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Tradicao Brazilian Steakhouse - Southwest Houston



Cuisine: Brazilian

Neighborhood: West Side

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[Restaurant Information:](#)

12000 Southwest Freeway
Meadows Place, Texas 77477

(281) 277-9292

www.TradicaoSteakhouse.com

Due to this type of special dinner service: Reservations are required.

Please mention that you'd like the HRW menu when making your reservations.

Entire table must choose to participate Houston Restaurant Weeks menu.

Prime filet mignon, lamb chops and cod fish are not included in HRW menu selections.

Reservations are required. Prices do not include beverages, tax, gratuity unless otherwise noted.

2013 Lunch Menu

LUNCH MENU \$20 pp

1st

Brazilian Cheese Bread

brazil's most popular snack, fresh out of the oven, golden puff made with manioca flour blend and cheeses

Gourmet Salad Bar

more than 30 items made fresh daily: salmon ceviche, grilled pineapple, apple salad, house potato salad, red bell peppers, fresh mozzarella cheese, manchego cheese, parmesan cheese, asparagus, green beans, cucumber, salami, boston lettuce, sliced tomatoes, romaine lettuce, green olives, parmigiano reggiano, peppadew, cherry tomatoes, shiitake mushrooms, red beets, artichoke bottoms, sun dried tomatoes, hearts of palm, red and white onions, herbed croutons, chimichurri sauce, salsa picante, variety of salad dressings
(*salad bar items may change due to season & availability.*)

2nd

Meat & Side Dishes: meat is carved tableside sizzling hot from the grill on skewers. Enjoy as much as you want.

Picanha

custom aged, hand-trimmed Angus top sirloin, house specialty, Brazil's most popular cut of meat.

Salmon

chilean salmon with fresh herbs

Baby Beef

certified angus beef, top sirloin and sea salt or garlic glazed

Filet Mignon Wrapped with Bacon

spiced and wrapped with center cut bacon

Chicken Wrapped with Bacon

spiced and wrapped with center cut bacon

Bottom Sirloin

perfect combination of rich flavor and tenderness

Argentinian Pork Sausage

slow roasted and full of flavor

Chicken Legs

marinated in beer, cognac and spices

2013 Dinner Menu

DINNER MENU \$35 pp

1st

Brazilian Cheese Bread

brazil's most popular snack, fresh out of the oven, golden puff made with manioca flour blend and cheeses

Gourmet Salad Bar

more than 30 items made fresh daily: salmon ceviche, grilled pineapple, apple salad, house potato salad, smoked salmon, red bell peppers, fresh mozzarella cheese, manchego cheese, parmesan cheese, asparagus, green beans, cucumber, salami, boston lettuce, sliced tomatoes, romaine lettuce, green olives, parmigiano reggiano, peppadew, cherry tomatoes, shiitake mushrooms, red beets, artichoke bottoms, sun dried tomatoes, hearts of palm, red and white onions, herbed croutons, chimichurri sauce, salsa picante, variety of salad dressings
(*salad bar items may change due to season & availability.*)

2nd

Meat & Side Dishes: meat is carved tableside sizzling hot from the grill on skewers. Enjoy as much as you want.

Picanha

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Salmon

chilean salmon with fresh herbs

Baby Beef

certified angus beef, top sirloin and sea salt or garlic glazed

Filet Mignon Wrapped with Bacon

spiced and wrapped with center cut bacon

Chicken Wrapped with Bacon

spiced and wrapped with center cut bacon

Bottom Sirloin

perfect combination of rich flavor and tenderness

Argentinian Pork Sausage

slow roasted and full of flavor

Chicken Legs

marinated in beer, cognac and spices

Pork Ribs

marinated in white wine and lemon pepper,
slightly crispy on the exterior

Parmesan Pork

extra lean and natural pork tenderloin
marinated in white wine, spices and crusted
with parmesan cheese

Includes Side Dishes:

creamy mashed potatoes, golden fried
bananas, long grained fluffy rice

Additions

New World Wine Flight \$12

Tradicao Chardonnay, California

**Marques de Casa Concha Carmenere,
Chile**

Ansias Malbec, Argentina

The Caipirinha \$10

brazil's national cocktail! made with cachaca,
fresh limes and sugar

Restaurant will donate \$3 from each lunch
sold to the Houston Food Bank.
Beverages, tax & gratuity are not included.

Pork Ribs

marinated in white wine and lemon pepper,
slightly crispy on the exterior

Parmesan Pork

extra lean and natural pork tenderloin
marinated in white wine, spices and crusted
with parmesan cheese

Includes Side Dishes:

creamy mashed potatoes, golden fried
bananas, long grained fluffy rice

3rd

Dessert Trio

new york style cheesecake, three layer
chocolate mousse cake and key lime pie

Additions

New World Wine Flight \$12

Tradicao Chardonnay, California

**Marques de Casa Concha Carmenere,
Chile**

Ansias Malbec, Argentina

The Caipirinha \$10

brazil's national cocktail! made with cachaca,
fresh limes and sugar

Restaurant will donate \$5 from each dinner
sold to the Houston Food Bank.
Beverages, tax & gratuity are not included.