

MENU A LA CARTE



SOUP OR SALAD WITH EVERY ENTRÉE

(PLEASE ASK WAITER FOR SOUP OF THE DAY)

APERITIVOS / APPETIZERS

Queijo Mozzarella com Tomate Fresco	\$9.95
Fresh mozzarella cheese with tomato And basil in balsamic vinegar and olive oil	
Camarao ao Alho	\$13.95
Sautéed shrimp in our special house Garlic sauce	
Beringela “ Rollatini “	\$11.95
Eggplant stuffed with spinach and topped With mozzarella cheese in tomato sauce	
Ameijoas Casino	\$12.95
A superb combination of fresh clams cooked in wine With Chef’s special seasoning	
Chourico Assado	\$12.95
Portuguese roasted sausage flambé with grappa. Chef’s favorite	
Ameijoas a Bolhao de Pato	\$12.95
Steamed clams cooked in white wine sauce, Garlic topped with fresh cilantro	
Chistorra a Chefe	\$13.95
Spanish sausage cooked with shrimps, fresh mushrooms in a chef’s special white sauce. Chef recommends	
Lulas Fritas	\$12.95
Fresh calamari lightly battered, fried and served with marinara Sauce	
Bocadinhos de Frango a Chefe	\$11.95
Cubed chicken cooked with onions, peppers and Garlic in olive oil	

CARNE / MEAT

Carne de Porco Alentejana **\$17.95**

Pork cubes and clams cooked with fried square potatoes in garlic sauce. A Specialty of Portugal

Costela de Cordeiro **\$27.95**

Grilled New Zealand rack of lamb with rosemary garnished With roasted red peppers

Filet Mignon a Chef **\$28.95**

10 oz. Filet mignon grilled to your desired Temperature

Mar e Terra **\$36.95**

Grilled Surf and Turf-Combination of Lobster and Juicy Sirloin Steak cooked to perfection

Bife a Portuguesa **\$22.95**

Sirloin steak in Portuguese sauce topped With ham and fried eggs

Steak "The Castle" **\$26.95**

T Bone steak grilled your way

FRANGO / CHICKEN

Peito de Frango a "The Castle" **\$18.95**

Chicken breast sautéed in pink sauce cooked with presunto ham, shrimp and fresh mushrooms

Peito de Frango ao Alho **\$17.95**

Chicken breast cooked in white wine garlic sauce
(Cooked your way on the bone or boneless)

Peito de Frango a “Françoise” **\$17.95**

Succulent pieces of chicken breast cooked in
Special homemade lemon sauce

MASSA PASTA

Massa em Molho de Vodka **\$13.95**

Penne in vodka sauce served with garlic bread

Massa com Vegetais em Molho de Tomate **\$13.95**

Pasta Sautéed with vegetables in mushroom sauce
Served with garlic bread

OPCAO VEGETARIANA / VEGETARIAN OPTION

Legumes Salteados com Alho **\$11.95**

Vegetables and fresh spinach sautéed with garlic

Paelha Vegetariana **\$12.95**

Mixed vegetables with yellow rice

MARISCO SEAFOOD

Paelha a Marinheira **\$26.95**

A traditional favorite. Made with combination of seafood
i.e. Lobster, clams, mussels, shrimps and scallops cooked
Saffron rice

Paelha a Valenciana **\$27.95**

A traditional seafood combination of lobster,
Clams, mussels, shrimp, chicken and Portuguese
Sausage cooked with yellow saffron rice

Mariscada em Molho de Tomate or Green Sauce **\$26.95**

Lobster, clams, mussels, shrimp and scallops served in a
Zesty tomato or garlic sauce, with a touch of cognac. Accompanied
With rice

Bacalhau Assado Lagareiro **\$25.95**

Grilled cod fish sautéed with onions, peppers and
Roasted potatoes cooked with garlic and olive oil

Filetes de Linguado Recheados **\$24.95**

Filets of flounder stuffed with fresh crab meat

Salmao a Chefe **\$25.95**

Broiled fresh salmon served with shrimp and
Clams in a seafood sauce

SIDE DISHES **\$4**

Mixed greens

Boiled potatoes

Spanish potatoes / Fries

Mashed potatoes

Sautéed spinach with garlic

Saffron rice

Freshly Baked Garlic Bread

**(ALL THE ENTREES ARE SERVED WITH SAFFRON RICE, STEAMED
VEGETABLES AND SPANISH POTATOES)**

ASK YOUR SERVER ABOUT OUR HOUSE SPECIAL SANGRIA'S

- **Any Special Request will be accommodated to the best of our ability**
- **Kids Menu Available (Please ask your Server)**
- **Gratuity of 20% will be charged to the party of 8 or more**
- **Please inform your server if you have any Food Allergies**
- **All Major Credit Cards Accepted.**