

Happy Mother's Day

Wine & Sangria

Select half or full bottles of wine from our Gloria J Wine List.
Try our famous Sangria!



Appetizers

Shrimp in Garlic Sauce

Fresh succulent shrimp saute'd in a delicious garlic sauce 13.95

Fried Calamari Balsamic Piri Piri

Fresh Calamari flour dusted and deep fried to perfection, topped with our famous
Balsamic piri piri sauce 12.95

Stuffed Mushrooms

Large Mushroom caps stuffed with our crabmeat stuffing and baked in a garlic,
marsala sauce 13.95

Chorizo Assado

sliced and baked Portuguese sausage served with pickles and olives 12.95

Escargot

Baked in a Maitre d' Hotel butter sauce 13.95

House Salad

6.95



*"A mother is your first friend,
your best friend, your forever friend.*

- Unknown



Entrees

Paella

Delightful Seafood combination cooked with saffron rice 34.00

Mariscada

Seafood combination cooked in red sauce or salsa verde 34.00

Porterhouse na Braza

Grilled Porter house steak, topped with Maitre D' Hotel butter sauce. Served with Algarve onion rings and shoe string fries 33.00

Chanfana

New Zealand lamb marinated in burgundy wine and slow baked, served with broiled potato and vegetable 26.00

Surf & Turf

Broiled Lobster Tail and grilled filet mignon over rice and vegetable 42.22

Carne Alentejo

Marinated Pork Loin cubes, cooked with clams, potatoes and fresh cilantro, olives and pickled vegetables 28.00

Steak ala Plancha

Grilled NY Strip Steak topped with saute'd mushrooms 31.00

Gamboril Salsa Verde

Monkfish tail, clams, shrimp in salsa verde, Portuguese olive oil, garlic, white wine and parsley 31.00

Pollo Agilho

Chicken breast saute'd in a tomato, garlic sauce 23.00

Camarao Salsa Verde

Jumbo Shrimp saute'd in garlic, white wine, parsley sauce 28.00

Salmao Darnier

Filet of Salmon broiled in a lemon, butter sauce 27.00

Lobster Tails

Grilled twin Lobster Tails 41.00

Penne in Vodka Sauce con Pollo

Chicken breast and penne tossed in our pink vodka sauce 22.00

Homemade Specialty Desserts

CAPPUCCINO • ESPRESSO • BYOB

Complete your dining experience with our homemade specialty desserts prepared by our Executive Chef.

— *Manny Martins* —

