO
Parmesan Chicken*

FRANGO APIMENTADO
Spicy Chicken*

MAMINHA COM QUEIJO
Tri-Tip with Cheese*

CORDEIRO
Leg of Lamb*

LINGUICA
Brazilian Sausage*

OMBRO DE PORCO
Pork Shoulder*

FILÉ MIGNON
Filet Mignon*

FILÉ MIGNON COM BACON
Filet Mignon wrapped in
Bacon*

CHICKEN HEARTS
(available upon request)

FRALDINHA
Bottom Sirloin*

COSTELETAS DE CARNE
Beef Ribs*

ALCATRA
Special cut of Top Sirloin*

COSTELETAS DE CORDEIRO
Lamb Chops*

COSTELAS DE PORCO
Pork Ribs*

LOMBO COM QUEIJO
Parmesan Pork

Feijoada
black bean stew with
sausage

Farofa
baked yuca flour with bacon

Pão de Queijo

Caramelized Bananas

Brazilian Pasta

Brazilian Potato Salad

Imported Hearts of Palm

Salpicão
Brazilian chicken salad

**Green Bean & Mushroom
Salad**

Spinach Salad

& much more

Children up to 5 years: complimentary || 6-10 years: half price
10% discount with ID for Military, Police Officers & Firefighters

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

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ESPECIAS DO CHEF

Robalo-Asiatico

Seared Asian sea bass, charred lemon, Brazilian vinaigrette with roasted vegetables and rice

29

Camarões e Vegetais

Jumbo shrimp sauteed in garlic oil with roasted vegetables

27

Frango Alcachofra

Grilled chicken breast, artichoke hearts, roasted tomatoes and asparagus with molho holandese sauce and rice

21

Shrimp Cocktail

Jumbo shrimp with our fiery sauce as a complement to your Rodizio dinner

15

SOBREMESAS

Passion Fruit Mousse

A luscious, and slightly tangy mousse flavored with passion fruit juice

8

Brazilian Flan

Classic Brazilian vanilla custard served with a light caramel sauce

9

Crème Brûlée

Rich, creamy *Doce de Leite* custard with a layer of hardened caramelized sugar

9

Brigadeirão

Traditional Brazilian flourless rich dark chocolate cake enrobed in chocolate sprinkles

9

Cheesecake

Drizzled with your preference of chocolate or *Doce de Leite* caramel sauce

7

BEBIDAS

Mineiro's Cafe

Brazilian *Doce de Leite* caramel spread in a glass mug poured over with hot Brazilian coffee.

6

Brazilian Hot Tea

Herbal, no caffeine
Erva Doce - Anise
Maracujá - Passion Fruit

5

Guaranã

Traditional Brazilian soft drink, regular or diet

6

Cafe do Brasil

Imported Brazilian coffee

5

Iced Tea

House-brewed black tea served over ice

4

Water

VOSS® bottled water still or sparkling

6 | 8

Soft Drink

4