

Spring / Summer Lunch Menu

Soup du Jour	5.50
French Onion Soup (with Madeira wine & Swiss Emmenthal Gratinée)	7
Glacier Bay Oysters - ½ Dozen/Dozen (served with Port Soirée's cocktail sauce)	14/27
Grilled Calamari (tender Calamari served with rice and green salad)	15
Fried Calamari (served with rice, green salad, and cocktail sauce)	15
Bruschetta (4 pieces of Ace bread, finest tomatoes & Vila Flor olive oil)	6
Garlic Bread (4 pieces of Ace bread, garlic - Add cheese \$2)	4
P.E.I Steamed Mussels (in a marinara herbs de Provence sauce, with homemade fries)	15
Traditional Portuguese Cod Cakes (served with organic greens and rice)	14
3 Egg Omelette (spinach, mushrooms, peppers, served with mixed organic greens)	13

Salads

Mixed green (organic greens, cherry tomatoes, shredded carrots, bell peppers)	8
Caesar (romaine with pancetta, homemade dressing) - with Cajun chicken breast add \$5	9
Tomato (finest tomatoes, with St. Jorge cheese, Vila Flor olive oil, balsamic reduction)	11
Smoked Atlantic Salmon (organic greens, spinach, cream cheese, sliced apples)	15
Shrimp (organic greens with orange slices, 5 jumbo shrimp, vinaigrette sauce)	15
Asparagus Strawberry and Avocado (vinegar, avocado oil and honey sauce)	14
Lentil and Feta Salad (brown lentils, basil, oregano, organic feta cheese, olive oil)	14

Sandwiches

Best Burger (sirloin AAA beef, pancetta, caramelized onions, tomatoes, fries or salad)	16
Grilled Chicken in Ace Panini (lettuce, tomatoes, pesto, with Caesar or green salad or fries)	14
Sandwich of the Day (Ask your server)	14

Pastas

Penne Port Soiree (with grain fed chicken breast, dried tomatoes, spinach cream sauce)	15
Tiger Shrimp Linguini al oleo (5 jumbo black tiger shrimp, olive oil oregano lemon sauce)	17
10 Vegetable Stir Fry (mixed vegetables in an orange Thai sauce with rice)	16
Wild Mushroom Risotto (various forest mushrooms and herbs)	17
Linguini Siciliana (medium spicy tomato herb sauce, capers, Calamata olives, white wine)	16
Penne with Sausage (in a tomato marinara sauce, roasted garlic)	15
Pasta of the day (ask your server)	16

Meats

Veal Scaloppini in Madeira wine sauce (veal scallops in a Madeira demi-glace sauce)	20
Steak Café de Paris (10 oz. AAA Black Angus aged 39 days, garlic herb cognac sauce)	25
Grilled Chicken Breast (in a mango herbs sauce)	17
Meat of the day (ask your server)	

Fish and Seafood

Portuguese Seafood Mix (king crab, sea scallops, mussels, calamari, clams, shrimp, with rice)	25
Grilled Atlantic Salmon (in a dill sauce, white wine shallots and herbs)	19
Grilled Trout (with grilled pineapple)	20
Fish of the Day (Ask your Server)	20

All entrées are served with potatoes and seasonal vegetables

Prices do not include taxes or gratuities