

Almoço – Lunch Menu
Aperitivos – Appetizers

Camarão com Alho -----	\$8.95
<i>Sautéed shrimp in olive oil, wine, garlic & spices</i>	
Lulas Fritas -----	\$7.95
<i>Fried calamari rings blended with hot peppers & homemade sauce</i>	
Chouriço à Bombeiro -----	\$7.95
<i>Flame-grilled Portuguese sausage</i>	
Asas de galinha -----	\$7.95
<i>Fried chicken wings</i>	
Rissóis de Camarão -----	\$8.95
<i>Fried Shrimp Cakes</i>	
Pastéis de Bacalhau -----	\$8.95
<i>Fried Codfish Cakes</i>	
Cogumelos Recheados -----	\$8.95
<i>Baked Stuffed Mushroom with seafood filling</i>	
Ameijoas à Bulhão Pato -----	\$8.95
<i> Littlenecks in a garlic sauce</i>	
Ameijoas à Espanhola -----	\$8.95
<i>Littlenecks with chouriço, peppers & onions in a tomato sauce</i>	

Sopas – Soups

Sopa do Dia -----	\$4.00
<i>Soup of the Day</i>	

Saladas - Salads

Salada à Rosinha -----	\$5.95
<i>Lettuce, ripe tomatoes, cucumbers, onions and olives</i>	
Salada de Peito de Galinha -----	\$7.95
<i>Grilled chicken breast, romaine lettuce, croutons and parmesan cheese in a Caesar dressing</i>	
Salada de Escalope -----	\$7.95
<i>Breaded scallops salad, with lettuce, cucumbers, onions, peppers and tomatoes in a balsamic vinaigrette</i>	
Salada de Atum -----	\$7.95
<i>Tuna Salad with lettuce, tuna, boiled egg, chick peas and onions</i>	

Omeletes – Omelets

Served with Portuguese or French fries

Omelete de Camarão ----- \$7.95
Shrimp omelet with crab meat

Omelete de Chouriço ----- \$6.95
Portuguese sausage omelet

Omelete de Queijo ----- \$5.95
Cheese omelet

Sandes – Sandwiches

Served with Portuguese or French fries

Prego no Pão ----- \$5.95
Portuguese style steak sandwich served on a Portuguese roll

Bifana ----- \$5.95
Portuguese style pork sandwich served on a Portuguese roll

Sandes de Galinha ----- \$6.95
Grilled chicken breast sandwich w/lettuce & tomatoes

Sandes de Chouriço Com Pimentos ----- \$5.95
Chouriço and peppers sandwich

Peixes – Seafood

Camarão Alinho com Arroz ----- \$10.95
Sautéed shrimp in butter, wine, garlic & spices with rice

Ameijoas à Espanhola ----- \$10.95
Littlenecks with chouriço, peppers & onions in a tomato sauce w/rice

Filetes Dourados ----- \$10.95
Fried filet of scrod in a house sauce, served with rice & vegetables

Peixe Recheado ----- \$10.95
Stuffed scrod with a seafood stuffing, served with rice & vegetables

Espadarte com Camarão e Alho ----- \$10.95
Grilled swordfish with sautéed shrimp, served with boiled potatoes & vegetables

Atum Grelhado ----- \$11.95
Grilled Tuna with boiled potatoes & vegetables

Bacalhau Assado na Brasa ----- \$12.95
Grilled dried codfish in extra virgin olive oil & garlic w/boiled potatoes & roasted peppers

Bacalhau Cozido à Portuguesa ----- \$12.95
Boiled dried codfish served with boiled potatoes, chick peas, kale, carrots & hard boiled egg

Bacalhau à Bras ----- \$12.95
Boneless codfish stir fried with eggs & fries

Carnes – Meats & Poultry

Lombinhos de Porco -----	\$10.95
<i>Grilled marinated pork cutlets topped with roasted garlic & house sauce w/rice & Portuguese fries</i>	
Espetada à Rosinha -----	\$12.95
<i>Sirloin Shish-ka-bob served w/rice, vegetables & Portuguese fries or roasted potatoes</i>	
Bife à Rosinha com Molho de Natas -----	\$12.95
<i>Pan-seared sirloin steak 10 oz. with a fried egg in a creamy mild sauce, served w/rice, vegetables & Portuguese fries or roasted potatoes</i>	
Carne de Porco Alentejana -----	\$10.95
<i>Marinated pork loins, littlenecks and cube potatoes in a house sauce</i>	
Filet Mignon -10 oz -----	\$21.95
<i>Charcoal broiled topped with a red wine and mushroom sauce served with rice, vegetables & roasted potatoes</i>	
Costeletas de Porco Grelhadas -----	\$10.95
<i>Grilled marinated pork chops topped with roasted garlic & house sauce w/rice & Portuguese fries</i>	
Bitoque -----	\$10.95
<i>Pan-seared 8 oz. sirloin steak topped with a fried egg in our house sauce served w/ Portuguese fries</i>	
Peito de Galinha à Chefe -----	\$10.95
<i>Chef's grilled chicken breast with artichokes, mushrooms, onions, olives, roasted peppers in a white wine and garlic sauce served over pasta</i>	
Frango no Churrasco (dark meat or breast) -----	\$10.95
<i>Marinated barbecue chicken topped with a spicy sauce served w/rice & Portuguese fries</i>	
B. B. Q. Ribs -----	\$10.95
<i>Grilled B. B. Q. Ribs with barbecue sauce served with rice or vegetables & fries or roasted potatoes</i>	
Prime Rib – 10 oz. (Saturday only) -----	\$12.95
<i>Grilled Prime Rib topped with garlic powder, served with rice or vegetables & fries or roasted potatoes</i>	

Sobremesas – Desserts

Pudim Flan - Homemade caramel custard -----	\$4.00
Mousse de Chocolate - Chocolate mousse -----	\$4.00
Mousse de Maracujá - Passion fruit mousse -----	\$4.50

Jantar – *Dinner Menu*
Aperitivos – *Appetizers*

Camarão com Alho -----	\$8.95
<i>Sautéed shrimp in olive oil, wine, garlic & spices</i>	
Lulas Fritas -----	\$7.95
<i>Fried calamari rings blended with hot peppers & homemade sauce</i>	
Chouriço à Bombeiro -----	\$7.95
<i>Flame-grilled Portuguese sausage</i>	
Asas de galinha -----	\$7.95
<i>Fried chicken wings</i>	
Rissóis de Camarão -----	\$8.95
<i>Fried Shrimp Cakes</i>	
Pastéis de Bacalhau -----	\$8.95
<i>Fried Codfish Cakes</i>	
Cogumelos Recheados -----	\$8.95
<i>Baked Stuffed Mushrooms with seafood filling</i>	
Ameijoas à Bulhão Pato -----	\$8.95
<i>Littlenecks in a garlic sauce</i>	
Ameijoas à Espanhola -----	\$8.95
<i>Littlenecks with chouriço, peppers & onions in a tomato sauce</i>	

Sopas – *Soups*

Sopa do Dia -----	\$4.00
<i>Soup of the Day</i>	

Saladas - *Salads*

Salada à Rosinha -----	\$5.95
<i>Lettuce, ripe tomatoes, cucumbers, onions and olives</i>	
Salada de Peito de Galinha -----	\$7.95
<i>Grilled chicken breast, romaine lettuce, croutons and parmesan cheese in a Caesar dressing</i>	
Salada de Escalope -----	\$7.95
<i>Breaded scallops Salad, with lettuce, cucumbers, onions, peppers and tomatoes in a balsamic vinaigrette</i>	
Salada de Atum -----	\$7.95
<i>Tuna Salad with lettuce, tuna, boiled egg, chick peas and onions</i>	

Peixes – *Seafood*

Paelha - <i>Paella</i> -----	\$22.95
<i>Lobster, shrimp, mussels, littlenecks, squid, crab meat, fish, pork, chouriço, peas & carrots blended w/saffron rice</i>	
Mariscada -----	\$22.95
<i>Lobster, shrimp, mussels, littlenecks, squid, crab meat & fish in a red sauce, served w/rice on the side</i>	
Gambas Grelhadas com Molho Picante -----	\$15.95
<i>Grilled jumbo shrimp in a spicy red sauce, served w/rice or vegetables & fries</i>	
Gambas Recheadas -----	\$15.95
<i>Stuffed jumbo shrimp served with rice or vegetables & fries</i>	
Espetada de Gambas -----	\$15.95
<i>Jumbo shrimp shish-ka-bob served with rice or vegetables & fries</i>	
Escalopes com Salada -----	\$14.95
<i>Sautéed Scallops with Salad, olive oil, lemon and hot sauce</i>	
Polvo à São Nicolau -----	\$17.95
<i>Stewed octopus S. Nicolau style served with boiled potatoes</i>	
Camarão de Caril -----	\$14.95
<i>Pan-sautéed jumbo shrimp in a curry sauce</i>	
Salmão Grelhado -----	\$18.95
<i>Grilled Salmon with passion fruit sauce served with vegetables & boiled potatoes</i>	
Filetes Dourados -----	\$13.95
<i>Fried filet of scrod in a house sauce, served with rice & vegetables</i>	
Peixe Recheado -----	\$13.95
<i>Stuffed scrod with a seafood stuffing, served with rice & vegetables</i>	
Espadarte -----	\$17.95
<i>Grilled swordfish served with boiled potatoes & vegetables</i>	
Atum Grelhado com Camarão e Alho -----	\$17.95
<i>Grilled Tuna with sautéed shrimp, served with boiled potatoes & vegetables</i>	
Bacalhau Assado na Brasa -----	\$18.95
<i>Grilled dried codfish in extra virgin olive oil & garlic w/boiled potatoes & roasted peppers</i>	
Bacalhau Cozido à Portuguesa -----	\$18.95
<i>Boiled dried codfish served with boiled potatoes, chick peas, kale, carrots & hard boiled egg</i>	
Bacalhau à Bras -----	\$18.95
<i>Boneless codfish stir fried with eggs & fries</i>	

Lagosta ----- **Market Price**
Baked stuffed lobster with melted butter & lemon served w/rice & fries

Carnes – Meats & Poultry

Lombinhos de Porco ----- **\$13.95**
Grilled marinated pork cutlets topped with roasted garlic & house sauce w/rice & Portuguese fries

Espetada à Rosinha ----- **\$17.95**
Sirloin Shish-ka-bob served w/rice, vegetables & Portuguese fries or roasted potatoes

Bife à Rosinha com Molho de Natas ----- **\$17.95**
Pan-seared sirloin steak 14 oz. with a fried egg in a creamy mild sauce, served w/rice, vegetables & Portuguese fries or roasted potatoes

Carne de Porco Alentejana ----- **\$16.95**
Marinated pork loins, littlenecks and cube potatoes in a house sauce

Filet Mignon - 10 oz ----- **\$21.95**
- 16 oz ----- **\$24.95**
Charcoal broiled topped with a red wine and mushroom sauce served with rice, vegetables & roasted potatoes

Costeletas de Porco Grelhadas ----- **\$13.95**
Grilled marinated pork chops topped with roasted garlic & house sauce w/rice & Portuguese fries

Bitoque ----- **\$10.95**
Pan-seared 8 oz. sirloin steak topped with a fried egg in our house sauce served w/ Portuguese fries

Peito de Galinha à Chefe ----- **\$12.95**
Chef's grilled chicken breast with artichokes, mushrooms, onions, olives, roasted peppers in a white wine and garlic sauce served over pasta

Frango no Churrasco ----- **\$12.95**
Marinated barbecue chicken topped with a spicy sauce served w/rice & Portuguese fries

B. B. Q. Ribs ----- **\$15.95**
Grilled B. B. Q. Ribs with barbecue sauce served with rice or vegetables & fries or roasted potatoes

Prime Rib – 10 oz. (Saturday only) ----- **\$12.95**
- 16 oz. ----- **\$18.95**
Grilled Prime Rib topped with garlic powder, served with rice or vegetables & fries or roasted potatoes

Sobremesas – Desserts

Pudim Flan - <i>Homemade caramel custard</i> -----	\$4.00
Mousse de Chocolate - <i>Chocolate mousse</i> -----	\$4.00
Mousse de Maracujá - <i>Passion fruit mousse</i> -----	\$4.50