

FOGO DE CHÃO BRAZILIAN STEAKHOUSE

4671 ASHFORD DUNWOODY RD NE | 678-691-7268 | FOGODECHAO.COM

MARKET TABLE & FEIJOADA BAR: Visit as often as you like.

- Fresh salads, exotic vegetables, Fogo® feijoada (black bean stew served with rice), seasonal soup, and more.

MAIN COURSE: Continuous tableside service of fire-roasted meats. Enjoy the full variety.

- Picanha* (Sirloin) - Prime part of the top sirloin, seasoned with sea salt or garlic
- Filet Mignon* (Tenderloin) - Seasoned or wrapped in bacon
- Alcatra* (Top Sirloin) - One of our largest steaks, tender and thinly sliced
- Fraldinha* (Bottom Sirloin) - Flavorful cut, with strong marbling
- Beef Ancho* (Rib Eye) - Prime part of the rib eye, seasoned for flavor
- Costela* (Beef Ribs) - Tender and juicy
- Medalhões com Bacon* (Bacon-Wrapped Steak) - Hardwood smoked, honey-cured bacon
- Cordeiro* (Lamb) - Fresh leg of lamb or tender chops
- Lombo (Pork) - Parmesan-encrusted pork loin filets
- Costela de Porco (Pork Ribs) - Marinated and slow-roasted for tenderness
- Linguíça (Pork Sausage) - Slow-roasted and savory
- Frango (Chicken) - Bacon-wrapped breast or tender legs

Sides: Served throughout the meal.

- Warm pão de queijo (cheese bread), crispy polenta, mashed potatoes and caramelized bananas.

Choice of Dessert

- Choice of New York cheesecake, key lime pie or chocolate mousse cake.



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#DunwoodyRestaurantWeek & #DineInDunwoody

Price is per person and does not include beverage, tax or gratuity. Cannot combine with other offers. Dine-In Only.
No substitutions.



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