Dinner

Served all day Tuesday-Sunday

Aperitivos/Appetizers

Daily Dinner Pasta Special 26.99

Inquire with your Server

*Ameijoas á "Bulhao Pato" Littlenecks in a garlic, olive oil and a *Ameijoas á Espanhola Littlenecks with chourico, peppers and on *Camarão á Moçambique Sauteed shrimp in butter, wine, garlic *Lulas Fritas Fried calamari rings blended with hot peppers and hom Chourico á Bombeiro Flame grilled Portuguese sausage Asas de Galinha Fried chicken wings	13.99 wine sauce 13.99 vions in a red sauce 14.99 c and spices 13.99 nemade hot sauce 12.99 . 9.99 /toast 9.99 . Onion Rings 7.99 Shrimp 12.99 ered and deep fried with tangy spicy buffalo sauce 11.99 . 13.99
Garden Salad	Caldo Verde
Fresh seasonal greens, tomatoes and cucumbers with choice of dressing5.99	Kale, chourico, and potato brothCup 3.99 Bowl 4.99
with choice of dressing	Sopa á Portuguesa <i>Fresh vegetables, beef, pork and chourico soup Cup 3.99 Bowl 4.99</i>
Peixes/	Searood
*Polvo Lagareiro Baked Octopus over potatoes, onions, peppers and olive oil (limited availability) *Gambas Recheadas Baked jumbo shrimp with a seafood stuffing *Camarão Alhinho Shrimp sauteed in a gartic and vine sauce. 17.99 *Filetes Dourados Fried filet of scrod *Filetes Dourados Fried filet of scrod *Bacalhau Fresco com Cebolada Baked scrod w/onion, peppers and tomato sauce 17.99 *Bacalhau Fresco com Cebolada Baked scrod w/onion, peppers and tomato sauce 17.99 *Bacalhau Cozido Boiled bone in Codfish with potato, egg and chick peas 22.99 *Fish and Chips *Bacalhau Assado na Brasa Grilled dried codfish in extra virgin olive oil and garlic 22.99 *Salmão Grelhado Grilled salmon with lemon and butter sauce 23.99 *Paelha á Valenciana Lobster, shrimp, littlenecks, squid, scallops and fish in a spicy red sauce 31.99 *Camarão á Moçambique Sauteed shrimp in butter, wine, garlic and spices *Linguini com Camarão e Escalopes Alhinho Linguini with shrimp and scallops in a garlic and wine sauce 21.99 *Grilled Swordfish Local fresh Swordfish with lemon and butter sauce with boiled potatoes and vegetables 25.99 Fried Scallops Local Fresh Scallops lightly battered served with Fries & Onion Rings 22.99 *Galinha á Moçambique Chicken tenders sauteed in butter, wine, garlic and spices Galinha á Alentejana Sauteed chicken with potatoes and littlenecks 16.99 *Galinha felhado Grilled Scricken beast copped with lemon and butter sauce 16.99	
Porco/Pork	
Forco/ Fork Lombinhos com Cogumelos Pork cutlets cooked in a creamy mushroom sauce	
Lombinhos na Brasa Grilled marinated pork cutlets	
*Carne Alentejana Marinated pork with potatoes and littlenecks .	16.99
Carnes	s/Beet
*Bife com Cogumelos 12 oz. steak with mushroom sauce	
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Espetada á Madeirense Madeira style shish-ka-bob served with Portuguese fries, rice and seasonal vegetables	
Bife á Portuguesa Pan-seared 10 oz. Sirloin steak topped with egg served with our house specialty sauce	
Bife á Casa Pan-seared 12 oz. Sirloin topped with ham and 2 eggs in our house specialty sauce	
Bife Grelhado Grilled Sirloin steak seasoned with mild spices	
Bitoque Pan-seared 8 oz. Sirloin topped with egg in our house specialty sauce	
Grilled Rack of Lamb Rack of Lamb grass fed from New Zealand with garlic mashed potatoes and vegetables	
"Filet Mignon & Baked Stuffed Shrimp" Surf -n-Turf 8 oz. center cut Filet Mignon with two baked stuffed shrimp with garlic mashed potatoes and vegetables	
All dinners are cooked to order. At times, meals could take up to 45 minutes to prepare. Vegetarian Dinners available. Please ask your server.	