

DINNER

menu

Welcome to Southern Brazil. Churrasco - Authentic Gaúcho-Style Cooking
Fire roasted beef, lamb, poultry, pork, and seafood served continuously to your table.

BOVINA (BEEF) Picanha (Premium Sirloin Cap) *SPECIALTY OF THE HOUSE Picanha ao Alho (Premium Sirloin Cap with Garlic) Alcatra (Top Sirloin) *SELECT LOCATIONS Brisket *SELECT LOCATIONS New York Strip Fraldinha (Churrasco Steak)	FRUTOS DO MAR (SEAFOOD) Camarão Grelhado (GRILLED SHRIMP) PORCO (PORK) Costela de Porco (Pork Ribs) *SELECT LOCATIONS Linguiça (Brazilian Pork Sausage)	CORDEIRO (LAMB) Picanha de Cordeiro (LAMB SIRLOIN) FRANGO (CHICKEN) Coxa de Frango (CHICKEN DRUMSTICKS) Peito de Frango (BACON WRAPPED CHICKEN) SOBREMESA (DESSERT) House-Made Desserts
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Not included: Beef Ribs, Filet Mignon, Rib Eye, Lamb Chops, Grilled Salmon

GOURMET HOT & COLD TABLE

Terra Gaucha's fresh, cold & hot table features locally sourced vegetables, authentic Brazilian hot dishes, cured meats and cheeses.

SIDES

Every table is served Pão de Queijo (warm Parmesan Cheese puff), Purê de batata (mashed potatoes), and carmelized bananas.

MENU AVAILABLE EVERY DAY DURING THE SUMMER RESTAURANT WEEK – 08/24/2026 TO 09/07/2026

WEEK DINNER
**SUMMER
RODIZIO**

\$55.00

(DINNER ONLY)

Summer Restaurant Weeks Menu is a promotional price menu. Dinner time only - Must mention restaurant week to the hostess or server before starting your dining experience to get the promotion.

Drinks, Tax, and Gratuity are not included. May not be combined with any other offers or specials. Certain cuts from the Full Rodizio menu are excluded.

20% gratuity added to parties of 6 or more guests.

Children 6-12 are Half-priced
0-5 are complimentary.

Meats are cooked to the guest's preference.

Terra Gaucha takes pride in serving a large portion of our menu gluten free.