



BOIADA

Brazilian Grill

Churrascaria | Steakhouse

2380 N. Old Mill Loop | Coeur d'Alene, ID

DINNER MENU

DINE IN SERVICE

MON - THU: ... 3:00 pm - 8:00 pm
FRI: 11:30 am - 9:00 pm
SAT: 11:30 am - 9:00 pm
SUN: 11:30 am - 8:00 pm

TAKE OUT AND DELIVERY SERVICES

MON - SUN: 1:00 pm - 8:00 pm

SPECIAL PRICING FOR CHILDREN

With the purchase of 1 full rodízio churrasco:

- One child 6 years old or under = eats free
- One child 7-12 years old = ½ price of rodízio
- Children 13 yrs old and up = regular price

Boiada Light Dinner*

Includes Fresh Salad Table,
Buffet Style, All-You-Can-Eat

\$34.95

Upgrade the Boiada Light Dinner with your choice of meat



Fresh Salad Table + Chicken* \$40.95
Fresh Salad Table + Leg of Lamb* \$41.95
Fresh Salad Table + Picanha* \$42.95
Fresh Salad Table + Grilled Shrimp* \$43.95

Meats are not all-you-can-eat, portions are 8 to 10 ounces. You must order the Fresh Salad Table or greater to get the light option with meat.

Rodízio Churrasco*

Brazilian Barbecue

(Includes Feijoada & Fresh Salad Table)

\$65.95

Circulating Meat Options

Picanha* (*Sirloin Cap Steak*)
Perna de Cordeiro* (*Leg of Lamb*)
Lombo de Porco com Queijo* (*Parmesan Pork*)
Coxa de Frango* (*Chicken Drumsticks*)
Fraldinha* (*Flank Steak*)
Carne com Alho* (*Garlic Beef*)
Linguiça* (*Pork Sausage*)
Maminha* (*Tri-Tip Steak*)
New York Strip Steak
Frango com Bacon* (*Bacon Wrapped Chicken*)
Parmesan Beef*
Beef Ancho* (*Ribeye*)
Grilled Shrimp*

Feijoada & Fresh Salad Table

Brazilian Buffet

(Includes Everything Listed Below)

\$34.95

Fresh Fresh Salad Table Selections

Potato Salad	Garbanzo Beans
Waldorf Salad	Roasted Garlic
Broccoli Salad	Jalapeños
Green Salads	Tomatoes
Corn Salad	Roasted Zucchini
Chicken Salad	Peppers Selection
Carrot Salad	Farofa (<i>Toasted Yucca</i>)
Pasta Salad	Flour w/Portuguese
Brazilian Vinaigrette	Sausage & Bacon*
Mushrooms (w/ Balsamic)	Feijoada (<i>Brazilian Black Bean and Pork Sausage Stew*</i>)
Fruit Mix	Dressings Selection
Pão de Queijo (<i>Brazilian Cheese Bread</i>)	Mashed Potatoes
Olives Mix	Moqueca de Tilapia* (<i>white fish in coconut milk</i>)
Carrots	Yucca in Beef Stew*
White Rice	Seasonal Soup*
Cheese Selection	Chicken Stroganoff*
Polenta Frita	Sweet & Spicy Bacon*

à La Carte*

Salmon* w/ Passion Fruit Sauce And Vegetables -- \$34.99 or \$51.99 w/ Feijoada & Fresh Salad Table
Signature Jumbo Shrimp* Cocktail with House Malagueta Cocktail Sauce -- \$22.95

Tablesides Experience

Australian Bone-in Wagyu Beef*, 24 oz., and House Chimichurri Sauce -- \$139.95
Boneless New York Strip Wagyu Halal Beef*, 24 oz., and House Chimichurri Sauce -- \$119.95

Beverages

Guarana \$5.45	Iced Tea \$4.50	Spring Water \$6.00
Brazilian Lemonade \$7.45	Orange Juice \$4.50	Sparkling Water \$6.00
(strawberry, raspberry, mango, guava or passion fruit)	Soda \$4.50	

Boiada Specialty Cocktails†

Caipivinho [†] — Chardonnay, Fresh Limes	\$13.95
Premium Caipivinho [†] — Premium White Wine, Fresh Limes, Sugar	\$16.95
Super Fruit Caipivinho [†] — Chardonnay, Fresh Limes, Strawberry, Blueberry, Liquor 43	\$14.95
Mango Caipivinho [†] — Chardonnay, Fresh Limes, Mango Puree	\$14.95
Passion Fruit Caipivinho [†] — Chardonnay, Fresh Limes, Passion Fruit Puree	\$14.95
Boiada Mojito [†] — Chardonnay, Fresh Limes, Muddled Mint, Sugar	\$16.95

Before placing your order, please inform your server if you or a person in your party has a food allergy or a dietary restriction. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Signature drinks or liquors with added ingredients may add calorie content.

*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 contracting a foodborne illness especially if you have certain medical conditions.

†Must be 21 years or older to order/purchase/drink alcoholic beverages including beer, wine and spirits.

**A service charge of 18% is added to bills for parties of 6 or more. 80% of this service charge is paid to the employee or employees who served you.

