



TEXAS de BRAZIL™

CHURRASCARIA  STEAKHOUSE

To-Go Menu

Please allow a minimum of 30 minutes for preparation. Restrictions may apply.

BUILD YOUR OWN CHURRASCO PLATE \$19

8 oz of flame-grilled meats, two chef-crafted sides, Brazilian cheese bread & a side of chimichurri sauce (**Serves 1 person**)

Select **2 Meats** & **2 Sides** from the options below

BUILD YOUR OWN CHURRASCO FEAST \$76

2 lb. of flame-grilled meats, two chef-crafted sides, rice & beans, Brazilian cheese bread & a side of chimichurri sauce (**Serves 4 people**)

Select **2 Meats** & **2 Sides** from the options below
(**Rice** & **Beans** already included)

FLAME-GRILLED MEATS

Brazilian Sausage	Chicken Breast Wrapped in Bacon	Parmesan Drumettes	Parmesan Pork Loin
Leg of Lamb +\$2 Plate / +\$8 Feast	Picanha +\$3.5 Plate / +\$14 Feast	Garlic Picanha +\$3.5 Plate / +\$14 Feast	Flank Steak +\$5 Plate / +\$20 Feast
Served During Dinner Only			
Barbecued Pork Ribs	Petite Filet +\$3 Plate / +\$12 Feast	Spicy Sirloin +\$2.5 Plate / +\$10 Feast	Lamb Picanha +\$2 Plate / +\$8 Feast
Filet Mignon +\$8 Plate / +\$32 Feast	Filet Mignon Wrapped in Bacon +\$9 Plate / +\$36 Feast		Lamb Chops +\$10 Plate / \$40 Feast

CHEF-CRAFTED SIDES

COLD SIDES Tabbouleh | Potato Salad | Couscous Salad | Cucumber Salad | Cabbage Salad

HOT SIDES Sauteéd Mushrooms | Potatoes Au Gratin | Garlic Mashed Potatoes | Jasmine Rice | Feijoada Black Beans

SAUCES & DRESSINGS

Chimichurri Sauce	\$2
Farofa a popular Brazilian topping	\$2
Balsamic Vinaigrette	\$2
Ranch Dressing	\$2
Blue Cheese Dressing	\$2
Brazilian Vinaigrette	\$2
Cesar Dressing	\$2

DESSERTS by the slice

Key Lime Pie	\$11
Bananas Foster Pie	\$11
Coconut Chess Pie	\$11
Pecan Pie	\$11
Chocolate Mousse Cake	\$12
Brazilian Cheesecake	\$12
Carrot Cake	\$13

ADDITIONAL SIDES

Caesar Salad	\$10
House Salad choice of dressing	\$12
Brazilian Cheese Bread six/twelve	\$4 / \$7
Fried Bananas three/six	\$3.5 / \$6
Lobster Bisque dinner only	\$10
Jalapeno Cream Bisque lunch only	\$6.5

See next page for more á la carte options

ORDER Á LA CARTE

FLAME-GRILLED MEATS

	1/2 lb.	1 lb.
Picanha	\$14	\$27
Garlic Picanha	\$14	\$27
Flank Steak	\$16	\$31
Leg of Lamb	\$13	\$25
Chicken Breast Wrapped in Bacon	\$9	\$17
Brazilian Sausage	\$9	\$17
Parmesan Drumettes	\$8	\$15
Parmesan Pork Loin	\$8	\$15

Served During Dinner Only

Barbecued Pork Ribs	\$9	\$17
Lamb Picanha	\$13	\$25
Spicy Sirloin	\$12	\$25
Petite Filet	\$14	\$27
Filet Mignon	\$25	\$49
Filet Mignon Wrapped in Bacon	\$26	\$51
Lamb Chops	\$28	\$55

BEVERAGES

Guaraná 12fl oz can	\$4.75
Brazilian soft drink made from a fruit from the Amazon Rainforest	
Saratoga Still Water 28fl oz	\$8
Saratoga Sparkling Water 28fl oz	\$8
Coca-Cola 12fl oz can	\$2.5
Diet Coke 12fl oz can	\$2.5
Sprite 12fl oz can	\$2.5

BRAZILIAN CHEESE BREAD

Half Dozen 6 pieces	\$4
Dozen 12 pieces	\$7

COLD SIDES

	small	large
Hearts of Palm	\$10	\$19
Tabbouleh	\$8	\$15
Potato Salad	\$7	\$13
Couscous Salad	\$7	\$13
Cucumber Salad	\$6	\$11
Cabbage Salad	\$5	\$9

Salads

Caesar Salad	\$10
House Salad choice of dressing	\$12

Ranch | Blue Cheese | Balsamic | Brazilian Vinaigrette

HOT SIDES

	small	large
Sauteéd Mushrooms	\$10	\$19
Potatoes Au Gratin	\$8	\$15
Garlic Mashed Potatoes	\$8	\$15
Jasmine Rice	\$6	\$11
Feijoada Black Beans	\$5	\$9
Fried Bananas	\$3.5	\$6

Soups

Lobster Bisque dinner only	\$10
Jalapeño Cream Bisque lunch only	\$6.5

See page 1 for dessert, sauces & dressing options

small serves 1 - 2

large serves 3 - 4

Texas de Brazil reserves the right to change menu & price without prior notice. Serving sizes are suggestions, and could vary depending on the individual. Only certificates & promotions marked for 'takeout' may be applied. Applicable taxes will apply & suggested gratuity is 15%. If you have a food allergy, please notify us. For additional allergy & nutritional information please visit texasdebrazil.com/nutrition. 2,000 calories a day is used for general nutrition advice for an individual, but calorie needs vary. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.