



**Tradicao Brazilian Steakhouse**  
**Houston Restaurant Weeks 2014**  
**August 1-September 1, 2014**  
**Benefiting the Houston Food Bank**

**DINNER MENU \$35 pp**

**1st**

**Brazilian Cheese Bread**

Fresh out of the oven, golden puff made with parmesan cheese and yucca flour

**Gourmet Salad Bar**

A selection of more than 30 items made fresh daily:

Salmon ceviche, grilled pineapple, house potato salad, shiitake mushrooms marinated in white wine, Asparagus, Manchego cheese, Italian salami parmesan cheese, bell peppers, fresh mozzarella cheese, parmigiano reggiano, red beets, sun dried tomatoes, hearts of palm, green beans, cucumber & more.

**2nd**

**Meat & Side Dishes**

**Meat is served tableside sizzling hot from the grill on skewers. Enjoy as much as you would like.**

**Picanha**

Custom aged, hand-trimmed Angus top sirloin, house specialty, Brazil's most popular cut of meat.

**Salmon**

Chilean salmon with fresh herbs

**Baby Beef**

Certified Angus beef, top sirloin and sea salt or garlic glazed

**Filet Mignon Wrapped with Bacon**

Spiced and wrapped with center cut bacon

**Chicken Wrapped with Bacon**

Spiced and wrapped with center cut bacon

**Bottom Sirloin**

Perfect combination of rich flavor and tenderness

**Argentinian Pork Sausage**

Slow roasted and full of flavor

**Chicken Legs**

Marinated in beer, cognac and spices

**Pork Ribs**

Marinated in white wine and lemon pepper, slightly crispy on the exterior

**Parmesan Pork**

Extra lean and natural pork tenderloin marinated in white wine, spices and crusted with parmesan cheese

**Includes Side Dishes:**

Creamy mashed potatoes, golden fried bananas, long grained fluffy rice

**3rd**

**Dessert Duo**

New York style cheesecake & three layer chocolate mousse cake

**Strawberry Ice Cream**

**Vanilla Bean Ice Cream**

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Restaurant will donate \$5 from each dinner sold to the Houston Food Bank.  
Beverages, tax & gratuity are not included



**Tradicao Brazilian Steakhouse**  
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**BRUNCH MENU \$25 pp**

**1st**

**Brazilian Cheese Bread**

Fresh out of the oven, golden puff made with parmesan cheese and yucca flour

**2nd**

**Gourmet Salad Bar**

A selection of more than 30 items made fresh daily:

Salmon ceviche, grilled pineapple, house potato salad, shiitake mushrooms marinated in white wine, Asparagus, Manchego cheese, Italian salami parmesan cheese, bell peppers, fresh mozzarella cheese, parmigiano reggiano, red beets, sun dried tomatoes, hearts of palm, green beans, cucumber & more.

**3rd**

**Meat & Side Dishes**

**Meat is served tableside sizzling hot from the grill on skewers. Enjoy as much as you would like.**

**Chicken Wrapped with Bacon**

Spiced and wrapped with center cut bacon

**Bottom Sirloin**

Angus flank steak, perfect combination of rich flavor and tenderness

**Argentinian Pork Sausage**

Slow roasted and full of flavor

**Chicken Legs**

Marinated in beer, cognac and spices

**Pork Ribs**

Marinated in white wine and lemon pepper, slightly crispy on the exterior

**Parmesan Pork**

Extra lean and natural pork tenderloin marinated in white wine, spices and crusted with parmesan cheese

**Includes Side Dishes:**

Creamy mashed potatoes, golden fried bananas, long grained fluffy rice

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Restaurant will donate \$4 from each lunch sold to the Houston Food Bank.  
Beverages, tax & gratuity are not included.