CHEF'S STEAK SPECIALS

FILE BRASILIA \$46

GRILLED FILET MIGNON (10 OZ.) IN A MADEIRA SAUCE, SERVED WITH MASHED POTATO AND SAUTEED VEGETABLES

COSTELA DE CARNEIRO AO ALECRIM / RACK OF LAMB \$ MKTP.

GRILLED WHOLE RACK OF LAMB (8 RIBS) MARINATED IN RED WINE, ROSEMARY, CURRY POWDER, GARLIC AND OLIVE OIL SAUCE. SERVED WITH RICE, BLACK BEANS AND SAUTEED VEGETABLES

BISTECA DE CONTRA FILE \$46

ANGUS RIB EYE STEAK (20 OZ.) GRILLED TO PERFECTION. SERVED WITH RUSTIC POTATOES AND SAUTEED VEGETABLES

STEAK & MEAT

FEIJOADA \$29

BRAZILIAN NATIONAL DISH. A RICH STEW OF BLACK BEANS, DRY BEEF, PORK, SAUSAGE AND SMOKED MEAT, SERVED WITH RICE, COLLARD GREENS, FAROFA AND SWEET ORANGE WEDGES.

CHURRASCO MISTO \$33

MIXED GRILL OF BEEF, CHICKEN, SAUCAGE AND PORK SERVED WITH RICE, BLACK BEANS, SAUTEED VEGETABLES, FAROFA AND VINAIGRETTE

PICANHA GRELHADA \$30

GRILLED SIRLOIN CAP SERVED WITH RICE, BLACK BEANS AND VINAIGRETE SAUCE CHOICE OF: FRENCH FRIES / COLLARD GREENS / SAUTEED VEGETABLES

PICANHA BIRO \$30

GRILLED SIRLOIN CAP SERVED WITH ARROZ RIRO (RICE MIXED WITH EGGS, PARSLEY, SCALLIONS, BACON BITS AND POTATO STICKS) AND SAUTEED COLLARD GREENS

PICANHA RUSTICA \$30

GRILLED SIRLOIN CAP SERVED WITH ROASTED POTATOES AND SAUTEED VEGETABLES

CARNE DE SOL \$30

A UNIQUELY PREPARED CUT OF BEEF (FLANK STEAK) MARINATED WITH KOSHER SALT,MILK, BLACK PEPPER AND GARLIC FOR 24 HOURS AND DRIED FOR 12 HOURS. TYPICAL OF BRAZIL'S NORTHEASTERN. SERVED WITH RICE, FRIED YUCA, BLACK EYED PEA'S SALAD AND DRAWN GARLIC BUTTER

BAIAO DE DOIS \$29

GRILLED NEW YORK STRIP STEAK TOPPED WITH SAUTEED ONIONS SERVED WITH BAIAO DE DOIS (A COMBINATION OF RICE, BLACK BEANS AND CHEESE) AND SAUTEED VEGETABLES

CONTRA FILE CORCOVADO \$29

GRILLED NEW YORK STRIP STEAK SERVED WITH FRENCH FRIES, RICE AND SAUTEED VEGETABLES

CARRE A MINEIRA \$22

PORK CHOPS SERVED WITH RICE, TUTU A MINEIRA (BLACK BEANS AND YUCA FLOUR PUREE) AND COLLARD GREENS

LINGUICA A MINEIRA \$22

GRILLED SPICY PORK SAUSAGE SERVED WITH RICE, BLACK BEANS, COLLARD GREENS AND FAROFA