

Steak/Lobster Specials

Tomahawk Steak: 52oz grilled bone in rib eye topped with our homemade maître d' hotel bar butter sauce, served with Herb roasted potatoes, Algarve onion rings. 71

Bife a Portuguesa: NY Strip Steak in garlic, veal demi sauce, imported Portuguese prosciutto, fried egg with fried potato disks. 33

Filet Tenderloin Medallions: Filet Mignon Medallions sauteed in a mushroom sauce, Potato and vegetable 42

PorterHouse na Braza: Grilled Porter house steak, topped with Maître D' Hotel butter sauce. Served with Algarve onion rings and rice and Spanish Potatoes. 43

T-Bone steak: Garlic sauce, garlic mashed potatoes, asparagus. 35

Trilogy Lobster Tails: three 8oz broiled lobster tails 78

Chanfana de Carneiro: New Zealand Lamb pcs. Marinated in burgundy wine and slow baked. 28

Lobster Sp.: 2lb whole lobster steamed. 51

Dourada A Plancha: TileFish steak grilled on the plancha with sea salt, fresh garlic, Portuguese olive oil, boiled potatoes and broccoli rabe. 29

Tamboril Joaninha: Monkfish tail, clams, shrimp in Portuguese olive oil, garlic, white wine and tomato. 28

Halibut Algarve style: Filet of Alaskan Halibut, sauteed in a butter garlic sauce, rice and vegetable medley 33

Polvo A Galega: Octopus Galicia style with olive oil, fresh garlic and boiled potatoes. 33

soupa a labrador: Red bean and vegetable soup 5.50

Escargot

14.25

