# R&C's Fixed-Price Dining Experience – you get more!

Guests have the opportunity to relax and enjoy their favorite beverage or our signature Brazilian cocktail, the *caipirinha*. Explore craft-cocktails made from fresh ingredients or select a carefully chosen bottle of wine from temperature-controlled storage or one of our by-the-glass offerings.

Then head to R&C's 40+ item gourmet appetizer area, featuring an array of roasted vegetables, imported cheeses, charcuterie, salads, soups and much more. Our meat-carvers - Gauchos - raise your all-you-can-eat experience to a new level as they roam through the restaurant offering guests choice cuts of beef, chicken, lamb, pork and sausage...all slowly roasted over open flame.

To round out your meal, assorted sides such as fried bananas with cinnamon and sugar, garlic mashed potatoes and savory cheese bread are served tableside.

Full Churrascaria Selection Friday-Sunday Adults 52.99, Children 7-12 years 19.00 4-6 years \$11.00, 3 and under dine free

Salad/Appetizer Bar 33.99

Beverages, desserts, taxes &gratuities are not included.

R|C Brazilian Steakhouse 320 West Kimberly Road Davenport, lowa 52806 563-723-3405

Hours Friday & Saturday 4:00pm-8:30pm Sunday 4:00pm-8:00pm

Closed Monday Through Thursday Items, hours and pricing subject to change

### Quad Cities Premier Churrascaria

#### Featuring

- Craft Cocktails
- Good Beer and Ale on Tap
- Fine Spirits
- Wine Big Reds, Cool Whites and Fine Fizz











#### Featured Meats Include -

Brazilian Top-Sirloin Picanha
Garlic Picanha
Brazilian Flap Steak
Bacon-Wrapped Top Sirloin
Beef Tenderloin\*
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Loin of Iowa Pork
Barbeque Pork Ribs
Brazilian Sausage
Slow Roasted Leg of Lamb\*
Chicken Breast wrapped in Bacon
Crispy Parmesan Drumettes
Parmesan Crusted Pork Loin

#### Sides -

Fried Bananas Garlic Mashed Potatoes Brazilian Cheese Bread

## Our Appetizer/Salad Area Includes Over 40 items -

Spring Mix of Lettuces and Greens Potatoes au Gratin Black Bean Feijoada Goat Cheese Terrine Grilled Sweet Bell Peppers Red Quinoa Vegetable Salad Sun-dried Tomatoes Fresh Mozzarella Smoked Gouda Imported Hearts of Palm Lobster Bisque Chicken, Almond and Cranberry Salad Brazilian Fajitas Bife Imported Olives Gorgonzola and Grape salad **Cured Meats** Steamed Asparagus Pineapple Carpaccio Jasmine Rice Chimichurri and many other house-made dressings and sauces.

\* weekends only