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FOGO DE CHÃO®

FOGO DE CHÃO OPENS SECOND NEW YORK CITY LOCATION IN QUEENS

Leading Restaurant From Brazil Debuts Its Newest Location In Queens with a Benefit for The Eduardo Escobar Foundation

Queens, NY (November 25, 2022) – [Fogo de Chão](#), the internationally-renowned restaurant from Brazil that allows guests to make culinary discoveries at every turn, opens its second New York City location on Friday, November 25, in the Elmhurst neighborhood of Queens across from Queens Center Mall.

The Queens restaurant marks the brand's 69th location globally and the fourth in New York, joining restaurants in midtown Manhattan, Garden City and Huntington Station. As part of their introduction to the city, Fogo will donate a portion of its first week of sales to the Eduardo Escobar Foundation. Escobar is a third baseman for the New York Mets and a Fogo brand advocate. The Eduardo Escobar foundation aims to provide food, medical supplies and basic necessities to those in need in Escobar's native country of Venezuela.

"We're looking forward to welcoming the Queens community through our doors and giving our guests a taste of the authentic Brazilian hospitality Fogo is known for," said Barry McGowan, Chief Executive Officer of Fogo de Chão. "We strive to provide our guests with a dining experience of joy and discovery and are fortunate to continue to grow and share the culinary art of churrasco in New York City."

Designed in partnership with global architecture and design agency [Harrison](#), the Queens restaurant features an expansive dining room centered around a peninsula churrasco grill, offering guests a 360-degree view of gaucho chefs butchering, hand carving and grilling high-quality cuts of protein over an open flame. A white Carrera marble Market Table is anchored at the front of the grill featuring seasonal salads, fresh super foods, cured meats, antipasti and more. The Queens restaurant also showcases dry-aged meat lockers for in-house aging, a lively indoor Bar Fogo area ideal for all day happy hour and private dining spaces available for guests to reserve for any occasion.

The Queens team is led by General Manager Katie Calvin, who started her career with Fogo in 2019 as a Gaucha in Portland, OR. Since then, she has worked in various roles, including Assistant Manager in Albuquerque, NM, working her way up to her current position leading the team as General Manager. Calvin and her team look forward to making their entrance into the neighborhood and are currently seeking 100 talented individuals who are committed to serving the community and delivering an exceptional experience to all guests.

Fire-roasted meats are the core of Fogo's experience and include guest favorites such as Ribeye, Lamb Chops and the house specialty, Picanha, the prime part of the top sirloin. Fogo Queens offers a range of menu selections and prices to fit guests' needs for lunch and dinner, including:

- **Full Churrasco Experience** – The signature prix-fixe menu selection that includes all premium and classic cuts, plus the fresh and seasonal Market Table & Feijoada Bar and authentic Brazilian side dishes.
- **Indulgent Cuts** – Guests can enhance their experience with a 20 oz. Wagyu New York Strip that is carved tableside on a Himalayan salt block to complement the cut’s intense marbling and buttery texture. A decadent, dry-aged 32 oz. long bone Tomahawk Ribeye or 24 oz. Wagyu Ribeye is also available to order for the table.

In addition to these options, the menu also includes:

- **Weekday Lunch** – Includes the seasonal Market Table & Feijoada Bar, plus family-style service of Brazilian side dishes for \$15 per person. Guests may choose to add a single cut of fire-roasted meat or have the Full Churrasco Experience.
- **Weekend Brazilian Brunch** – Includes the Full Churrasco Experience combined with Brazilian-inspired brunch items like Braised Beef Rib Hash and made-to-order omelet and waffle stations.
- **Bar Fogo** – The Queens bar offers an elevated experience with a contemporary design and dedicated bar staff designed to allow guests to linger and discover something new with each visit, including a \$9 Picanha Burger or Lobster & Shrimp Tacos, plus churrasco meat boards.
- **All-Day Happy Hour** - Guests can enjoy all-day happy hour in the main dining room, patio and Bar Fogo area every day featuring \$9 Brazilian-Inspired cocktails, \$7 glasses of South American wines, and \$6 small plates like the mouthwatering grilled Brazilian cheese.
- **Seafood** – Brazilian-inspired seafood options are available à la carte, including a Chilean Sea Bass entree, jumbo shrimp cocktail and a Seafood Tower.
- **Fogo To-Go & Catering** – Bring the Fogo experience home with individual churrasco entrees, à la carte offerings, full-service catered events with on-site grilling, and ready-to-eat or ready-to-grill options from the Butcher Shop. All are available for contactless delivery or pick up.
- **Group and Private Dining** – Whether celebrating a special birthday or hosting a corporate meeting, the Queens location has a dedicated sales manager. It offers customizable menus, beautiful private and semi-private dining spaces and complimentary A/V equipment.

A dining experience for all ages, children six and under enjoy complimentary dining at Fogo Queens and ages seven to twelve dine at half-price for the Full Churrasco Experience.

For more information, visit fogodechao.com or call [\(929\) 379-4333](tel:9293794333).

About Fogo de Chão

Fogo de Chão (fogo-dee-shown) is an internationally renowned restaurant that allows guests to discover what’s next at every turn. Founded in Southern Brazil in 1979, Fogo elevates the centuries-old cooking technique of churrasco – the art of roasting high-quality cuts of meat over an open flame – into a cultural dining experience of discovery. In addition to its Market Table and Feijoada Bar – which includes seasonal salads and soup, fresh vegetables, imported charcuterie and more – guests are served simply-seasoned meats that are butchered, fire-roasted and carved tableside by gaucho chefs. Guests can also indulge in dry-aged or premium Wagyu cuts, seafood à la carte, Bar Fogo Features including signature cocktails, and an award-winning South American wine list, as well as smaller, sharable plates in Bar Fogo. Fogo offers differentiated menus for all dayparts including lunch, dinner, weekend brunch and group dining, plus full-service catering and contactless takeout and delivery options.

For more information on Fogo de Chão or to make a reservation, please visit fogodechao.com. For images, logos and other media assets, please visit the [Fogo Newsroom](#).



Fogo opens its 4th New York location in Queens across from Queens Center Mall. [Fogo.com](https://www.fogo.com)



The Queens restaurant features an expansive dining room centered around a peninsula churrasco grill, offering guests a 360-degree view of gaúcho chefs butchering, hand carving and grilling high-quality cuts of protein over an open flame. [Fogo.com](https://www.fogo.com)



Fogo's Gaucho Chefs practice the culinary art of Churrasco- butchering, preparing and fire-roasting different cuts of meat over an open flame. [Fogo.com](https://www.fogo.com)



Guests can enhance their experience with a 20 oz. Wagyu New York Strip, renowned for intense marbling and buttery texture. [Fogo.com](https://www.fogo.com)



Guests can enjoy small plates like Lobster & Shrimp Tacos, Churrasco meat boards or the house-ground Picanha Burger at Bar Fogo. Fogo.com



Brazilian-inspired seafood options are available à la carte including a Seafood Tower with jumbo shrimp, lobster and more. Fogo.com