TAKEOUT

RODEO BRAZILIAN STEAKHOUSE

BBQ BY THE LB.

PICANHA- SIRLOIN CAP \$45

Our Signature Brazilian cut seasoned with coarse sea salt only.

FILET MIGNON WRAPPED IN BACON \$50

Beef Tenderloin seasoned with sea salt & coarse black pepper, wrapped in Bacon.

PORCHETTA \$30

Seasoned with thyme, lemon zest, garlic, olive oil & sea salt.

SLOW ROASTED LEG OF LAMB \$55

Seasoned with rosemary & sea salt.

ROASTED CHICKEN THICH \$18

Marinated in our secret RODEO marinade.

RODEO PORK RIBS

Seasoned with our Rodeo dry rub, 1/2 Rack - \$25 Full Rack - \$45



Includes Choice of Roasted Potatoes **or** Rice and Beans, Choice of Protein & Slice of Roasted Pineapple.

Chicken - \$15.99

Porchetta - \$17.99

Picanha -\$19.99

SIDES

ROASTED POTATOES

\$6

Baked with red peppers, shallots, garlic, parsley & olive oil.

RICE, BEANS & FAROFA

\$6

Traditional Brazilian side dish of white rice, black beans & farofa (cassava flour).

FRESH HANDCUT FRIES \$5

Handcut fries with sea salt.

CLASSIC CAESER SALAD \$8

Tossed in our homemade caesar dressing topped with parmesan.



ROASTED CHICKEN SANDWICH \$15

Roasted Chicken Thigh with butter pickles, RODEO Sauce & coleslaw + side of fries.

RODEO STEAK SANDWICH

\$18

Shaved Picanha slices with Chimichurri on a soft bun + side of fries.



CHIMICHURRI SAUCE

\$2

ROASTED PINEAPPLE

\$3 per slice.

Coated with cinnamon & brown sugar & roasted on our BBQ.