

WINTER RESTAURANT WEEK LUNCH MENU

GOURMET HOT & COLD BAR

Help yourself over 75 items including salads, locally sourced vegetables, fruits, authentic Brazilian hot dishes, imported cured meats and cheeses, and sauces.

CLASSIC SALADS

Caesar Salad Wedge Salad Caprese Salad Cucumber Onion Tomato Salad

CRAFTED SALADS

Chicken Salad Potato Salad Apple Salad Arugula & Feta Salad Pasta Salad

CHARCUTERIE & IMPORTED CHEESES

Smoked Trout
Prosciutto
Genoa Salami
Soppressata
Grana Padano
Manchego
Fresh Mozzarella
Smoked Provolone

TERRA BRAZILIAN INSPIRED SALADS

Avocado Salad Quinoa Edamame Salad Shrimp & Mango Salad Jalapeño Bacon & Cheese Quinoa Tabbouleh

FRESH VEGETABLES & FRESH FRUITS

Sliced Beets & Oranges
Cantaloupe
Mango
Papaya
Roasted Artichokes
Green Beans
Asparagus
Broccoli

HOT ITEMS

PORK BELLY FEIJOADA:

A mixture of black beans, pork belly, and flavorful seasoning

STROGANOFF.

Tender strips of beef and mushrooms, cooked in a creamy sauce and rounded off with sour cream.

WHITE RICE

WARM PARMESAN CHEESE PUFF (PÃO DE QUEIJO)

GLUTEN FREE

A true Brazilian classic! You can't go to Terra Gaucha and not try this delicacy!

Menu Available Every day during the Winter Restaurant Week - 02/17/2025 to 03/02/2025

Winter Restaurant Week Lunch: \$20.00

Winter Restaurant Weeks Menu is a promotional price menu.

Must mention restaurant week to the hostess or server before starting your dining experience to get the promotion.

Drinks, Desserts, Tax, Gratuity are not included.

May not be combined with any other offers or specials.

Please inform your server of any food allergies or dietary restrictions.

Dine-in only, all food is prepared for immediate enjoyment. No Food from Rodizio Experience is allowed to go.

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

TERRA GAUCHA TAKES PRIDE IN SERVING A LARGE PORTION OF OUR MENU GLUTEN FREE



WEEKS DINNER MENU

THE ULTIMATE CHURRASCO EXPERIENCE

AUTHENTIC GAUCHO-STYLE DINING

Fire-roasted beef, lamb, poultry, pork, and seafood served continuously to your table by our Gauchos.

BOVINA (BEEF)*

Picanha (Premium Sirloin Cap) "The House Specialty"
Picanha ao Alho (Premium Sirloin Cap with Garlic)
Fraldinha (Bottom Sirloin)
Alcatra (Top Sirloin)

CORDEIRO (LAMB)

Picanha de Cordeiro (Lamb Sirloin)

FRANGO (CHICKEN)

Coxa de Frango (Chicken Drumsticks)
Peito de Frango (Chicken wrapped in Bacon)

PORCO (PORK)

Costela de Porco (Pork Ribs) Lombo de Porco (Parmesan-encrusted Pork Loin) Linguiça (Pork Sausage)

HOT & COLD BAR:

Featuring over 55 items including locally-sourced vegetables, fruits, salads, authentic Brazilian hot dishes, sauces, and imported cured meats and cheeses.

SIDES:

Pão de Queijo (warm parmesan cheese bread puff), Pure de Batata (mashed potatoes) and caramelized bananas served complimentary to every table.

Menu Available Monday - Thursday during Winter Restaurant Weeks from 2/17/25 until 3/2/25

PRICING

Restaurant Weeks Dinner Rodizio: \$45.00

*Restaurant Weeks Menu is a promotionally priced menu, the following items from the Full Rodizio Menu are excluded:
Beef Ribs, Filet Mignon, Ribeye, Lamb Chops, and Seafood
Children 6-12 are half-priced / Children 0-5 are complimentary
Automatic 20% gratuity added to parties of 6 or more.

*Meats are cooked to the guest's preference. Please inform your server of any food allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses

Dine-in only, all food is prepared for immediate enjoyment. No food is allowed to be taken to-go.

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