



## **DINNER MENU**

## APPETIZERS

### CAVALIER SAMPLER \$8

3 cod fish cakes, 2 shrimp cakes, 3 chicken wings

### COD FISH CAKES (4) \$4

### SHRIMP CAKES (4) \$4.75

### CHICKEN WINGS (6) \$5.50

### SHRIMP COCKTAIL 6 large shrimp \$8

### STUFFED MUSHROOMS \$6

### SHRIMP á CASA \$9

sautéed shrimp in spicy sauce

### AMEIJOAS á CHEFE \$10

little necks in our special onion sauce

### FRIED MOZZARELLA STICKS with SAUCE \$5

### FRIED CALAMARI \$8

### CAMARAÕ MOZAMBIQUE \$10

large broiled shrimp with spiced lemon butter

## SOUPS AND SIDES

### SOUP OF THE DAY cup \$2.50 bowl \$3.25

### CLAM CHOWDER (when available) cup \$3 bowl \$4

### ONION RINGS \$3

### FRENCH FRIES small \$2 large \$2.50

### SWEET POTATO FRIES \$3

### SEASONED CRISS-CUT FRIES \$3

### VEGETABLE OF THE DAY \$2

## CHILDREN under 12 years of age

### HAMBURG PLATE with french fries \$6.50

### SPAGHETTI & 1 MEATBALL \$6

### PENNE with ALFREDO \$5.50

### CHICKEN TENDERS with french fries \$7

All dinners include soup -or- salad bar, potato and rolls & butter.

## POULTRY

### **CHICKEN CAVALIER \$15**

sautéed chicken breast with peppers, onions, mushrooms and cheese

### **STUFFED CHICKEN BREAST \$15**

with old fashioned stuffing

### **BROILED CHICKEN BREAST \$15**

with garlic spaghetti

## ENTREES

**BROILED CLUB SIRLOIN** large 12 oz. **\$19** regular 9 oz. **\$16**

**BREADED PORK CUTLETS \$13**

**BROILED LAMB CHOPS \$22**

**PENNE with BROCCOLI ALFREDO \$13**

## SEAFOOD

**BAKED STUFFED SHRIMP \$19**

**BAKED STUFFED HADDOCK \$16**

**BAKED BOSTON SCROD \$15**

**BAKED SEAFOOD PLATTER \$19**

2 baked stuffed shrimp, scallops, scrod, stuffed clam

**FRIED SEAFOOD PLATTER \$19**

**FRIED FILET OF HADDOCK \$14**

**BAKED SALMON \$18**

**SHRIMP SCAMPI** over linguine **\$16**

### **RESTAURANT POLICY**

No entrees to be shared by anyone over 12 years of age.

Consumer Advisory Warning For Raw Foods: In compliance with the Dept of Public Health, we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health.

**PLEASE NOTIFY YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.**

# EUROPEAN SPECIALTIES

All dinners include soup -or- salad bar, potato and rolls & butter.

## ITALIAN

**VEAL CUTLET \$16**

**VEAL CUTLET PARMIGIANA \$17**

**SPAGHETTI with MARINARA SAUCE \$10<sup>50</sup>**

**SPAGHETTI and MEATBALLS \$13**

**CHICKEN PARMIGIANA \$16**

## PORTUGUESE - MEATS

**BITOQUE \$15**

sautéed 7 oz. steak and egg served with french fries and rice

**TORNEDO MADEIRA \$23**

8 oz. filet of beef with madeira wine sauce

**BEEF á CASA \$19**

sautéed 10 oz. steak with egg, french fries and rice

**CARNE de PORCO ALENTEJANA \$17**

clams and pork in a spicy sauce

## PORTUGUESE - FISH

**FILETES COM ARROZ \$15**

fried filet of haddock with rice

**BACALHAU á SACAVEM \$20**

broiled bacalhau with onion, pepper strips and olive oil with boiled potato

**MARISCADA \$24 for two \$40**

lobster, shrimp, clams, scallops, sautéed in a wine and onion sauce with rice on the side

**PEELED SHRIMP á CASA \$15**

sautéed in spicy sauce

**CAMARAÕ MOZAMBIQUE \$16**

large broiled shrimp with spiced lemon butter

**ARROZ à VALENCIANA \$17 for two \$29**

shrimp, clams, chicken, scallops and pork with seasoned rice

**ARROZ de MARISCO \$23 for two \$39**

shrimp, clams, scallops and lobster with seasoned rice

## DESSERT

### **PUDIM FLAN \$4**

custard pudding topped with caramel

### **BELGIAN CHOCOLATE MOUSSE CAKE \$4**

lightly tasting, richly satisfying

### **STRAWBERRY SHORTCAKE \$5**

shortcake biscuit topped with strawberries and whipped cream

### **CHEESECAKE with STRAWBERRIES \$3.75**

a combination of strawberries and new york style cheesecake

### **BREAD PUDDING \$4**

delicious house recipe for this classic food

### **PEANUT BUTTER CUP PARFAIT \$5**

### **OREO PARFAIT \$5**

## HOT DRINKS

### **CAFE ESPRESSO \$2.75**

### **CAPPUCCINO \$3.75**

espresso, milk, topped with whipped cream and cinnamon

### **KAHLUA CAPPUCCINO \$6.50**

### **BAILEY'S COFFEE \$6.50**

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### **AMARETTO CAPPUCCINO \$6.50**

### **COFFEE \$2**

### **DECAF COFFEE \$2**

### **TEA \$2**