

Samba

*Brazilian
Steakhouse*

APPETIZERS

Samba Appetizer Flight Platter

a sampling of our favorites \$16.00 per person

Creamy Chicken and Brazil Nut Soup

a Rio de Janeiro classic \$7.00

Beef Empanadas

accompanied with our Brazilian homemade hot sauce \$8.00

Amazon Style Spicy Chicken Wings

dusted with peanuts and cashews \$9.00

Grandma Jeannette's Ceviche

marinated shrimp and sea bass served with sea salted crackers \$10.00

Chicken Skewers

marinated in Brazilian beer and garlic with grilled pineapple \$9.00

Chili-Crusted Crab Cakes

with avocado and sun-dried tomato salsa \$13.00

Crispy Coconut Prawns

with fire and ice mango coulis \$13.00

Chilled Shrimp and Avocado Cocktail

Brazilian coastal style \$11.00

RODIZIO

Rodizio is the ultimate all-you-can-eat barbecue, offering unlimited portions of marinated meats and poultry. Rodizio is a uniquely Brazilian style of barbecue offering a wide variety of flavors. Each course is skewered and slowly roasted over coals in a special Brazilian rotisserie. These items are served in random order along with traditional side dishes of black beans and rice, sweet fried plantains, creamed spinach, farofa carrots, and a bottomless bowl of “Samba Salad” tossed tableside.

\$39.95 per person

Slow-Cooked Sausage and Sweet Peppers
Honey Brushed Turkey Breast Roulade Wrapped in Bacon
Huli Huli Chicken Hawaiian Style
Churrasco Sirloin “Picanha” Style
Samba’s Daily Lamb Selection
“Alho” Style Chicken Legs
Ginger Soy Flank Steak
Samba’s Daily Pork Selection

GRILL SELECTIONS

All entrées are accompanied with traditional side dishes of black beans and rice, sweet fried plantains, creamed spinach, farofa carrots, and a bottomless bowl of “Samba Salad” tossed tableside.

Whole Fish of the Day	market price
Rotisserie Chicken with Brazilian Spices	\$27.00
16 oz. New York Steak	\$34.00
17 oz. Center Cut Rib Eye Steak	\$34.00
8 oz. Center Cut Filet Mignon	\$38.00
Double Pork Chop, Spiced Apple Chutney	\$29.00

SPECIALTIES

Rigatoni Pasta

with sweet vine peas, Pecorino cheese, and garlic cream \$19.00

Mahogany Caramelized Salmon Filet

with “fufu de Plantinos Pintos”, and red curry sauce \$27.00

Halibut

with tapenade crust and light tomato sauce \$29.00

Australian Lobster Tail market price

Surf and Turf

Australian Lobster Tail and Fillet of Beef Gratinado market price

Entrée sharing fee: \$10.00 per person