# TEXASde BRAZZL CHURRASCARIA 

## Brazilian Stuakhouse

The fixed-price dining concept is simple - Texas de Brazil gives you more more of everything...food, service and atmosphere.

Once seated your Brazilian-style dining experience begins. Guests are given the option to relax and enjoy their favorite cocktail or head directly to Texas de Brazil's extravagant forty-item seasonal salad area, roasted vegetables and sides.

Your all-you-can-eat experience is only heightened as a troop of carvers (Cauchos) roam through the restaurant offering guests choice cuts of beef, chicken, lamb, pork and sausage - all slowly spin-roasted and grilled over an open flame, seasoned to perfection and accompanied by an extravagant 40-item seasonal salad area where you can keep sampling until you beg for mercy.

To further complement your meal, assorted sides such as fried bananas prepared with a hint of cinnamon and sugar, garlic mashed potatoes and the always hard to resist cheese bread are served tableside.

A la carte offerings such as the Australian lobster tail and shrimp cocktail can be added to your meal upon request.

Experience our signature drinks: the "Caipirinha" and the "Batida" along with an extraordinary selection, of hand rolled cigars, fine wines and premium cocktails.

Alcoholic and non-alcoholic beverages, dessert, tax and gratuity not included. Fixed price, salads, meats and side items may vary by location.

For more info and directions ask your concierge or go to www.texasdebrazil.com


# TEXAS de BRAZIL. <br> CHURRASCARIA <br> Brazilian Steakhouse 

## Menu Items

## Meat Selections

- Brazilian Sausage
- Slow Roasted Leg of Lamb
- Crispy Parmesan Drummetts
- Hearty Flank Cut
- Herb Marinated Pork Loin
- Juicy Filet Mignon
- Filet Mignon wrapped in Smoked Bacon


## A la Carte Items

- Australian cold water Lobster Tail: (Market Price)
- Brazilian Shrimp Cocktail: (Market Price / 6 count)


## Side Items

- Brazilian Cheese Bread
- Sweet Fried Bananas


## Salad Area Selections

- Freshly cut Romaine Lettuce
- In-House Dressings
- Summer Tomatoes
- Baby Corn
- Potato Salad
- Marinated Portobello
- Caramelized Sweet Onions
- Red Radish Crowns
- Imported Hearts of Palm
- Artichoke Hearts
- Seasonal Salads
- Aged French Cheeses
- Sushi
- Farofa
- Soup of the Day.

Dessert Selections

- Brazilian Cheesecake
- Key Lime Pie
- Flan
- Bananas Foster Pie
- Papaya Crème
- Brazilian Picanha
- Chicken Breast wrapped in Bacon
- Parmesan Crusted Pork Loin
- Signature Garlic Marinated Picanha
- Rack of Lamb
- Pork Ribs \& Braised Beef Ribs

