

Samba

Brazilian Steakhouse

Appetizers

Samba Appetizer Flight Platter
a sampling of our favorites

Creamy Chicken and Brazil Nut Soup
a Rio de Janeiro classic

Beef Empanadas
with our homemade Brazilian hot sauce

Amazon Style Spicy Chicken Wings
dusted with peanuts & cashews

Grandma Jeannette's Ceviche
marinated shrimp and sea bass served with sea salted crackers

Chicken Skewers
marinated in Brazilian beer and garlic with grilled pineapple

Chili Crusted Crab Cakes
with avocado and sun-dried tomato salsa

Crispy Coconut Prawns
with fire and ice mango coulis

Chilled Shrimp and Avocado Cocktail
Brazilian coastal style

"The All you can eat Rodizio Experience"

Rodizio is the ultimate all you can eat barbecue, offering unlimited portions of marinated meats, poultry, and seafood. 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.

Slow cooked Sausage and Sweet Peppers
Honey Brushed Turkey Breast Roulade Wrapped in Bacon
Huli Huli Chicken Hawaiian Style
Churrasco Sirloin "Picanha" Style
Fresh Fish of the Day
Brazilian Style Baby Back Pork Ribs
"Alho" Style Chicken Legs
Ginger Soy Flank Steak
Slow Roasted Pork and Pineapple

Grill Selections

All entrees 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

Rotisserie Chicken with Brazilian Spices
16 oz. New York Steak
17 oz. Center Cut Rib Eye Steak
12 oz. Center Cut Filet Mignon
Double Pork Chop, Spiced Apple Chutney

Specialties

Rigatoni Pasta

with sweet vine peas, Pecorino cheese, and garlic cream

Mahogany Caramelized Salmon Filet

with "fufu de Plantinos Pintos" and red curry sauce

Halibut

with tapenade crust and light tomato sauce

1 lb. Australian Lobster Tail

Surf and Turf

Australian Lobster Tail and Filet of Beef Gratinado

Cocktails and Tropical Beverages

Caipirinha

Brazil's best-kept secret, this cocktail is made with cachaca, a Brazilian sugar cane liquor, lime juice and sugar to taste.

Caipirinha Maracuja

Our Traditional Caipirinha with a splash of passion fruit juice.

Samba Mohito

Wet your whistle with this classic Cuban drink.
Sugar cane juice, light rum, mint leaves and lime

The Brazilian Punch

Enjoy this "knockout"! The perfect mixture of rums and fresh juices

Sangria

Chilled robust red wine and Port soaked with tropical fruits.

Batidas

This style of refreshing Brazilian cocktail consists of
Brazilian sugar cane liquor with passion fruit.

Wine by the Glass

Chalone "Echelon"
Chardonnay, Central Coast

Lolonis
Fume Blanc, Central Coast

Marcus James
"Reserve" Chardonnay, Argentina

Calitera
Merlot, Chile

Glass Mountain
Cabernet, California

Beringer
White Zinfandel, Napa Valley

*Children under the age of five are not permitted.
As a courtesy to our guests, please refrain from using
cellular phones in the dining room.*