

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 Smoked Sausage with Spiced Olives & Grilled Peppers

Cod Cakes....\$10

Traditional Portuguese Cod Cakes, Served with Champagne Cognac Sauce

Steamed Mussels....\$12

Served in Marinara Vin d'Alsace Herbs de Provence

Jumbo Shrimp Port Soirée....\$12

Five Pan Fried Shrimp in a White Port

Sea Scallops with Spanish Porsunto....\$14

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 Salad....\$8⁵⁰

Add Cajun chicken....\$4

Tomato Salad....\$10

(Finest Tomatoes Available)

Served with S. Jorge Cheese (Azores) & Balsamic Reduction

Entrées

Pastas

Penne Port Soirée....\$15

In Madeira Wine, Sundried Tomatoes a Light Cream Sauce with Saute Baby Spinach

Ten Vegetable Stir Fry....\$15

Served with Rice & Thai Sauce

Ravioli....\$16 50

Mushroom Leek, Cheese Stuffed Past in a Rosé Sauce with saute Spinach

Tiger Shrimp Linguini....\$17 50

Grilled Tiger Shrimp in a Garlic Herb Sauce

Penne with Sausage...\$15

Served in a Herb Tomato Sauce with Roasted Peppers

Lobster Meat Linguini....\$18 50

In a Marinara Spinach Suce

Pasta of the Day

(Ask Your Server)

Meat Dishes

Chicken Supreme....\$18 50

Stuffed with Goat Cranberry Cheese with Honey Mustard Orange Sauce

Veal Scallopini....\$18 ⁵⁰

In a Madascar Green Peppers, Cognac Sauce

10oz Steak Triple "A" Black Angus Sirloin....\$24

In a Pepper Corn Cognac Sauce

Filet Mignon....\$26

7oz. Filet in a Demi Glace Mushroom Sauce

Rack of Lamb....\$29

Roasted Pistachios Dijon Mustard Rosemary Demi Glace Sauce

Meat of the Day

(Ask Your Server)

Fish & Seafood

Portuguese Seafood Mix with Rice....\$26

In a Tomato White Wine Sauce Shrimp, Sea Scallops, Calamari, Mussels, Clams, Crab & more

Pan-seared Halibut....\$22

Herb Crusted in a Delicate Champagne Sauce

Grilled Atlantic Salmon....\$20

In a Teriyaki Shallots Sauce

6 Jumbo Shrimp....\$19

With Curry Sauce Rice & Vegetables

Fish of the Day

(Ask Your Server)