

MEAT ENTREES

BONELESS SIRLOIN - 10 oz. This is a top choice center cut only from heavy western cattle.	13.95
FILET MIGNON - 8 oz. Wrapped with bacon and served with a fresh sauteed sherry mushroom cap.	13.95
ROAST PRIME "BLACK ANGUS" RIB (Sunday thru Thursday)	13.95

SEAFOOD ENTREES

CATCH OF THE DAY Ask your waiter about preparation and price.	varies
NATIVE FISH Plain or with lemon butter With seafood stuffing *	10.95 11.95
SCALLOPS MOORS' * Broiled tender scallops harvested from the surrounding waters.	12.95
BAKED STUFFED SHRIMP * Always a seafood delight; with a generous amount of seafood stuffing.	13.95
LOBSTER CASSEROLE * Fresh lobster meat removed from the shell then served en casserole.	16.95
BAKED STUFFED LOBSTER * Fresh from our Cape waters; check with your waiter for sizes.	priced as to
BOILED LOBSTER For the purist; served with drawn butter; check with your waiter for sizes.	catch

meals marked with an asterisk (*) are served with our seafood stuffing which contains pieces of lobster or scallops and crabmeat or shrimp

all a la carte entrees served with baked potato, garden salad with house dressing and Portuguese bread and butter. (Portuguese dressing 1.25; Roquefort dressing 1.25 extra.)

Please refrain from pipe and cigar smoking in this dining room

PORTUGUESE SPECIALTIES

ESPADA COZIDA Swordfish marinated in lemon juice, olive oil, parsley and garlic; then quickly broiled.	14.75
GALINHA a moda da MADEIRA Chicken breast sauteed with herbs, baked, then sauced with a rich Madeira sauce.	10.95
CAMARAO MACAO a very hot Portuguese shrimp dish with Chinese influence; includes bamboo shoots, water chestnuts, fresh gingerroot, garlic, crushed red peppers and scallions.	13.95
CARANGUEIJO-VIEIRA a moda de PENICHE Herbed tomato sauce complemented by wine and brandy makes this crabmeat and scallop casserole a unique dish.	13.75
PORCO EM PAU A Brazilian dish - broiled cubes of pork tenderloin, pre-marinated in herbs and spices.	11.25
PORCO EM VINHO D'ALHOS Pork chops marinated in wine, vinegar, garlic and spices then broiled	10.95
CALDEIRADA a PORTUGUESA Crab, clams, mussels, shrimp and fish simmered in a sauce of tomatoes herbs and wine.	14.75
BIFE PORTUGUESE Tournedo of beef rubbed with garlic and spices, topped with smoked presunto (ham) slices then broiled.	14.95

The above a la carte specialties include a fresh garden salad with house dressing, Lisbon rice, and Portuguese bread & Butter. (Portuguese dressing 1.25; Roquefort dressing 1.25 extra.)

Please turn page for complete Portuguese dinners and Port wines available.