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## WELCOME TO PAMPAS BRAZILIAN GRILLE "THE TRUE TASTE OF BRAZIL,"

Dine at your own pace. Eat as much as you like. Sizzling skewers brought to your table in a seemingly endless parade of food. Sit back, relax and enjoy the "Ultimate Dining Experience"



## Take part in our parade of meats including

Picanha Nobre: traditional Brazilian cut of top sirloin seasoned with rock salt

Cordeiro leg of lamb marinated with garlic and mint

Alcatra: tender top sirloin seasoned with rock salt and olive oil

Lombo pork leg with coriander adobo

Maminha De Alcatra: tender tri tip roast seasoned with sea salt

Faix Enrolado Con Bacon: filet wrapped with bacon Contra-file: garlic & shallot marinated sirloin Frango: Tender chicken breasts wrapped in bacon

Frango Picante: chicken legs marinated with garlic, chilies, and vinegar Linguiça De Porco: house-made pork sausage with fennel and garlic

Linguica Calabresa: house-made pork sausage with harissa and chilies

Abacaxi slow roasted pineapple Pernil de Porco smoked ham



## **ULTIMATE SURF AND TURF RODIZIO \$50**

Enjoy all Rodizio grilled meats with unlimited servings of

Gulf Shrimp glazed with garlic butter, Tender Scallops wrapped with prosciutto,

Grilled Salmon with Magalia glaze Rodizio grilled catch of the day

All hand carved at your table in true Brazilian fashion. Help yourself to unlimited samplings from our side bar which features over 50 hot and cold sides and salads to complete your experience.



# VEGETARIAN RODIZIO \$30



Skewered roma tomatoes, zucchini, squash, peppers, onions and portabella mushroom seasoned with sea salt and olive oil served table side. Help yourself to unlimited samplings from our side bar which features over 50 hot and cold sides and salads to complete your experience. .

## ENJOY THESE GREAT SIDE ITEMS TO ENHANCE YOUR RODIZIOS, ALL ITEMS ARE SERVED FAMILY STYLE TO SHARE FOR YOUR TABLE

#### STEAMED MUSSELS \$12

A heaping bowl of fresh steamed mussels in a broth of fresh tomato sauce, coconut milk and vegetables served with garlic bread

#### FRANGO FRITADA \$9

Hand breaded strips of chicken, fried to golden brown atop a bed of French fries. Served with ranch dressing

## **BRAZILIAN CEVICHE \$14**

Shrimp, calamari, scallops, bell peppers, parsley lemon mango and coconut, garnished with magalata peppers and limes

## **CHICKEN TERIYAKI \$9**

Grilled nuggets of tender chicken breast served with roasted pineapple and house made sauce

## **FRANGO TAQUITOS \$9**

Roasted chicken, cheese, and cilantro, rolled into a flour tortilla and fried until crispy, served with sour cream

## WINGS WITH AZEITE \$10

Fried to a golden brown and tossed in Brazilian 'Azeite de Dende'. Served with celery sticks and spicy ranch sauce

## **MALAGUETA PORK RIBS \$11**

Tender braised spare ribs seasoned with a malagueta pepper sauce



# SEAFOOD SKEWERS (A LA CARTE RODIZIO GRILLED SKEWER)

## **UNLIMITED GULF SHRIMP \$23**

## **NEW ENGLAND LOBSTER TAIL \$17**

## **PACIFIC SCALLOPS \$17**

Unlimited servings of our Large Gulf Shrimp with garlic-lime butter.

A tender sweet lobster tail smothered with fresh butter and lemon

Scallops wrapped with prosciutto

DINNER FRESH BUFFET BAR \$25



Over 50 homemade salads, soups, chili, sides and entrées. Featuring feijoada, mashed potatoes, fresh vegetables, fried bananas, and baked pao de queijo

## DINNER ENTRÉE

## **PETITE FILE MIGNON \$34**

Filet mignon, grilled and served with Madeira glaze served with garlic mashed potatoes and fresh vegetables

Tender seasoned skirt steak with chimichurri sauce served with rice and black beans

## **BRAZILIAN BOUILLABAISSE \$34**

Fresh seafood including lobster, shrimp, fresh fish and mussels in a seafood broth with fresh tomato sauce, coconut milk, and cilantro. Served over pasta

## FRESH CATCH OF THE DAY \$29

Prepared with Brazilian sea salt olive oil and lemon, served with rice, grilled melon and fresh vegetables

## **GRILLED PEITO DE FRANGO \$27**

Tender chicken breast seasoned with olive oil, fresh herbs and grilled garlic. Served with steamed rice and grilled vegetables

All entrees can be upgraded with the fresh side bar for only \$4.95 additional charge.

\* Please note that a 20% gratuity will be applied to parties of six or more





