

FULL CHURRASCO EXPERIENCE

The experience that makes TEN CUTS special. Savor endless tableside service of premium Brazilian cuts, carved fresh at your table.

Includes Market Table and Brazilian Sides

MEATS

- **Picanha** – Prime Sirloin **Alcatra** – Top Sirloin, **Fraldinha** – Bottom Sirloin, **Beef Ribs** – Costelas de Boi, **Beef Tenderloin**, **Beef Parmesan** – A rich, cheesy classic, **Ribeye** – Beef Ancho, bursting with flavor, **Bacon-Wrapped Beef**, **Lamb Chops**, **Cordeiro** – Succulent Leg of Lamb, **Grilled Salmon**
- **Pork Ribs**, **Pork Parmesan**, **Garlic Beef** – Marinated with savory garlic, **Brazilian Pork Sausage** - Linguica, **Chicken Drumsticks**, **Chimichurri Chicken Breast**, **Bacon Wrapped Chicken**, **Garlic Bread** -Pão de Alho, **Grilled Pineapple**, **Grilled Cheese with Honey**

GOURMET MARKET TABLE AND HOT BAR

Gourmet Market Table and Hot Bar, Brazilian sides, grilled pineapple, and garlic bread.

SIDES

Every table gets a taste of Brazil with cheesy Pão de Queijo, golden polenta bites, and sweet caramelized bananas.

DINNER

Full Churrasco: 57.95 | Market table ONLY: 26.95

WEEKDAY LUNCH:

Full Churrasco: 39.95

Market table ONLY 18.00

SATURDAY, SUNDAY:

Full Churrasco: 57.95 - Brunch: 49.95 - Market table ONLY 26.95

CHICKEN, PORK & SALMON OPTION:

Lunch 28.95

Brunch 35.95

Dinner 39.95

"ONE-CUT" OPTION:

Choice of PICANHA, BOTTOM SIRLOIN, or LEG OF LAMB:

Lunch 30.95

Brunch 38.95

Dinner 42.95

HOLIDAYS: ALL DAY DINNER PRICE

Full churrasco: 57.95

Market table only: 26.95

CHILDREN PRICE: 0-5: Complimentary, 6-12: HALF PRICE

**Served continuously and carved tableside by gaucho chefs,
with a market table and sides included**

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."