

# *Chef's Specials*

## **APPETIZERS**

### **Soup Of The Day**

3.95

### **Amêijoas E Camarão Ao Alho**

Steamed clams and jumbo shrimps in a garlic and oil sauce 13.95

### **salada De Polvo**

Portuguese Octopus salad made of chopped octopus, peppers, onions, tomato, parsley in a lemon vinaigrette 13.95

## **ENTREES**

### **T-Bone Com Bacon**

20 OZ steak with melted cheese and bacon. Served with yellow rice and french fries 27.95

### **Peito De Frango Peri Peri**

Flavoured chicken breast, onions and peppers in a spicy peri peri sauce. Served with yellow rice and fresh mixed veggies 21.95

### **Mariscada**

½ of Lobster, clams, scallops, mussels, and shrimp in a green sauce. Served with yellow rice on the side 28.95

### **Vieiras Molho Verde**

Jumbo dry scallops in a green parsley garlic sauce. served with homemade mashed potatoes and fresh mixed veggies 23.95

### **Salmao Com Camarao**

Grilled Atlantic salmon with jumbo shrimps and a touch of creamy seafood sauce. Served with mashed potatoes and mixed veggies 22.95

# *After Dinner*

## **HOMEMADE DESSERTS**

Portuguese Style Dessert

Oreo's Cookies & Cream

Flan

Chocolate cake

Peanut Butter Chocolate cake

## **AFTER DINNER DRINKS**

### **Brandy**

**El Tesoro**

**Cardenal Mendoza**

**Gran Duque D'alba**

### **Cognac**

**Hennessy VS**

**Hennessy VSOP**

**Remy Martin 1738 Royal**

**Remy Martin VSOP**

**Remy Martin V**

**Courvoisier VS**

### **Porto**

**Sandeman 10 or 20 Years**

**Intermares 10 or 20 Years**