

BREAKFAST MENU

Breakfast is served from 9AM to 11:45AM Friday, Saturday 9AM to 11:45AM and Sunday 9AM to 1PM

BREAKFAST SPECIAL AVAILABLE FRIDAY 9AM TO 11:45AM; two eggs cooked any style, choice of bacon, ham or sausage and served with fresh cut potatoes **7.99**

THE CLASSICS

SUNSHINE BREAKFAST two eggs cooked any style, choice of bacon, ham or sausage and served with fresh cut potatoes **8.95**

GRAND BREAKFAST three eggs any style, two bacon, two sausage, and ham served with fresh cut potatoes ... **15.95**

ROYAL GRAND BREAKFAST four eggs any style, two bacon, two sausage, ham, and peameal bacon served with fresh cut potatoes **17.95**

MORNING BIFE A CASA 6oz AAA Angus sirloin steak, two eggs, fresh cut potatoes and toast **16.95**

ENGLISH MUFFIN PANINI two panini pressed English muffins, two egg scrambled stuffed with crispy prociutto, mechago cheese, pressed on the grille **13.95**

BREAKFAST BAGEL CLUB SANDWICH bacon, lettuce, tomato, egg and cheese on a bagel and served with fresh cut potatoes **13.95**

SOUTHWEST STEAK WRAP OMELETTE two egg omelette stuffed with green onion, tomato, sauteed mushroom, smoked gouda cheese, finished with our southwest aioli 6oz steak cooked to your temperature, all wrapped in a tortilla **15.95**

PORTUGUESE POUTINE house cut home fries, tomato, onion, Canadian cheddar cheese, 2 poached eggs, bacon, hollandaise sauce, garnished with green onion finished with our piri piri aioli **14.95**

THE OMELETTES

THE SIZZLER OMELETTE three eggs, peppers, onion, mushrooms, tomato and stuffed with Canadian cheddar cheese and garnished with fresh salsa fresco **14.95**

PORTUGUESE OMELETTE prosciutto ham, red pepper, onion, caramelized onion cheddar and piri piri aioli **15.95**

NORWEGIAN SMOKED SALMON OMELETTE three egg omelette stuffed with fresh smoked Norwegian salmon, fresh spinach, smoked gouda cheese and roasted red peppers **16.95**

THE BENNY'S

CLASSIC EGGS BENEDICT two poached eggs, toasted English muffin, Canadian peameal bacon topped with our house hollandaise sauce **16.95**

SMOKED SALMON BENEDICT two poached eggs, toasted English muffin, with fresh Norwegian Smoked Salmon topped with our house hollandaise sauce **15.95**

CRISPY PROSCIUTTO AND BLUE CHEESE BENEDICT two poached eggs, toasted English muffin, sliced crispy prosciutto ham, fresh blue cheese topped with our house hollandaise sauce **17.95**

CANADIAN AVOCADO BENEDICT no meat, no problem, one fresh avocado topped with Canadian cheddar, sautéed spinach and 2 poached eggs served on toasted corn bread finished with our house hollandaise sauce **18.95**

Upgrade to gluten-free bread for **\$1.00**

GRILLED ASPARAGUS AND BLACK OLIVE TAPENADE BENEDICT two poached eggs atop fresh grilled asparagus and our house black olive tapenade, toasted English muffin drizzled with our house hollandaise sauce **15.95**

ALASKAN CRAB CAKE BENEDICT two poached eggs, toasted English muffin, alaskan crab cakes finished with our house hollandaise sauce **20.95**

EGGS FLORENTINE this is a classic dish and a favourite amongst vegetarians, two poached eggs with fresh sautéed spinach drizzled with our house hollandaise sauce **16.95**

All Benny's served with fresh cut potatoes

THE MUST TRIES

PANKO CHICKEN AND WAFFLE 8oz panko crusted chicken breast topped on and english waffle finished with one sunny side up egg, fresh green onions, our house hollandaise sauce, garnished with our pesto aioli..... **21.95**

THE BREAKFAST NUTELLA OPEN FACE CINNAMIN VANILLA CORN BREAD FRESH BANANA STRAWBERRY TOAST **14.95**

BANANAS FOSTER FRENCH TOAST caramelized bananas foster topped over vanilla cinnamon French toast **16.95**

OPORTO BREAKFAST IN BED three fluffy Porto wine & buttermilk pancakes, served with maple syrup **14.95**

NUTELLA STUFFED PANCAKES pancakes stuffed with nutella, finished with our strawberry foster **15.95**

THE CHEESEY MONTÉ CRISTO immersed in our house fresh egg, vanilla and cinnamon blend grilled to the perfect crispness stuffed with mozzarella and Swiss cheese and applewood smoked bacon **13.95**

HEALTHY CHOICES

FRUIT YOGURT GRANOLA PARFAIT **6.95**

MAPLE CITY OATMEAL 100% Canadian grain rolled oats, served with brown sugar **8.95**

HEALTHY FRESH FRUIT PLATE **13.95**

CONTINENTAL BREAKFAST your choice of Danish or muffin, fresh five berry compote and Chef's choice of fresh fruit **12.95**

THE "HEALTH SMART" FRITTATA vegetarian dish, egg white frittata, spinach, mushrooms, tomatoes and salsa fresco **15.95**

HOUSE PORTUGUESE NATA PASTRIES three custard puff pastries **6.95**

SIDES

Fresh toasted Portuguese bread & butter 2.75	One Egg 1.25
The original bagel and cream cheese 3.00	Bacon, ham or sausage 4.00 ea
English Muffin 1.75	Fresh cut potatoes 4.00
Blueberry Muffin 2.00	Peameal Bacon 4.00
Chocolate Chip Muffin... 2.00	Five Berry Compote 4.00
Oatmeal Muffin 2.00	Pesto Mayo 3.00
Leamington Tomatoes..... 5.00	Gluten free bread..... 2.00
Salsa 2.00	Smoked salmon 5.00
Feta Cheese 3.00	Hollandaise..... 3.00

LUNCH MENU

LUNCH IS SERVED TUESDAY TO THURSDAY 11PM TO 4PM, FRIDAY & SATURDAY 12PM TO 2PM
SUNDAY A LA CARTE BREAKFAST ALL DAY

SOPA / SOUP

CHEF'S SOUP **5.95**

CALDO VERDE

Chouriço (Portuguese sausage), kale **6.95**

SALADA / SALADS

PEASANT SALAD

Crisp California spring mix, Leamington tomatoes, cucumbers, tossed in our signature house vinaigrette **13.95**
add BBQ chicken **7.00**

OUR WAY CAESAR SALAD

Crisp California spring mix, bacon, mozzarella cheese, croûtons and caesar dressing **15.95**
add BBQ chicken **7.00**

THE MEDITERRANEAN GREEK SALAD OUR WAY

Crisp California spring mix, Portuguese olives, tomatoes, onion, cucumbers, peppers and feta cheese **16.95**
add BBQ chicken **7.00**

FRESH SPINACH & HERITAGE BOSCH

Fresh Bosc pear & candied walnut salad with dry cranberries, fresh goat cheese and balsamic dressing **17.95**
add BBQ chicken **7.00**

HONEY SPRING SALAD

Crisp California spring mix, tomatoes, onion, cucumbers, sweet carrots, fresh empire apple and dried cranberries tossed in our honey grained mustard and garlic vinaigrette..... **15.95**
add BBQ chicken **7.00**

AVOCADO AND CANADIAN CHEDDAR SALAD

Crisp California spring mix, fresh avocado, tomatoes, onion, cucumbers, sweet carrots, fresh Canadian cheddar tossed in our Mae's famous house vinaigrette **15.95**
add BBQ chicken **7.00**

SMOKEY BACON BLUE SALAD

our house smoked bacon and blue cheese ice-burg wedge salad finished with fresh chunky blue cheese dressing topped with our candy molasses aioli **16.95**
add BBQ chicken **7.00**

SANDWICHES

All items are served with kale and red cabbage coleslaw and your choice of soup, salad or fries

BIFANA PORTUGUESE PORK SANDWICH

Marinated pork cutlet covered with sautéed onions on a Portuguese papo secos bun **14.95**

CHURRASCO CLUB

our famous churrasco chicken, apple-wood smoked bacon, lettuce, tomato, cheese and mayonnaise **15.95**

SOUTHWEST FRIED CHICKEN SANDWICH

Fried Panko crusted chicken, house red cabbage and kale slaw, deli pickles and fresh tomato piled high on a toasted sweet brioche bun..... **14.95**

FRANCESINHA MODA DO PORTO

Fresh oven roasted beef, sausage, Texas cut toast, sliced smoked ham layered together with melted smoked gouda cheese finished with a sunny side up egg and a port beer and onion jus..... **16.95**

THE NEW YORK RUBEN

8oz of Sautéed corn beef, sauerkraut and fresh mozzarella cheese, sliced pickles, with our house made thousand island and pressed together on corn bread **15.95**

SPICY BLT PANKO CRUSTED CHICKEN WRAP

Stuffed with fresh mozzarella cheese, apple-wood smoked bacon, lettuce, tomato and roasted red peppers all wrapped in a tortilla **15.95**

BURGER CRAVING

All burgers served on Brioche buns and pickles

GROUND CHUCK BURGER

8oz. Ground chuck beef patty on a sweet Brioche bun garnished with lettuce, tomato and onion..... **14.95**

PORTUGUESE BURGER

8oz. Ground chuck beef patty, topped with an egg of your choice, smoked gouda cheese and crispy prosciutto, garnished with lettuce, tomato, onion and piri piri aioli served on a sweet brioche bun..... **15.95**

PIRI PIRI CHUCK BURGER

8oz. Ground chuck beef patty on a sweet Brioche bun topped with our house onion piri piri sauce, smoked gouda cheese finished with lettuce and tomatoes..... **14.95**

PAPO SECOS PANINIS

MESSY FISH SANDWICH PANINI

classic fried english fish, house coleslaw, grilled onion, house tartar sauce stuffed in our house Portuguese papo secos bun.... **15.95**

PROSCIUTTO AND GOUDA CHEESE PANINI SANDWICH

With roasted red peppers served on a pressed Portuguese corn bread..... **13.95**

PREGO STEAK PANINI SANDWICH

Grilled 6oz New York steak, with sautéed onions and mushrooms on a pressed Portuguese papo secos bun **15.95**

CHURRASCARIA BEEF BRISKET PANINI SANDWICH

Slow oven roasted beef brisket, tossed in our house BBQ sauce, fresh tomato, grilled onion and Canadian cheddar cheese on a pressed Portuguese papo secos bun **14.95**

GRILLED CHICKEN CIABATTA SANDWICH

Grilled BBQ chicken with our house basil mayo pesto, tomato and mozzarella cheese on a pressed Portuguese ciabata bun..... **15.95**

THE VEGETARIAN PANINI

BBQ grilled asparagus, fresh spinach, fresh goat's cheese and our roasted red pepper concasse pressed to perfection on a Portuguese papo secos bun **14.95**

FROM THE OCEAN

FISH AND CHIPS

Classic English fish and chips **14.95**

BBQ SALMON AVOCADO POWER BOWL

BBQ Atlantic 8oz salmon served atop fresh avocado, cucumber, tomato, pineapple chutney, fresh steamed asparagus **16.95**

BBQ

CHURRASCO PORTUGUESE STYLE CHICKEN

Slow charred half chicken served with house fries, soup or our house salad **16.95**

CHURRASCARIA BBQ BABY BACK RIBS

one full rack of our house baby back ribs smothered in our house churrascaria rib bbq sauce **21.95**
1/2 rack **16.95**

6OZ BIFÉ A CASA

BBQ 6oz house cut steak served with 2 sunny side up eggs and piri piri aioli..... **16.95**

served with house fries, soup or our house salad

DINNER MENU

SOPA / SOUP

- CHEF'S SOUP \$6
CALDO VERDE \$7
CHOURIÇO (PORTUGUESE SAUSAGE), KALE

APERITIVOS TAPAS SELECTION

- PROSCIUTTO PLATTER \$17
FRESH PROSCIUTTO, SMOKED GOUDA CHEESE, FIG CRUST AND FRESH CROSTINIS, ROASTED RED PEPPERS, BLACK OLIVES, GRILLED CORN BREAD
- BBQ CHOURIÇO RING \$16
WITH FRESH GRILLED CORN BREAD
- PANKO CRUSTED LULAS \$14
CALAMARI
SERVED WITH A SWEET CHILI CAJUN AIOLI
- SWEET POTATOES & ROASTED RED PEPPER CHEDDAR DIP \$13
SERVED WITH GLADSTONE SWEET POTATO CHIPS
- CHURRASCARIA SAMPLER PLATTER \$16
ONE SHRIMP PIRI PIRI, ONE SEARED SCALLOP, ONE COD CAKE, ONE BEEF CROQUETTE AND ONE SHRIMP CROQUETTE, FRESH OLIVES & CHEESE
- SHRIMP PIRI PIRI \$15
FOUR SAUTÉED JUMBO SHRIMP SERVED WITH AN ONION GARLIC PIRI PIRI REDUCTION
- PIRI PIRI OPEN FACED MUSSELS \$16
EIGHT GREEN LITE MUSSELS, SERVED WITH AN ONION GARLIC PIRI PIRI REDUCTION
- SEARED SEA SCALLOPS \$20
FOUR SEARED ATLANTIC SEA SCALLOPS DRIZZLED WITH AN ONION AND GARLIC PIRI PIRI REDUCTION
- BOLOS DE BACALHAU \$15
COD CAKES
EIGHT PAN SEARED COD CAKES, SERVED WITH FRESH CRÈME AND AN OLIVE TAPENADE
- CRISPY PROSCIUTTO \$15
FLAT BREAD
HOUSE MADE FLAT BREAD WITH CRISPY PROSCIUTTO, MOZZARELLA, BALSAMIC REDUCTION AND FRESH PESTO MAYO
- BBQ ALHEIRAS MIRANDEL \$17
AUTHENTIC SMOKED PORTUGUESE SAUSAGE RING STUFFED WITH PORK, CHICKEN AND TURKEY. SERVED WITH FRESH CORN BREAD AND AZEITONAS.
- RISSÓIS DE CARNE E CAMARÃO \$15
BEEF & SHRIMP CROQUETTE PLATTER
FOR 2 - BEEF & SHRIMP CROQUETTES SERVED WITH FRESH GOUDA CHEESE AND BLACK OLIVES

SALADA/SALADS

- PEASANT SALAD \$11
CRISP CALIFORNIA SPRING MIX, LEAMINGTON TOMATOES, CUCUMBERS, TOSSED IN OUR SIGNATURE HOUSE VINAIGRETTE
- CAESAR SALAD OUR WAY \$15
CRISP CALIFORNIA SPRING MIX, BACON, MOZZARELLA CHEESE, CROUTONS & CAESAR DRESSING
- THE MEDITERRANEAN \$16
GREEK SALAD OUR WAY
CRISP CALIFORNIA SPRING MIX, PORTUGUESE OLIVES, TOMATOES, ONION, CUCUMBERS, PEPPERS & FETA CHEESE
- FRESH SPINACH HERITAGE \$16
BOSC SALAD
GRILLED BOSC PEAR & CANDIED WALNUT SALAD WITH DRY CRANBERRIES, FRESH GOAT CHEESE AND BALSAMIC DRESSING
- AVOCADO & CANADIAN \$15.95
CHEDDAR SALAD
FRESH AVOCADO TOSSED TOGETHER WITH OLD CANADIAN CHEDDAR, FRESH HERITAGE BLEND TOMATO, CUCUMBER, SPANISH ONION, SWEET SHREDDED CARROT AND FINISHED WITH MÃES FAMOUS HOUSE DRESSING.
GARNISHED WITH OUR PIRI PIRI AIOLI
- HONEY SPRING SALAD \$14.95
FRESH TOMATOES, CUCUMBERS SWEET SPANISH ONIONS, SWEET CARROTS, OUR CALIFORNIA HERITAGE MIX, FRESH EMPIRE APPLES AND DRIED CRANBERRIES TOSSED TOGETHER IN OUR HOUSE HONEY GRAINED MUSTARD AND GARLIC VINAIGRETTE
- SMOKY BACON AND BLUE SALAD \$16.95
OUR HOUSE SMOKED BACON, BLUE CHEESE, ICEBERG WEDGE SALAD FINISHED WITH FRESH CHUNKY BLUE CHEESE DRESSING AND TOPPED WITH OUR CANDY MOLASSES AIOLI
- ADD TO ANY SALAD:
BBQ CHICKEN \$5
BBQ 8oz SALMON \$14

- CHURRASCARIA CHICKEN WINGS \$15
8 CHICKEN WINGS TOSSED IN OUR CHURRASCARIA BBQ SAUCE, FINISHED WITH A SOUTHWEST, AIOLI AND FRESH BLUE CHEESE.

- SMOKED BACON STEAK \$14
SMOKED HOUSE, THICK CUT BACON STEAK, FINISHED WITH OUR MOLASSES GLAZE AIOLI.

- SARDINHAS ASSADAS \$16
4 FRESH BBQ SARDINES TOPPED WITH AN ONION AND PARSLEY COMBO.



BURGER CRAVING

BURGERS MADE WITH
100% AAA ANGUS RESERVE BEEF
TENDERLOIN AND STRIP LOIN

PIRI PIRI SURF & TURF BURGER \$20

8OZ GROUND AAA RESERVE BEEF TENDERLOIN
AND STRIP LOIN CHUCK BURGER TOPPED WITH
SWISS CHEESE, HOUSE PIRI REDUCTION,
2 JUMBO SHRIMP, LETTUCE, TOMATO

BACON & BLUE SMOKEY MOUNTAIN BURGER \$21

8OZ GROUND AAA RESERVE BEEF TENDERLOIN
AND STRIP LOIN CHUCK BURGER TOPPED WITH
BACON & BLUE CHEESE, ONION, LETTUCE, TOMATO

SAUCES \$3

ESPRESSO CAFÉ, 3 PEPPERCORN BRANDY,
CIDER JUS, MADEIRA JUS, BOURBON JUS,
PIRI PIRI SAUCE, BÉARNAISE

SIDES

FRESH KALE
& RED CABBAGE COLESLAW \$3
STEAMED ASPARAGUS \$3
SAUTÉED MUSHROOMS \$3
SAUTÉED ONIONS \$3
PESTO \$3
HORSERADISH CRÈME \$3
EXTRA CHEDDAR DIP \$4
LOADED BAKED POTATO
WITH BACON, CHEDDAR & ONION \$5
LOADED MASHED POTATO
WITH BACON, CHEDDAR & ONION \$5

VEGETARIAN

VEGETARIAN RICE PILAF \$20

SAUTÉED ASPARAGUS, BROCCOLI,
CARROTS, MUSHROOMS AND ROASTED
RED PEPPERS BLENDED TOGETHER WITH
OUR RICE PILAF AND FINISHED IN A
PERNOD REDUCTION

ADD TOFU (2PCS) \$11

HONEY GLAZED AVOCADO TOFU \$19

STEAMED ASPARAGUS, FRESH AVOCADO, TOMATO
RELISH, FINISHED WITH OUR HOUSE HONEY GLAZE.



FISH & SEAFOOD

THE PORTUGUESE FISH AND CHIPS \$19

HAND BATTERED FRESH FISH,
FRIED TO AN ENGLISH CRISP

BACALHAU-COD FILLET \$27

PAN SEARED 8OZ COD
TOPPED WITH ONION & PARSLEY COMPOTE

SALMÃO GRELHADO PIRI PIRI \$25

BBQ GRILLED ATLANTIC SALMON
OR FINISH IT WITH OUR CUCUMBER AIOLI

FILETE A PORTUGUESA \$24

PAN FRIED BASA PORTUGUESE STYLE
FISH FILLET FRIED UNTIL FINELY CRISP ; MOIST CENTER

SARDINHAS ASSADAS \$21

CHAR GRILLED PORTUGUESE SARDINES
FRESH ATLANTIC SARDINES CHAR GRILLED,
SERVED WITH A BBQ GRILLED POTATO AND
AN ONION AND PARSLEY COMPOTE

PANKO ENCRUSTED LAKE ERIE PICKEREL \$25

TOPPED WITH OUR
ROASTED RED PEPPER CONCASSE

ARROZ DE MARISCO \$27

PORTUGUESE SEAFOOD RICE
FRESH GREEN LITE MUSSELS, SCALLOPS, SHRIMP,
CHOURIÇO, AND ROASTED RED PEPPERS,
SAUTÉED TOGETHER, WITH OUR HOUSE RICE PILAF

PARMA SEAFOOD PASTA \$26

SAUTÉED SHRIMP, SCALLOPS AND MUSHROOMS,
TOSSED IN A PARMESAN AND WHITE WINE ALFREDO
SAUCE WITH FETTUCCHINE NOODLES AND
GARLIC BREAD. ALSO AVAILABLE IN TOMATO SAUCE

EUROPEAN CLASSIC

PIRI PIRI SHRIMP PLATTER \$50

FOR 2 - TWO SIDE VEGETABLE, TWO SIDE STARCH
FOR 1 - ONE SIDE VEGETABLE, 1 SIDE STARCH \$25

SEAFOOD PLATTER \$80

FOR 2 - TWO SIDE VEGETABLE, TWO SIDE STARCH
FOR 1 - ONE SIDE VEGETABLE, 1 SIDE STARCH \$40

BRAISED LAMB SHANKS \$26

SERVED WITH A TOMATO, ONION AND
MERLOT REDUCTION

ALL PRICES SUBJECT TO APPLICABLE
TAXES CAN/DCCD

STEAK

ALL ENTRÉES SERVED WITH YOUR CHOICE OF STARCH AND VEGETABLE DU JOUR. (RED SKINNED GARLIC MASHED POTATO, BAKED POTATO, FRENCH FRIES OR RICE PILAF)

STEAKS CUT IN HOUSE
AAA ANGUS RESERVE 28 DAY AGED

SURF AND TURF \$40

3 JUMBO SEA SCALLOPS, SERVED ON A 15OZ. NEW YORK STEAK, GARNISHED WITH ROASTED RED PEPPER CONCASSE

PROSCIUTTO WRAPPED STEAK PIRI PIRI \$32

15OZ NEW YORK STEAK WRAPPED WITH FRESH PROSCIUTTO, TOPPED WITH OUR ONION PIRI PIRI SAUCE

BIFE A CASA THE HOUSE STEAK \$30

15OZ. NEW YORK STRIP LOIN TOPPED WITH TWO SUNNY SIDE UP EGGS

MOZZARELLA SHRIMP SIRLOIN \$32

15 OZ. NEW YORK STEAK AND THREE PICANTÉ SHRIMP SKEWERS, TOPPED WITH MELTED MOZZARELLA CHEESE

STEAK OSCAR \$34

15OZ NEW YORK STEAK COOKED TO YOUR LIKING, FINISHED WITH A SEAFOOD MEDLEY PERNOD BÉARNAISE

FIG CRUSTED NEW YORK STEAK \$30

ORGANIC FIG CRUSTED, 15OZ NEW YORK STEAK, FINISHED WITH A PORT JUS

AAA ANGUS RESERVE CUTS 28 DAY AGED

ALL RESERVED STEAKS SERVED WITH YOUR CHOICE OF SOUP OR SALAD

ANGUS AAA NEW YORK STRIP 15OZ	\$28
T-BONE 20 OZ	\$30
ANGUS AAA FILET MIGNON 8OZ	\$35
ANGUS AAA FILET MIGNON 12OZ	\$45
AAA PRIME RIB 15OZ- EVERY FRIDAY & SATURDAY	\$37

PICANTE PORK CUTLETS FOR TWO \$45

1/2 KILO BBQ CENTER CUT PORK LOIN MARINATED IN OUR HOUSE PICANTÉ

ADD SEAFOOD TO YOUR STEAK

6OZ LOBSTER TAIL	\$20
1 SOFT SHELL CRAB	\$19
3 JUMBO SHRIMP	\$11
3 SEARED SCALLOPS	\$15
SEAFOOD OSCAR	\$8
3 COD CAKES	\$5
3 PANKO CRUSTED CALAMARI	\$5

CHICKEN & RIB DINNER

CHURRASCO FOR FOUR \$80
TWO WHOLE CHICKENS, VEGETABLE DU JOUR AND YOUR CHOICE OF STARCH

ADDITIONAL PERSON \$20

CHURRASCO PORTUGUESE STYLE CHICKEN \$23

SLOW CHARRED HALF CHICKEN PIRI PIRI

BBQ CHICKEN AND SHRIMP COMBO \$29

SLOW CHARRED HALF CHICKEN SMOTHERED IN OUR HOUSE SMOKED BBQ SAUCE, TOPPED WITH THREE JUMBO GARLIC GRILLED PACIFIC SHRIMP

FREE RANGE CHICKEN \$26

CHICKEN SUPREME STUFFED WITH RICOTTA CHEESE, SPINACH AND PROSCIUTTO, TOPPED WITH OUR MADEIRA JUS

BBQ CHICKEN & BABY BACK RIBS COMBO \$28

FULL RACK OF DANISH BABY BACK RIBS, 6OZ. CHICKEN BREAST, SMOTHERED IN OUR HOUSE SMOKED BBQ SAUCE

CHURRASCARIA TO PERFECTION

BLUE RARE cool, blue all the way through

RARE cool, bright red throughout

MEDIUM RARE warm centre, red throughout

MEDIUM warm, pink centre

MEDIUM WELL hot, small trace of pink in the centre

WELL DONE hot, fully cooked throughout

CHICAGO charred outside, cooked to order inside

CRUST YOUR STEAK OR FISH \$4

BLUE CHEESE

FIG JAM

FETA CHEESE

MOZZARELLA CHEESE

GOAT CHEESE

CANDIED WALNUT

SMOKED GOUDA CHEESE



DESSERT MENU

APPLE CRISP

This delicious dessert is chock full of wedged apples within a coconut cinnamon strudel. We then top it off with a decadent homemade caramel sauce. Served with ice cream and wild berry compote. **\$9**



APPLE CRISP

KEYLIME CHEESECAKE

The zing of this refreshingly sweet/tart key lime cheesecake, capped with a lime-enhanced cream topping and drizzled with a key lime sauce, is reminiscent of the warm Florida Keys. **\$9**



KEYLIME CHEESECAKE

TURTLE CHEESECAKE (gluten-free)

Candied pecans and milk chocolate chunks wrapped in a vanilla cheesecake batter, topped with brownie cubes, more pecans and chocolate chunks, then drizzled with chocolate and caramel. **\$9**



TURTLE CHEESECAKE

PORTUGUESE ALMOND CREAM CAKE

Two layers of rum soaked almond pound cake, filled and frosted with an amaretto mascarpone mousse. Wrapped with caramelized almonds. **\$9**



PORTUGUESE ALMOND CREAM CAKE

TOWER OF POWER CHEESECAKE

Big enough to warrant its own area code; the Tower of Power is a jumbo-sized New York style cheesecake enhanced with a subtle vanilla flavour. **\$9**

TRIPLE CHOCOLATE MOUSSE

A true classic! Layers of silky white milk and dark chocolate glaze, create this outstanding dessert. **\$9**



FARTURAS/CHURROS

PORTUGUESE NATAS

Three freshly filled custard puff pastries, a traditional Portuguese dessert. **\$9**

CREME BRULEE

Classic French dessert with a Portuguese twist garnished with fresh berries. **\$10**

FARTURAS/CHURROS

Classic homemade Portuguese Farturas **\$9**

DEEP CHOCOLATE WALNUT BROWNIE

Classic homemade brownie stuffed with walnuts and smooth chocolate fudge, topped with vanilla ice cream and chocolate truffle sauce. **\$10**



TOWER OF POWER CHEESECAKE

CLASSIC HOMEMADE RICE PUDDING

\$7

RASPBERRY GREEK YOGURT CHEESECAKE

A beautiful blend of Greek yogurt cheesecake flowing with real raspberry puree and perfectly filled with chunks of the delightful raspberry cake **\$9**



TRIPLE CHOCOLATE MOUSSE

AFTER DINER DRINKS

SPECIALTY COFFEE **\$7.25**

CAPPUCCINO **\$5.00**

ESPRESSO **\$2.25**

CAFE LATÉ **\$5.00**

GALAO

Half coffee, half milk **\$4.00**

DRINK MENU

NON ALCOHOLIC BEVERAGES \$3.50

POP - COKE, DIET COKE, GINGER ALE, SPRITE, ICED TEA, CLUB SODA	
JUICE - ORANGE, APPLE, CRANBERRY, GRAPEFRUIT, TOMATO	
PINEAPPLE JUICE	\$5
MILK - 2% OR CHOCOLATE	
PORTUGUESE SUMOL JUICE	\$2
ORANGE, PINEAPPLE, PASSION FRUIT	
BOTTLED WATER	\$2.50
LUSO - BOTTLED WATER (AVAILABLE IN 1.5L)	\$5.50
SPARKLING WATER	\$3
PEDRAS/CASTELLO FRIZE LIMÃO	
CARVALHELHOS - CARBONATED MINERAL WATER (AVAILABLE IN 1 LITRE)	\$5.50

APÉRITIFS/DIGESTIFS \$7

Port Wine - Kopke Porto - Taylor Fladgate Porto	
Brandy- Reserva dos Fundadores	
Cognac - Courvoisier	
Cordials -Grand Marnier - Martini Red / White Vermouth	
Scotch -J&B- Glenfiddich (\$ 8.50)	
Moonshine - Pedras Negras Aguardente Bagaceira	

VINHO TINTO /RED WINE

DOURO WINES (CABERNET SAUVIGNON FULLER-BODIED SHIRAZ)		
QUATRO VENTOS (0)	\$24 BOTTLE	\$7 GLASS
RED FRUIT NOTES, COMBINATION WITH HINTS OF SPICES		
VILA REGIA (0)	\$26 BOTTLE	\$7 GLASS
RUBY RED; BLACK BERRY, RED FRUIT DRY, MEDIUM-BODIED		
TERRA BOA (0)	\$27 BOTTLE	\$7 GLASS
CABERNET SAUVIGNON, MEDIUM DEEP RUBY		
MATEUS SIGNATURE (0)	\$26 BOTTLE	\$7 GLASS
RUBY COLOUR; BLACKBERRY, PLUM AROMAS DRY, MEDIUM BODY		
LELLO (0)	\$31 BOTTLE	LELLO VINTAGE 325ML (0) \$16
RUBY COLOUR. AROMA OF RED FRUITS HINT OF ROCKROSE & SPICES		
CABRAL (0)	\$35 BOTTLE	
DARK RUBY COLOUR. COMPLEX AROMAS, BLACKBERRY EUCALYPTUS AND MINT AND A HINT OF VANILLA.		
TALEIGA (0)	\$50 BOTTLE	
FULL BODY BLACK CURRANT, SWEET VANILLA ,VELVET WITH A DARK OAK AGED CAPACITY		

SETUBAL WINES (CABERNET FRANC)

JP AZEITÃO (0)	\$27 BOTTLE / \$7 GLASS
PURPLE COLOUR; RASPBERRY, SPICE, DRY MEDIUM ACIDITY AND FIRM	
PERIQUITA (0)	\$26 BOTTLE
RUBY RED COLOUR; DRIED CHERRY, LEATHERY DRY, FULL BODIED	

DÃO WINES (PINOT NOIR FULL BODY)

GRÃO VASCO (0)	\$24 BOTTLE / \$7 GLASS
MEDIUM INTENSITY RUBY COLORED WITH SOME BALSAMIC NOTES	
MEIA ENCOSTA (0)	\$32 BOTTLE
RUBY COLOR; INTENSE AROMA WITH FRUITS AND NOTES OF VANILLA	

LISBOA WINES (CABERNET SAUVIGNON)

PEDRAS DO MONTE (0)	\$27 BOTTLE / \$7 GLASS
CABERNET SAUVIGNON, RUBY COLOUR; BLACKBERRY, CINNAMON	
JULIA FLORISTA (0)	\$29 BOTTLE / \$7 GLASS
RUBY COLOUR; GOLD & TAWNY TONES.FRUIT AROMA, MEDIUM BODY	
BONS VENTOS (0)	\$30 BOTTLE
RUBY COLOUR; AROMAS OF BLACK CHERRY, TOBACCO AND VANILLA	
PORTA 6 (0)	\$30 BOTTLE
RIPE AND JUICY RED, AROMAS OF VIOLETS THE PALATE IS FULL-BODIED	

BARRAIDA WINES (PINOT NOIR)

ALIANCA BAIRRADA RESERVA (0)	\$29 BOTTLE
AROMAS OF BLACK FRUIT, RED BERRY AND HERB WITH SPICY/VANILLA	

ALENTEJO WINES

(MALBEC OR CABERNET SAUVIGNON BLENDS)	
PASSION (0)	\$27 BOTTLE / \$7 GLASS
DEEP RUBY COLOR, DRY, MEDIUM BODY	
ALANDRA (0)	\$27 BOTTLE
RUBY COLOR; CEDAR, VANILLA AND BLACK CHERRY; MEDIUM-BODIED	
LOIOS (0)	\$28 BOTTLE / \$7 GLASS
RUBY COLOUR; CHERRY, LEATHER & SPICY OAK DRY MEDIUM BODY	
BONS VENTOS (0)	\$29 BOTTLE / \$7 GLASS
RUBY COLOUR; AROMAS OF BLACK CHERRY, TOBACCO AND VANILLA	
ESPORÃO RESERVA (0)	\$55 BOTTLE
PACKED WITH DARK CHERRY, CHOCOLATE, DRIED FRUIT, VANILLA	

SPECIALTY DRINKS \$7

MIXED DRINKS FUZZY NAVEL, SCREW DRIVER, RYE & COKE	
PANACHÉ - BEER WITH SPRITE	
TANGO - BEER WITH GRENADINE	
SMIRNOFF ICE, SMIRNOFF RASPBERRY	
SNAPPLE SPIKED PEACH, SNAPPLE SPIKED	
RASPBERRY ICED TEA	
DUSTY BOOTS SPIKED HARD ROOT BEER	
CAESAR	\$8
TOM COLLINS	\$7
ARNOLD PALMER WITH VODKA	\$8.50
WITHOUT ALCOHOL	\$5

MIMOSA À CASA	\$7 GLASS
	\$20 PITCHER

MARTINIS \$8

APPLE, COSMOPOLITAN, MANHATTAN	
DOMESTIC BEER	\$5
NORTH AMERICAN : BLUE, BLUE LIGHT, BUDWEISER, BUD LIGHT, COORS LIGHT, MOLSON CANADIAN, RICKARD'S RED	
IMPORTS	\$6
PORTUGAL - SUPER BOCK, SUPER BOCK NON-ALCOHOLIC, SAGRES	
MEXICO - CORUNA, IRELAND- GUINNESS, BELGIUM - STELLA	
HOLLAND - HEINEKEN, POLAND - LEZAJISK	

DRAUGHT	\$6.50 GLASS
SONS OF KENT FLY WHEEL	\$20 PITCHER
MILL STREET ORGANIC	

VINHO VERDE/WHITE WINE

DOURO WHITE (SAUVIGNON)	
LELLO (0)	\$31 BOTTLE
LELLO VINTAGE \$16 325ML (0)	
CLEAR, CITRUS YELLOW. INTENSE AND COMPLEX AROMA	

ALENTEJO WINES (CHARDONNAY)

LOIOS (0)	\$29 BOTTLE / \$7 GLASS
PALE COLOUR; FLORAL, GRASS & PEAR AROMAS; DRY LIGHT TO MEDIUM	

JULIA WHITE (0)	\$29 BOTTLE / \$7 GLASS
FRUIT AROMA, APPLE CHARDONNAY	

JP AZEITÃO (0)	\$27 BOTTLE / \$7 GLASS
CLEAN AND REFRESHING, A WONDERFUL BLEND OF FRUIT, EXTRA DRY, 3 GRAMS OF SUGAR	

DÃO WHITE RIESLING (DRY, PINOT BLANC OR CHENIN BLANC)

MEIA ENCOSTA (0)	\$30 BOTTLE
CLEAR, PALE YELLOW. NOTES OF EXOTIC FRUITS AND MINT	

MINHO WINE / VINHO VERDE

(PINOT GRIGIO WITH SPARKLE)	
GATÃO VINHO VERDE (1)	\$24 BOTTLE
PALE STRAW COLOUR; CITRUS AROMAS WITH MELON AND PINAPPLE NOTES	
DRY, SLIGHTLY FRIZZANTE WITH CRISP CLEAN FINISH	
GAZELA VINHO VERDE (1)	\$24 BOTTLE
PALE YELLOW STRAW COLOUR; LIGHT FRUIT AROMAS WITH CITRUS	
AND MINERAL NOTES; DRY, LIGHT BODIED, WITH A SPRITZY FINISH	
AVELEDA VINHO VERDE (1)	\$24 BOTTLE / \$7 GLASS
PALE LEMON COLOURED WITH FRESH AROMAS OF RIPE APPLE AND PEAR.	
SLIGHTLY SPRITZY FINISH	
ALIANÇA VINHO VERDE (1)	\$24 BOTTLE / \$7 GLASS
PALE STRAW YELLOW COLOUR; FRESH, MILD AROMA; OFF-DRY WITH LIGHT	
FRUIT, ZESTY ACIDITY AND SPRITZY CITRUS FINISH	
CURVOS LOUREIRO	\$26 BOTTLE
FRUITY, PACKED WITH CITRUS, AND A ZESTY TIGHT TEXTURE	

ROSE WINES

MATEUS ROSÉ 1.5LE	\$40 BOTTLE / 750ML \$21 /\$7 GLASS
GALLO ROSE 1.5LE	\$40 BOTTLE / \$7 GLASS

SANGRIA

REAL SANGRIA	\$25 BOTTLE / \$7 GLASS
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CHAMPAGNE

FITA AZUL ESPUMANTE	\$26 BOTTLE
CLEAR, WITH FINE BUBBLES AND A YELLOW STRAW COLOUR. IT DEVELOPS WELL ON THE NOSE, WITH SUBTLE NOTES FRESH FLAVOR, INTEGRATED INTO A DELICATE SWEETNESS	

KIDS MENU

BREAKFAST

KIDS MICKEY MOUSE PANCAKES	7.95
KIDS FRENCH TOAST	7.95
KIDS EGGS	
1 egg, 2 pieces bacon, ham or sausage, fresh cut potatoes	5.95

LUNCH/DINNER

CHICKEN FINGERS & FRIES	7.95
CHICKEN NUGGET & FRIES	7.95
CHURRASCO QUARTER CHICKEN & FRIES	
white or dark meat	9.95
KIDS STEAK 6OZ	10.95
KIDS FETTUCCINE PASTA	
available in tomato or alfredo sauce.....	7.95
KIDS BURGER.....	9.95
1/2 RACK RIBS	10.95
GRILLED CHEESE SANDWICH	7.95
KIDS CHOICE <i>add salad or fries</i>	

KIDS DESSERT MENU

VANILLA ICE CREAM	5.00
FRESH FRUIT PLATE	5.00

POP OR JUICE INCLUDED



All prices subject to applicable taxes CAN/DCCD