

Dinner Menu

Appetizers

Soup du Jour....\$6

French Onion Soup....\$7
with Madeira Wine & Emmenthal Gratinée

Bruschetta....\$5⁵⁰
4 Pieces of Bread, Finest Tomatoes & the best Olive Oil

Garlic Bread....\$4
4 Pieces of Bread, Add Cheese....\$1.50

Escargots a'La Bourguignonne....\$9
Snails Baked in Garlic-Parsley Butter

Portuguese Chorico....\$10
Portuguese 3 Smoked Sausage with Spiced Olives & Grilled Peppers

Cod Cakes....\$10
Traditional Portuguese Cod Cakes, Served with Champagne Cognac Sauce

Steamed Mussels....\$11
Served in Marinara Vin d'Alsace Herbs de Provence

Jumbo Shrimp Port Soirée....\$12
Five Pan Fried Shrimp in a White Port

Sea Scallops & Smoked Salmon....\$13
Sea Scallops Glazed with Balsamic Reduction

Grilled or Fried Calamari....\$10
Served with Cocktail Sauce & Mixed Greens

Appetizer of the Day
(Ask Your Server)

Salads

Mixed Green Salad....\$7⁵⁰
Organic greens with Apple Cider Vinaigrette

Caesar....\$8
Add Cajun chicken....\$4

Tomato Salad....\$10
(Finest Tomatoes Available)
Served with S. Jorge Cheese (Azores) & Balsamic Reduction

Pastas

Penne Port Soirée....\$15
Chicken Breast in Madeira Wine, Sundried Tomatoes
in a Light Cream Sauce & Grilled Asparagus

Agnalotti....\$16
Mushroom, Leek & Cheese Stuffed Pasta in a Rose Cognac Sauce

Tiger Shrimp Linguini....\$17
Grilled Tiger Shrimp in a Tomato Marinara White Wine Sauce

Penne a la Vodka....\$15
Served in a Light Vodka Rose Sauce with Bacon & Shallots

Penne with Sausage...\$15
Served in a Herbed Tomato Sauce

Pasta of the Day
(Ask Your Server)

Meat Dishes

Chicken Supreme....\$18
Stuffed with Goat Cranberry Cheese in a Light Champagne Sauce

Veal Scallopini....\$18⁵⁰
In a Madeira Mushroom Demi Glace Sauce

Steak Palais de Versailles....\$24
Triple "A" 10 oz. In a Pepper Corn Cognac Sauce

Filet Mignon....\$26
7oz. Filet in a Demi Glace Mushroom Sauce

Special of the Day
(Ask Your Server)

Fish & Seafood

Portuguese Seafood Mix with Rice....\$26
Shrimp, Sea Scallops, Calamari, Mussels, Clams, Crab & more
In a Tomato White Wine Sauce

Pan-seared Halibut....\$21
Herb Crusted in a Delicate Champagne Sauce

Grilled Atlantic Salmon....\$19
In a White Wine Dill Sauce

Catch of the Day
(Ask Your Server)