



THE RODIZIO EXPERIENCE

In Portuguese, rodízio means “rotation” or “turn.” In Brazilian dining, it describes an all-you-can-eat style where servers continuously circulate, carving different foods, traditionally fire-roasted meats, directly onto your plate until you signal that you’re full.

LUNCH TIERS

Tier 1	\$29
Tri-Tip, Spicy Andouille Sausage, Chicken Leg, Pork Loin, Ham, Chicken Apple Gouda Sausage, and Polish Sausage	
Tier 2	\$39
<i>Tier 1 selections plus</i> seasonal vegetables, Bacon-Wrapped Chicken, USDA Prime Wet-Aged Picanha, Bacon Filet, and Garlic Sirloin	
Tier 3	\$59
<i>Tier 1 and Tier 2 selections plus</i> Cinnamon Sugar Pineapple Skewers, Chimichurri Chicken Leg, Apple Dijon Glazed Pork Loin, Spicy Picanha, and Smoked Paprika Sirloin	

DINNER TIERS

Tier 1	\$39
Tri-Tip, Spicy Andouille Sausage, Chicken Leg, Pork Loin, Ham, Polish Sausage, Garlic Sirloin, Chicken Apple Gouda Sausage, and a seasonal vegetable skewer	
Tier 2	\$49
<i>Tier 1 selections plus</i> Lamb, Bacon-Wrapped Chicken, Spicy Filet, Bacon-Wrapped Filet, and USDA Prime Wet-Aged Picanha	
Tier 3	\$69
<i>Tier 1 and Tier 2 selections plus</i> Pineapple Skewers, Chimichurri Chicken Leg, Coconut Chicken, Grilled Old Bay Shrimp, Malbec Sirloin, Smoked Paprika Sirloin, Bourbon Black Pepper Sirloin, and Signature BBQ Sirloin	

MARKET STATION

LUNCH - \$26.99 (until 4pm) | DINNER - \$36.99

Pampas's expansive, gourmet buffet-style features fresh artisan salads, charcuterie, cheeses, and traditional Brazilian sides, all made from scratch.

MEAT ACCOMPANIMENTS		SIGNATURE SIDES	
Sauce Trio	\$8	Mashed Potatoes	\$6
Creamy horseradish, Brown sugar bourbon, and Roasted garlic aioli		Mac & Cheese	\$8
		Brussels Sprouts	\$7
The individual sauce price	\$5	Sautéed Mushrooms & Onions	\$7

THE SPIRIT OF BRAZIL IN THE HEART OF LAS VEGAS



SNACKS, SMALL PLATES & WINGS

Bacon & Caramelized Onion Dip	\$10	Prime Truffle Fries	\$15
Honey Butter Cornbread	\$7	Garlic Sirloin Shepherd's Pie Bites	\$9
Sweet Thai Chili Shrimp & Sticky Rice	\$12	Sweet Heat Peach Wings	\$9
		Mango Habanero Wings	\$9

ENTRÉES

Steakhouse Wedge **\$14**

Two crisp iceberg wedges topped with grape tomatoes, smoked bacon, red onion, corn, black beans, and cheddar Jack, finished with our house-made Smokehouse Ranch.

Add-On Proteins

Grilled Shrimp **\$8**

Grilled Chicken Breast **\$7**

USDA Prime 30-Day Wet-Aged Picanha* **\$10**

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A 6oz thick-cut USDA Prime, 30-day wet-aged picanha, fire-roasted to order, topped with Chimichurri butter, house-made chimichurri, and served with mashed potatoes.

Smokehouse Chicken **\$18**

Grilled chicken breast topped with sautéed mushrooms, smoked bacon, and melted cheese, finished with honey Dijon sauce, and served with mashed potatoes

Fire Salmon **\$23**

Grilled salmon with red Thai chili glaze and mango-jalapeño salsa.
Served with mashed potato purée and garlic-butter broccoli.

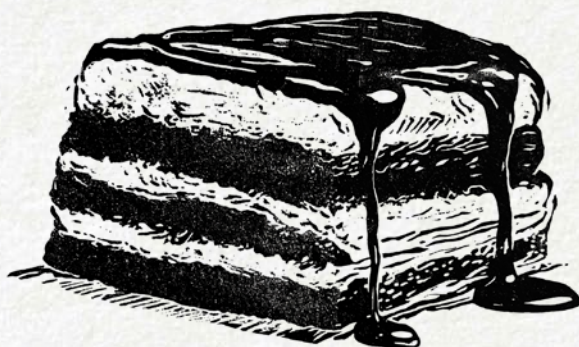
BBQ Top Sirloin* **\$25**

A 6oz USDA Prime, 30-day wet-aged top sirloin, fire-grilled and mopped with our house-made BBQ sauce. Served with your choice of mashed potatoes or mac and cheese, plus warm cornbread with whipped honey butter.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



THERE IS NO WRONG ANSWER!



DESSERTS

Chocolate Éclair Cake

\$7

Layers of graham crackers, vanilla cream, and milk chocolate frosting for a nostalgic classic

Tiramisu

\$9

An Italian classic with espresso-soaked ladyfingers, mascarpone cream, and cocoa

Lemon Berry Mascarpone

\$10

Layers of tender lemon cake, luscious mascarpone cream and bright, tart berries

Strawberry Shortcake

\$7

Layers of soft vanilla cake, sweet strawberries, and light whipped cream for a fresh, classic finish

