

# 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"



### DINNER MENU

## APPETIZERS

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

### FRANGO TAQUITOS \$9

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

### WINGS WITH AZEITE \$12

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

### MALAGUETA PORK RIBS \$11

Tender braised spare ribs seasoned with a malagueta pepper sauce

### FRESH GRILLED PINEAPPLE SLICES \$5

4 Slices glazed with natural sugar, cinnamon and a hint of vanilla

## ULTIMATE SURF AND TURF RODIZIO \$64.95

Enjoy unlimited servings of 4 different seafoods and our parade of meats

Help yourself to unlimited samplings from our Market Station which features hot and cold sides to complete your experience

### SEAFOODS:

CHILLED PEEL & EAT SHRIMP W/BRAZILIAN COCKTAIL SAUCE

STEAMED MUSSELS

BAKED CATCH OF THE DAY

GRILLED CALAMARI STEAK

### MEATS:

\*PICANHA NOBRE: Brazilian top sirloin with sea salt & olive oil

\*MAMINHA DE ALCATRA: tender tri tip roast seasoned with sea salt

\*CONTRA-FILE: garlic & shallot marinated sirloin

\*FAIX ENROLADO CON QUELJO: filet crusted in cheese

PERNIL DE PORCO: smoked ham

LOMBO: pork flat iron seasoned with lime, garlic & sweet basil

COSTELAS DE PORCO: Smoked Mango Chipotle Pork Ribs

LINGUIÇA DE PORCO: house-made pork sausage with fennel and garlic

LINGUIÇA CALABRESA: house-made pork sausage with harissa and chilies

COXA DE FRANGO: chicken legs marinated with white wine, peppers, & herbs

RANGO: Tender chicken breasts wrapped in bacon

CORDEIRO: lamb marinated with garlic and mint

ABACAXI: slow roasted pineapple

## MEAT RODIZIO \$54.95

Enjoy our parade of meats

Rodizio unlimited servings of our feature meats hand carved tableside in true Brazilian fashion. Help yourself to unlimited samplings from our Market Station which features hot and cold sides 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 Market Station which features hot and cold sides to complete your experience

## Add one of our ONE HOUR BAR PACKAGES for a truly ultimate experience

DRAFT BEER SPECIAL \$22 Includes any of our 8 draft beer choices

DELUXE BAR PACKAGE \$29 includes well drinks, draft beer, house wine & sangria

ULTIMATE CRAFT BAR PACKAGE \$34 includes craft beer, Premium South American wines & Pampas Favorites

\*\* bar packages do not include shots

### SEAFOOD (A LA CARTE)

#### UNLIMITED CHILLED PEEL & EAT SHRIMP \$28

Large gulf shrimp braised with garlic, lime, & cajun seasoning

#### NEW ENGLAND LOBSTER TAIL \$18

A tender sweet lobster tail smothered with fresh butter and lemon

#### 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

### FRESH MARKET STATION \$25

Over 40 homemade salads, soups, chili, sides and entrees. Featuring feijoada, mashed potatoes, fresh vegetables, fried plantains and baked Pao de Queijo

### DINNER ENTRÉE ALL Dinner Entrees come w/ Market Station

#### \*PETITE FILET MIGNON \$47

Filet mignon, grilled. Served with Madeira glaze, Mashed Potato and Fresh vegetables

#### GRILLED SALMON \$37

Prepared with Brazilian sea salt, olive oil and lemon topped with Malagueta sauce Served with Mashed Potato and Fresh vegetables

#### GRILLED PEITO DE FRANGO \$34

Tender chicken breast seasoned with olive oil, fresh herbs and grilled garlic. Served with Mashed Potato and Fresh vegetables

#### \* GRILLED RIB-EYE STEAK \$47

Served with Mashed Potato and Fresh vegetables

### NON-ALCOHOLIC BEVERAGES:

CRAFT SODAS \$3.95 | Root Beer / Cola / Cream Soda / Diet Cola / Inka Cola / Lemon Lime / Guarana Soda (regular or diet)

ASSORTED JUICES, MILK, COFFEE, TEA \$4.95 | MOCKTAILS \$6.95 | Brazilian Lemonade (fresh limes, sugar, coconut), Lemonade (lemons & sugar), Pina Colada, Daquiri



Pampas has teamed with Vero water to bring our guests Vero Water's® crisp, clean taste possible thanks to their breakthrough Vero+ technology, which removes impurities, chemicals & imperfections, in a eco friendly way, while delivering a perfectly refreshing taste you won't find with ordinary filtered water. A \$1 per person service charge for unlimited samplings of still or sparkling bottled water. Souvenir bottles may be purchased for \$12

\*\*Consuming raw or undercooked MEAT, POULTRY, SEAFOOD, SHELLSTOCK, or EGGS may increase your RISK of FOOD BORNE ILLNESS

Pampas is a smoke free establishment