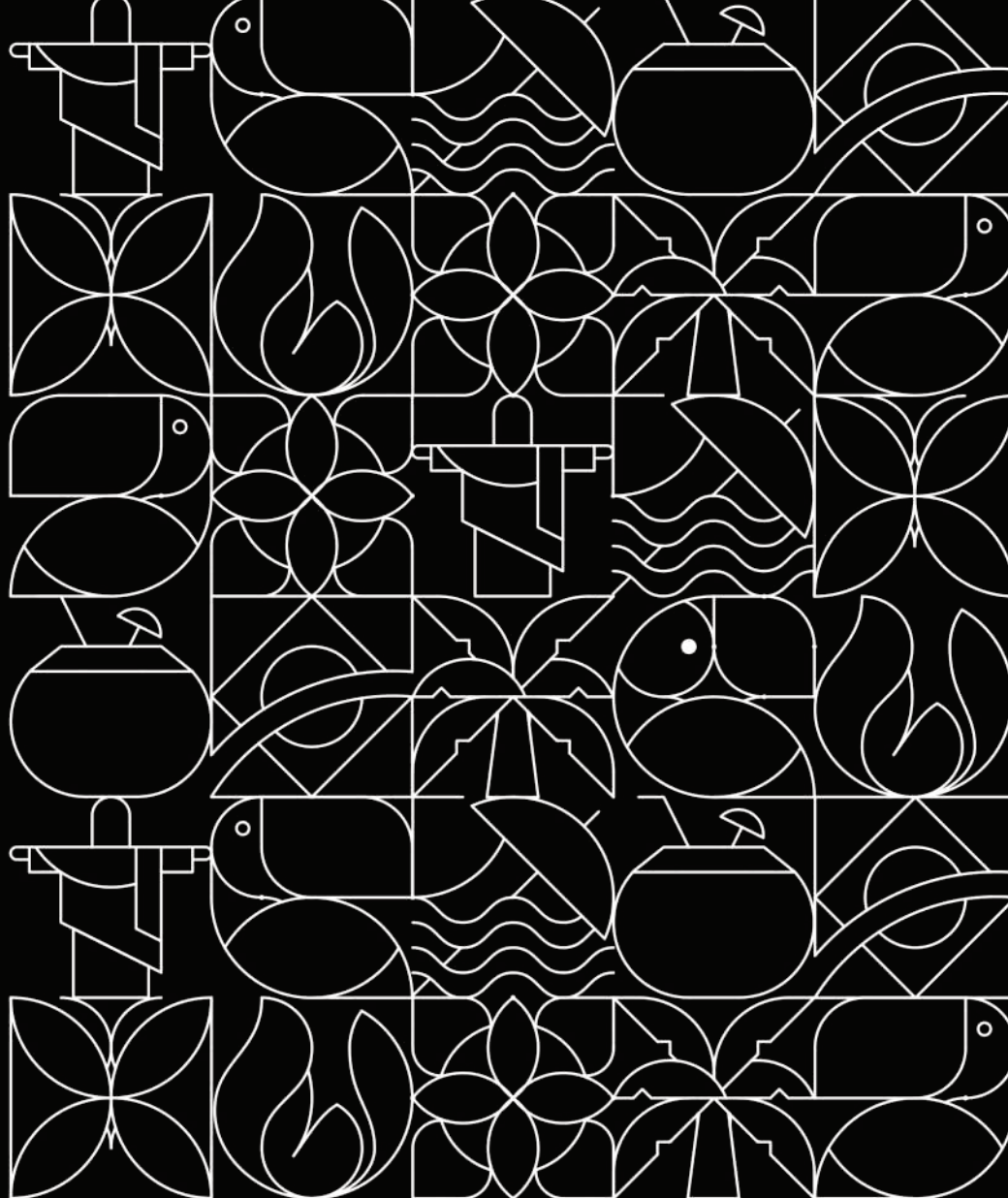


# LEBLON STEAK



EXCLUSIVE  
BRAZILIAN  
STEAKHOUSE

# NEW



\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ALL WINES ARE 6OZ. BY THE GLASS. HOURS AND OFFERING SUBJECT TO CHANGE IN COMPLIANCE WITH LOCAL OR STATE LIQUOR LAWS. MUST BE 21 YEARS OF AGE OR OLDER TO CONSUME ALCOHOL. WARNING: DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE AND OTHER ALCOHOLIC BEVERAGES MAY INCREASE CANCER RISK, AND DURING PREGNANCY CAN CAUSE BIRTH DEFECTS

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY OR DIETARY RESTRICTION. INGREDIENT AND NUTRITION INFORMATION ARE AVAILABLE UPON REQUEST. A 2000 CALORIE DIET IS USED FOR GENERAL NUTRITION ADVICE; INDIVIDUAL CALORIE NEEDS, HOWEVER, MAY VARY.

18% GRATUITY WILL BE AUTOMATICALLY ADDED TO PARTY OF SIX OR MORE GUESTS.



# BRAZILIAN BARBECUE

A churrasco experience of special all-you-can-eat meats? Yes, please! There's nothing quite like Brazilian rodízio. Meat is served tableside and cut from skewers. Feel the rodízio culture.

**FULL  
RODIZIO**

**\$59**

**SALAD  
BAR**

**\$39**

**FRIDAY  
LUNCH**

**\$24**

*Children 0-4 Free  
5-11 (Half Price)*





# BRAZILIAN FEIJOADA

Served with white  
rice, collard greens,  
Brazilian farofa.

\$19

\* Served at the bar area only





# HAPPY HOUR

MON. TO FRI.  
4 to 7pm  
AND SUNDAY  
All day

\* OFFERS VALID ONLY  
IN THE BAR AREA

## BAR APPETIZERS

\$5 OFF

Brazilian Empanadas • Leblon Chicken Wings  
Garlic Shrimp • House Salad • Coxinha  
Shrimp Cocktail • Churrasco Board  
Charcuterie Board

## BRAZILIAN INSPIRED COCKTAILS

Half  
Price

São Paulo Tropical • Leblon Sunset  
Leblon Old Fashion • Portuguese Sangria  
Classic Margarita • Pina Colada  
Passion Fruit Margarita • Aperol Spritz  
White Claw • Caipirinha (All Flavors)

## HOUSE WINES • BY THE GLASS

\$5

Pinot Noir • Merlot  
Cabernet Sauvignon • Chardonnay  
Rose • Pinot Noir

## DRAFT BEER

\$4

Modelo • Coors Light • Yuengling  
Bud Light • Angry Orchard





**\* VALID ONLY  
IN THE BAR AREA**

# BAR APPETIZERS

## **BRAZILIAN EMPANADAS**

\$14

6 Pieces Beef and Cheese Served with  
Homemade Chimichurri Sauce Aioli Chipotle  
Sauce

## **LEBLON CHICKEN WINGS**

\$14

8 Pieces Tossed in Buffalo Sauce, Topped  
with crumbled Blue Cheese, Celery and  
Carrots

## **GARLIC SHRIMP**

\$18

Served over crispy Baby Arugula

## **HOUSE SALAD**

\$10

Chimichurri/Italian/Caesar  
*Add Protein \$5*

## **COXINHA (CHICKEN CROQUETES)**

\$16

6 units Served with Aioli Chipotle Sauce

## **SHRIMP COCKTAIL**

\$24

Juicy Shrimp Served with a Zesty Cocktail  
Sauce, Perfect for Dipping

## **CHARCUTERIE BOARD**

\$22

Bed of Prosciutto di Parma, Garnished with  
Baby Arugula, Confeit Tomatoes drizzled with  
Passion Fruit and Balsamic Reduction

# BIG BITES

**\* VALID ONLY  
IN THE BAR AREA**

## **CHURRASCO BOARD**

\$ 28

Picanha/Chicken Wrapped Bacon/Sausage  
Served with Pão de Queijo, Chimichurri Sauce  
with French Fries

## **CHURRASCO DE TIRA**

\$ 28

Thin Sliced Beef Ribs Grilled to Perfection  
Served with Rice, Beans, Chimichurri Sauce  
and Farofa

## **PICANHA SURF AND TURF**

\$ 36

Grilled Top Sirloin served with Grilled Jumbo  
Shrimp Covered with Cheese

## **RIBEYE STEAK**

\$ 34

Ribeye Steak Grilled to Perfection  
Served with Mashed Potatoes and  
Seasonal Veggies

## **CHURRASCO**

\$ 28

Outside Skirt Steak, Served with  
Rice, Beans, Chimichurri Sauce and  
Pão de Queijo

## **LAMB CHOPS**

\$ 28

Grilled and Served with  
Mintchurri House-made Sauce  
and Quinoa Salad

# BIG BITES

\* VALID ONLY  
IN THE BAR AREA

## T-BONE STEAK

\$ 38

Served with Mashed Potatoes  
and Seasoned Veggies

## PICANHA BURGER

\$ 20

Fresh Ground In-house, Smoked Provolone,  
Romaine Lettuce, Tomato, Onion, Chimichurri Aioli,  
Brioche Bun. Served with Crispy Polenta.

## GOLDEN TOMAHAWK (32oz)

\$ 200

Wagyu Grilled to Perfection  
and Wrapped in 24K Gold Leaf, Served on  
Himalaia Salt Stone. Choose up to five sides.  
*Add Unlimited sides from market table  
for a extra \$20*

## SIDE DISHES

RICE | BEANS | FRIED YUCCA  
FRIED BANANA | FAROFA |  
SOUP OF THE DAY | FRIES  
MASHED POTATOES |  
SEASONAL VEGGIES

\$ 5





# ALCOHOL FREE

PEPSI	\$3
DIET PEPSI	\$3
GINGER ALE	\$3
SIERRA MIST	\$3
CLUB SODA	\$3
GUARANA	\$5
ICED TEA (SW / UN)	\$3
SPARKLING WATER	\$6
PANNA STILL WATER	\$6
PINK LIMONADE	\$3
BRAZILIAN LIMONADE	\$6
A Brazilian Limeade with a Condensed Milk	
APPLE JUICE	\$4
FRESH ORANGE JUICE	\$6
FRESH PINEAPPLE JUICE	\$5
FRESH PINEAPPLE W/MINT	\$6
FRESH LIME JUICE	\$5
PASSION MANGO JUICE	6
PASSION FRUIT JUICE	5



# CRAFTED CAIPIRINHAS

## **PREMIUM CAIPIRINHA**

\$15

Premium Aged Cachaça, fresh muddled  
limes, cane sugar

## **CAIPIRINHA**

\$14

Silver Cachaça, limes, cane sugar

## **PASSIONATE**

\$15

Silver cachaça, passion fruit, lime

## **BERRIES CAIPIRINHA**

\$14

Brazilian white Rum, lime, sugar and ice.





# BRAZILIAN COCKTAILS

## **CLASSIC MARGARITA**

\$14

Tequila, triple sec, homemade sour mix,  
and fresh lime j.

Option flavors: mango, Strawberry, Berries.

## **PINA COLADA**

\$13

Rum, Malibu rum, cream of coconut and  
pineapple J.

## **APEROL SPRITZ**

\$10

## **WHITE CLAW**

\$5



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# SPECIAL COCKTAIL

## **COSMO MARTINI**

\$ 14

Absolut citrus, Cointreau, Fresh lime J,  
Splash of Cranberry J

## **FRENCH MARTINI**

\$ 14

Grey Goose, chambord and a splash of  
Fresh apple J

## **ESPRESSO MARTINI**

\$ 15

Titos Vodka, Kalhua and Fresh Espresso

## **CHOCOLATE MARTINI**

\$ 14

Vanilla Vodka, Godiva, cream de cacao and  
touch of Bailey.

## **LEBLON COFFEE**

\$ 14

Benedictine and Brandy

## **SPANISH COFFEE**

\$ 14

43 Liquor, Grand Marnier

## **IRISH COFFEE**

\$ 14

Jameson and a touch of Bailey



# BOTTLE BEERS

AMSTEL LIGHT	\$5
ANGRY ORCHARD	\$5
CORONA	\$5
GOOSE ISLAND IPA	\$5
HEINEKEN	\$5
HEINEKEN LIGHT	\$5
HEINEKEN ZERO	\$5
LAND SHARK	\$5
MICHELOB ULTRA	\$5
MODELO	\$5
PERONI	\$5
SAMUEL ADAMS	\$5
BUDWEISER	\$5





# DRAFTS

GUINNESS	\$6
ALLAGASH WHITE	\$6
ANGRY ORCHARD	\$6
MODELO	\$6
DOGFISH HEAD	\$6
BLUEMOON	\$6
YUENGLING	\$6
COORS LIGHT	\$6
BUD LIGHT	\$6
STELLA ARTOIS	\$6
LEBLON IPA	\$6
LOCAL BREWERY	\$6



# PITCHERS

CAIPIRINHA	\$40
RED SANGRIA	\$35
WHITE SANGRIA	\$35





# DESSERT WINES

*BY THE GLASS*

**GRAHAM'S PORT TAWNY 10 YEAR**

\$12

Portugal

**SANDEMAN PORT 20 YEARS**

\$18

Portugal

**SANDEMAN PORT 40 YEARS**

\$38

Portugal





# HOMEMADE DESSERTS

<b>BRAZILIAN FLAN</b>	\$10
<b>HOMEMADE BRIGADEIRAO</b> <i>Rich Velvety Flourless Chocolate Cake</i>	\$12
<b>HOMEMADE PAPAYA CREAM</b>	\$12
<b>TRES LECHEs CAKE</b>	\$9
<b>NEW YORK CHEESECAKE</b> <i>Guava, Red Berries, Mango</i>	\$9
<b>ICE CREAM</b> <i>Vanilla or Chocolate</i>	\$6
<b>PASSION FRUIT MOUSSE</b>	\$9
<b>LAVA CAKE</b>	\$12



# COFFEE AND TEA

ESPRESSO	\$ 4
DOUBLE ESPRESSO	\$ 5
CAPPUCCINO	\$ 6
CARAMEL LATTE	\$ 6
MOCHA LATTE	\$ 6
HOT TEA	\$ 5
ICED LATTE	\$ 7