GAUCHO urbano
BRAZILIAN STEAKHOUSE

PIGEON FORGE, TN | 111 Valley Dr.
LOUISVILLE, KY | 2103 S Hurstbourne Pkwy

MAIN MENU

Harvest Bar and Chef's Table are included with every experience.

Our continuous dining concept does not allow for uneaten portions to be taken from the restaurant.

GAUCHO EXPERIENCE - 64.50 (17 Meat Cuts)

- **Picanha** - Prime gaucho beef*
- **Churrasco** - Bottom sirloin*
- **Alcatra** - Top sirloin*
- **Maminha ao alho** - Garlic Trip-tip*
- **Costela de boi** - Beef ribs*
- **Beef Ancho** - Ribeye*
- **Filet mignon** - wrapped in bacon*
- **Premium Beef Shoulder** - Corte nobre do ombro*
- **Costelinha de cordeiro** - Lamb chops*
- **Perna de cordeiro** – Leg of lamb*
- **Peito de frango com bacon** – Chicken wrapped in bacon
- **Frango ao molho teriyaki** - Chicken with teriyaki sauce
- **Coxa de frango** – Chicken drumsticks
- **Linguiça** – Sausage
- **Linguiça defumada** – Smoked sausage
- **Costela de porco** – Pork ribs
- **Bisteca de porco** – Pork chop
- **Abacaxi** – Grilled and cinnamon seasoned pineapple

CHICKEN EXPERIENCE - 44.50 (3 Meat Cuts)

- **Peito de frango com bacon** – Chicken wrapped in bacon
- **Coxa de frango** – Chicken drumsticks
- **Frango ao molho teriyaki** - Chicken with teriyaki sauce
- **Abacaxi** – Grilled and cinnamon seasoned pineapple

CHILDREN'S PRICING

Up to 3 years old	**Complimentary**
4 to 6 years old	**$14**
7 to 12 years old	**Half-price**

SAMPLE EXPERIENCE - 54.50 (11 Meat Cuts)

- **Alcatra** – Top sirloin*
- **Maminha ao alho** - Garlic Trip-tip*
- **Premium Beef Shoulder** - Corte nobre do ombro*
- **Peito de frango com bacon** – Chicken wrapped in bacon
- **Coxa de frango** – Chicken drumsticks
- **Frango ao molho teriyaki** - Chicken with teriyaki sauce
- **Costela de porco** – Pork ribs
- **Bisteca de porco** – Pork chop
- **Linguiça** – Sausage
- **Linguiça defumada** – Smoked sausage
- **Perna de cordeiro** – Leg of lamb*
- **Abacaxi** – Grilled and cinnamon seasoned pineapple

HARVEST BAR & CHEF'S TABLE - 36.50

HARVEST BAR

- Gourmet salads such as rotini and veggie mix, refreshing apple salad, shrimp salad with penne, Brazilian-style potato salad, and many more
- Selected cheeses
- Cured & smoked meats
- Teriyaki pearl onions, kalamata olives, heart of palm, sweet and spicy Brazilian peppers, and more
- Various house-made sauces and dressings such as authentic chimichurri, pico de gallo, horseradish, rich pesto, and mint jelly

CHEF'S TABLE

- Prepared daily fresh from scratch
- White rice with garlic and vegetarian black beans, some of Brazil's staple foods
- Creamy lobster bisque
- Seasonal sides of the chef's choice

Vegetarian & Gluten-Friendly options available

Expect at the table crispy polenta with a dusting of parmesan, caramelized bananas, and garlic mashed potatoes. Fried yucca, french fries, and roasted jalapeños with grilled onions are also available upon request at no additional cost.

Please note that all our servers work as a team and are happy to assist you, regardless of seating sections.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take steps to minimize cross-contamination, we cannot guarantee a completely allergen-free environment. Please inform your server of any food allergies; for more information, speak with a manager. A 20% gratuity will be automatically applied to parties of 6 or more.

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