## Appetizers

Wings ${ }^{\mathbf{s}} 8$
$8 p \mathrm{c}$ tossed in your choice of sauce: buffalo,
Jamaican jerk, cajun dry rub, and honey mustard. served w/ bleu cheese and celery

## Boneless Wings ${ }^{\mathbf{8}} 8$

6 pc tossed in your choice of sauce: buffalo, Jamaican jerk, cajun dry rub, and honey mustard. served w/ bleu cheese and celery Lollipop Lamb Chops \$13
Grilled and topped w/ boursin cheese over a bed of mixed greens and orange vinaigrette
Grilled Calamari \$7
Topped w/ a red onion relish
Sautéed Broccoli Rabe $\mathbf{\$ 6}_{6}$
Chourica, red pepper flakes, Evoo and garlic
Shrimp Europa \$8
Onion, garlic, spicy tomato sauce
Shrimp "Alhinho" \$8
Garlic butter cream sauce

Portuguese Martini Scallops \$9
Sweet vermouth, garlic, scallions, applewood
bacon, and banana peppers.
Salt Cod Cakes ${ }^{\mathbf{\$}} \mathbf{6}$
Served on a bed of lettuce and tomato, with a side of Romesco sauce
Clams Bulhao \$8
White wine, cilantro, and garlic
Spanish Style Clams $\mathbf{\$ 9}$
Onions, peppers, tomato and presunto.

## Tuna Seviche $\mathbf{\$}^{\mathbf{1}}$

Cherry tomatoes, red onion, mint, cilantro and lemon with yucca chips.
Tenderloin Tips ${ }^{\mathbf{\$} 8}$ Wild mushroom sauce

Shrimp Cakes $\$ 7$
Served on a bed of lettuce and tomato.


## Sandwiches \& Burgers All sandwiches served w/ house fries, add sweet potato fries $\$ 1.00$

## Bifana Sandwich \$7

marinated pork with onions on a Portuguese roll

## Chourica Sandwich \$8

onions, peppers, cheese on a Portuguese roll.
Chicken Sandwich \$7
grilled chicken breast, lettuce, tomato and mayo on a Portuguese roll.
Sirloin Burger $\mathbf{\$ 8}_{8}$
$80 z$ patty with cheese, lettuce, tomato and mayo. Add bacon $\$ 1.00$
Gorgonzola Burger \$9
$80 z$ patty with gorgonzola cheese, truffle and caramelized onion
Fire Brigade Burger $\$ 9$
jalapenos, pepper jack cheese, creole mayo, lettuce and tomato


## FLATBREADS

Our flatbreads are similar to thin crust pizza. Perfect size for a meal or great to share as an appetizer.

## Mediterranean $\$ 9$

Kalamata olives, garlic oil, marinated cherry tomatoes, caramelized onion, and fresh mozzarella

## Margherita \$9

Fresh mozzarella, sliced tomatoes, parmesan, and basil pesto.

## Buffalo Chicken Flatbread \$11

Blue cheese crumbles, garlic oil, roasted red peppers and shredded mozzarella
Shrimp Romesco ${ }^{\mathbf{\$ 1}} \mathbf{1 1}$
Shrimp, red onion, shredded mozzarella, parmesan cheese, romesco sauce, "contains nuts.

## Soups (cup of soup included with all entrees)

Chicken Soup cup $\mathbf{\$ 3}$ bowl $\$ \mathbf{4} \quad$ Soup of the Day cup $\$ \mathbf{3}$ bowl $\$ \mathbf{4}$

## Sallads (add a side salad to any entrée for \$2)

## Garden Salad \$4

Fresh lettuce, peppers, onions, tomatoes, and cucumber.
Choice of dressings: balsamic vinaigrette, ranch, bleu cheese, mustard vinaigrette and Italian
add grilled chicken $\$ 4$, or grilled salmon $\$ 5$


## Caesar Salad \$6

Romaine, parmesan cheese, croutons, anchovies, hard boiled egg, in a classic caesar
dressing.
add grilled chicken $\$ 4$, or grilled salmon $\$ 5$
Grilled Chicken and Apple Salad \$10
Mixed greens, romaine, gorgonzola, orange vinaigrette
Grilled Portabella $\$ 7$
Roasted red peppers, red onion, feta, mixed greens, romaine and balsamic vinaigrette.

## ENTREES

Shrimp Scampi \$17
White wine, butter, parsley, capers, and lemon over angel hair

## Chicken Marsala ${ }^{\mathbf{\$}} \mathbf{1 5}$

Marsala wine mushroom sauce, smashed potato
Penne Gorgonzola $\mathbf{\$ 1 2}$
Roasted red peppers, spinach, Gorgonzola cream sauce
add chicken or shrimp \$3
Penne Marinara ${ }^{\mathbf{\$ 1}} \mathbf{1 2}$
Evoo, marinara sauce, basil, garlic, and capers
add chicken or shrimp \$3
Rack of Lamb ${ }^{\mathbf{2}} \mathbf{2 8}$
Chimichurri sauce, smashed potato and vegetable of day

## Romancing the Stone

Hot rock cooking is a totally unique and amazing dining experience! Entrees arrive at the table bursting with aroma, seared and sizzling on a hot volcanic stone! Join us for an ageold European custom. Any of these entrees can be grilled in our kitchen if you would like.

## We proudly serve Certified Angus Beef.

All Entrée's served with Vegetable of the day, your choice of Red Bliss Mashed Potatoes, Sweet Potato Au gratin, Sweet Potato Fries, House Fries or Rice, and with your choice of Hot Pepper sauce, Chimichurri, Mushroom sauce or Romesco sauce contains nuts

Filet Mignon ${ }^{\mathbf{2} 5}$
Prawns \& Scallops $\mathbf{\$ 1 8}$
New York Strip ${ }^{\mathbf{\$ 1 7}}$
Atlantic Salmon ${ }^{\mathbf{\$ 1 7}}$
Ahi Tuna ${ }^{\mathbf{1}} \mathbf{1 7}$
Pork Tenderloin ${ }^{\mathbf{\$ 1}} \mathbf{1 6}$
Surf \& Turf
Add fresh jumbo scallops or prawns to any entrée for the perfect combination
3 for $\$ 5$ or $\mathbf{6}$ for $\$ 8$

## The Perfect Stone Compliments

Cherry Tomato Salad \$2
red onion mint cilantro and lemon
Grilled Portabella Mushrooms \$2
Marinated and served on the hot stone
Caramelized Onions \$1
Sweet onions caramelized in butter

## Steamed Lobster \$MP

Steamed and served with drawn butter
Please ensure Fish, Seafood and pork are thoroughly cooked
A few helpful hints
A. Don't cut the pieces into chunks and squares: The flat-ter the piece, the faster it will cook. B. Don't cut up the entire steak and cook it at one time. Small pieces cook fairly quickly and will all be done at the same time, causing it to overcook.
DON'T TOUCH THE STONE: It is over 750 degrees (Fahrenheit) and is very hot - at the end of the meal the stone will still be around 400 degrees

## Portuguese Specialties

Seafood Paelha $\mathbf{\$ 1 9}$ for one, $\mathbf{\$ 3}$ for two
Clams, shrimp, prawns, scallops and chourica in a saffron infused sauce w/ paelha rice.
Lobster and Chicken Paelha \$22 for one, \$37
Chicken breast, whole lobster, and chourica in a saffron infused sauce w/ paelha rice


Paelha Valenciana $\mathbf{\$ 1 8}$ for one, $\mathbf{\$ 3 2}$ for two
Chicken, Pork, clams, shrimp, and chourica in a saffron infused sauce w/ paelha rice

## Pork and Chicken Paelha $\mathbf{\$ 1 7}$ for one, $\mathbf{\$ 3 1}$ for two

Sauteed w/ chourica in a saffron infused sauce w/ paelha rice

## Lulas Grelhadas $\mathbf{\$ 1 6}$

Grilled calamari, garlic white wine sauce, rice, and vegetable of day

## Mariscada $\mathbf{\$ 2 0}^{20}$

$1 / 2$ Lobster, clams, prawns, and scallops sauteed in a onion and pepper sauce. Served w/a side of rice or over angel hair pasta.
Bacalhau Assado ${ }^{\mathbf{\$ 1 7}}$
Grilled Salt Cod w/ peppers and silver dollar fries.
Bacalhau Frito \$17
Boneless Salt Cod, caramelized onions, roasted red peppers, broccoli rabe \& smashed potato.
Camarao a Mocambique $\mathbf{\$ 1}^{\mathbf{1}}$
Grilled Prawns sautéed w/ red pepper flakes and garlic. Served w/ fried potato
Alentjana $\mathbf{\$ 1 7}$
Pork sirloin, clams and fried potato.
Bife A Casa $\mathbf{\$ 1 7}^{\mathbf{1}}$
Grilled New York strip, over medium egg, rice and house fries.

## SPECIALTY DRINKS

## Apple Martini

Three Olives ${ }^{*}$ Green Apple Vodka and a splash of Apple Pucker

## Espresso Martin

Three Olives ${ }^{\circ}$ Vanilla Vodka, Kahlua, Bailey's and espresso, garnished with espresso beans.

## Grape Martini

Three Olives ${ }^{\star}$ Purple Vodka, Chambord and Sprite

## Mangotini

Three Olives ${ }^{*}$ Vodka, Malibu Mango and a splash of sour mix
Swedish Fish Martini
Three Olives ${ }^{\star}$ Vodka, lime juice, triple sec, and cranberry juice.

## Caipirinha

A Brazilian Lime cocktail made with Brazilian sugar cane rum

## Caipirao

A Portuguese twist on the caipirinha

## Mojito

A blend of sugar, mint, lime, rum and soda water
Strawberry Margarita
Tequila, lime, cointreau and strawberry liquor
Raspberry Margarita
Tequila, lime, cointreau and raspberry liquor
CATERING: Need food for a special meeting or special event? We offer a full catering service, with a variety of appetizers, deli platters. salads, dinners, party platters, and desserts Ask server for a Catering Menu or a Party Platter menu for pickup or dropoff.


Tequila, lime, cointreau and pomegranite liquor

