



RESTAURANT WEEK 2021

August 6 – September 5

DINNER \$39.00 *Per person*

Must Mentioned Restaurant Week to Receive Special Pricing

MARKET FRESH SALAD BAR & HOT DISHES BAR

Fresh, gourmet Salad and exotic vegetables
Brazilian Black Beans, White Rice and Garlic Mashed Potatoes.

MAIN COURSE

Continuous tableside service of Fire-roasted meats

File Mignon W/ Bacon – Grilled beef tenderloin wrapped in bacon

Picanha – (Prime part of the top sirloin) seasoned with sea salt or garlic.

Alcatra – (Top sirloin) seasoned for tenderness and slice thin.

Cordeiro – (Lamb) Flavorful leg of lamb seasoned to perfection.

Frango – (Chicken) Organic tender chicken legs or Bacon-wrapped chicken breast

Chorizo - Argentinian pork sausage

Grill Pineapple – Grilled pineapple with sugar and cinnamon

BRAZILIAN SIDE DISHES

Warm Pao de Queijo (Cheese Bread)

Crispy Fried polenta topped with parmesan cheese.

Caramelized Bananas. *Served throughout the meal.*

DESSERTS

Chocolate Mousse Cake or New York Cheesecake

Choice of one

\$8 from each dinner purchased will be donated to the North Texas Food Bank

*SOME ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENT. CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.

Before placing your order, please inform your server if anyone in your party has a food allergy or dietary restriction.

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