

Lunch Menu

Appetizers

Soup du Jour....\$5

French Onion Soup....\$6⁵⁰
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....\$1.00

Salads

Mixed Green Salad....\$6⁵⁰
Organic greens with Apple Cider Vinaigrette

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

Tomato Salad....\$9
Finest Tomatoes Available,
Served with S. Jorge Cheese (Azores) & Balsamic Reduction

Smoked Salmon Salad....\$12
Served with Mixed Organic Greens & a Citrus Dressing

Sea Scallops Salad....\$13
Served with Mixed Organic Greens & a Citrus Dressing

Salad Parisienne....\$10⁵⁰
Soft Organic Lettuce, Apples, Cherry Tomatoes & Goat Cheese

3 Egg Omelette....\$11⁵⁰
With Asparagus, Mushrooms & Peppers
Served with Mixed Organic Greens

Pastas

Penne Port Soirée....\$12
Chicken Breast in Madeira Wine, Sundried Tomatoes
in a Light Cream Sauce

Penne with Sausage...\$11⁵⁰
Served in a Herbed Tomato Ssauce

Linguini Primavera Vegetable....\$11⁵⁰
In a Garlic Olive Oil Sauce

Meat Dishes

10 oz. Triple A Sirloin...\$20
Served with Fries & Tomatoes

Chicken Breast....\$13⁵⁰
With Honey Mustard, Served with Potatoes & Vegetable

Fish & Seafood

Grilled Salmon....\$16
In a Dill White Wine Sauce

Grilled or Fried Calamari....\$11⁵⁰
Served on a Bed of Rice wth Salad

Cod Cakes....\$11⁵⁰
Traditional Portuguese Cod Cakes, Served with Rice & Salad

Linguini Pescador with Mixed Seafood....\$15⁵⁰
Shrimp, Mussels, Calamari & Scallops in a Marinara Sauce

