



We do not
offer Refill
on Soft Drinks

Soup of the Day:

Lunch Specials

Date: 05/06/2024

APPETIZERS

Berbigão (1/2) à "Bulhão Pato"

Cockles Stewed (1/2) w/ Garlic & Cilantro \$ 14.75

Ostras (8) (Bluepoint) L. Island Large "Rockefeller"

Broiled L. Island Bluepoint Oysters (8) Rockefeller (Stuffed w/ Cream Cheese & Spinach) \$ 26.75

Presunto/Mozzarella Fresco c/ Salada Mista & Balsâmico

Prosciuto & Fresh Mozzarella, w/ Mixed Salad & Balsamic Glaze \$ 18.75

Abacate Recheado c/ Camarão & Carne de Caranguejo, m. Rosado

Stuffed Avocado, w/ Shrimp & Jumbo Lump Crab Meat & Pink Sauce \$ 18.75

Polvo & Camarão ao molho de Alho/Picante

Sauteed Octopus & Shrimp w/ Garlic/Hot Sauce \$ 28.75

Boquerones (Biqueirão) à Espanhola c/ Tosta de Pão

European Anchovies Vinaigrette (Spanish Style), w/ Toasted Bread \$ 19.75

Fish & Seafood

Bife de Atum (14oz), c/ Gergelim, sobre Salada de Tomate, Abacate, Cebola & Pepino
Grilled Yellowfin Tuna Steak (14oz), w/ Sesame Seeds, over a Salad of, Tomato, Avocado, Onions & Cucumber \$ 39.75

Bacalhau (16oz) à "Lagareiro"

Barbecued Atlantic Cod Fish (16oz), w/ Roasted Potatoes, Olive Oil, Peppers & Onions \$ 31.75

Filete de Salmão ao molho "Piccata"

Grilled Salmon Filet, w/ Butter/Capers/Cream Sauce & Prosciuto \$ 34.75

Arroz de Tamboril c/ Camarão, Mexilhão & Ameijoas

Stewed Monkfish in Rice, w/ Shrimp, Mussels & Clams \$ 32.75

Filete de Alabote (14oz) ao Forno, molho de Limão/Manteiga, c/ Cebola & Pimentos

Broiled Halibut Filet (14oz), w/ Lemon/Butter Sauce & Onions & Peppers \$ 49.75

Espadarte (14oz) à "Algarvia" c/ Ameijoas

Grilled Sword Fish (14oz), w/ Clams & Sauteed Onions \$ 37.75

Filete de Bacalhau Grelhado à "Montanhosa" c/ Grelos Salteados

Grilled Fresh Atlantic Cod Fish Filet, in Garlic, Parsley & Olive Oil, w/ Sauteed Broccoli Rabe \$ 33.75

Salmão "Truta" Grelhado à Posta, c/ Camarão & Lulas ao molho de Alho

Grilled Salmon Trout Chunk, w/ Shrimp & Calamari in Garlic Sauce \$ 37.75

Robalinho Português na Braza c/ Vegetais Salteados, Azeite & Alho

Grilled Whole European Sea Bass, w/ Sauteed Mixed Vegetables, Olive Oil & Garlic \$ 33.75

Camarão & Vieiras Grelhados, sobre Salada "Tropical"

Grilled Shrimp & Sea Scallops, over Tropical Salad \$ 29.75

Meat & Poultry

Filet Mignon (8oz) na Caçarola ao molho de Queijo Gorgonzola, c/ Camarão

Grilled Filet Mignon (8oz) "Casserole" w/ Gorgonzola Cheese Sauce & Shrimp \$ 29.75

"Trio Rico" c/ Batata Palha

Barbecued Combo of Skirt Steak, Pork Loin & Chicken Breast, w/ Sauteed Potato Sticks \$ 28.75

"Fraldinha" de Vaca (12oz) na Braza à "Leoneza"

BBQ Skirt Steak (Bottom Sirloin Steak) (12oz) w/ Spanish Sauce, Onions & Fried Bread \$ 29.75

Bife da Vazia (12oz) na Braza, c/ Camarão Salteado ao Alho, no Topo

BBQ Shell Steak (12oz), w/ Sauteed Shrimp in Garlic Sauce, on Top \$ 30.75

Rib Eye 100% Pasture Raised (Grass-Fed) Angus Steak (12oz) m. Brandy/Chalotas/Camarão

BBQ 100% Pasture Raised (Grass-Fed) Angus Rib Eye Steak (12oz), w/ Brandy Sauce, Shallots & Shrimp \$ 42.75

Costela de Vaca na Braza ao molho de Pimenta

BBQ Short Ribs, w/ Pepper Sauce \$ 29.75

T. Bone Steak (24oz) na Braza, à "Delmonico"

BBQ T. Bone Steak (24oz), w/ Sauteed Onions & Cherry Peppers \$ 38.75

Costeleta de Vitela (12oz) na Braza, c/ 1 Bolo de Caranguejo & Aspargos

BBQ Veal Chop (12oz), w/ 1 Crab Cake & Sauteed Asparagus \$ 31.75

Escalopes de Vitela ao Vinho do Porto, c/ Vieiras

Sauteed Veal, w/ Porto Wine Sauce & Sea Scallops \$ 36.75

Peito de Frango Saltimboca

Sauteed Chicken Breast, w/ Lemon Juice, Spinach & Mozzarella Cheese \$ 23.75



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Soup of the Day:

Dinner Specials

Date: 05/06/2024

APPETIZERS

- ◆ *Berbigão à "Bulhão Pato"*
Cockles Stewed w/ Garlic & Cilantro \$ 22.75
- ◆ *Torre de Mariscos Frios" à Fernandes*
Cold Seafood Tower (½ Lobster of 1lb, 2 Oysters, 2 Clams, 2 Jumbo Shrimp) w/ Cocktail Sauce \$ 26.75
- ◆ *Burrata c/ Presunto & Pesto de Manjeriçã*
Burrata Cheese w/ Prosciutto & Basil Pesto \$ 19.75
- ◆ *Salmão Defumado sobre Salada Mista c/ Abacate*
Smoked Salmon (Raw & Cold) over Mixed Salad & Avocado \$ 16.75
- ◆ *Pernas de Rã c/ molho de Alho & Picante*
Sautéed Frog Legs, w/ Garlic/Hot Sauce \$ 22.75
- ◆ *Cigalas (3) "A la Planchet" ao molho de Brandy/Picante*
Grilled Langoustine (3) (Norway Lobster) w/ Brandy/Hot Sauce \$ 53.75

Fish & Seafood

- ◆ *"Festival" de Mariscos à "Fernandes" (2 Ps)*
Broiled Seafood Combo-2P (1Lobster 1lb, 2 XL Prawns, 2 Lobster Tails (3oz), 1 Stuffed Rock Crab, 2 pc King Crab Legs, 2 Stuffed Mushrooms, Clams, Scallops & Mussels) \$ 168.75
- ◆ *Filete de Alabote (14oz) Grelhado, ao molho de Lagosta c/ Espinafres*
Grilled Halibut Filet (14oz), w/ Lobster Sauce & Sautéed Spinach \$ 49.75
- ◆ *Filete de Bacalhau Fresco Grelhado à "Putanesca" c/ Grelos*
Grilled Fresh Atlantic Cod Fish Filet, w/ Tomato sauce, Olives & Anchovies & Sautéed Broccoli Rabe \$ 35.75
- ◆ *Filete de Salmão Recheado c/ Carne de Caranguejo, molho Limão/Manteiga*
Broiled Salmon Filet, Stuffed w/ Crab Meat & Lemon/Butter Sauce \$ 39.75
- ◆ *"Sea Bass" do Chile (Merluza Negra) "Montanhesa"*
Grilled Chilean Sea Bass, in Garlic, Parsley & Olive Oil \$ 58.75
- ◆ *Espadarte (14oz) Grelhado à "Bilbaina" c/ Aspargos*
Grilled Sword Fish (14oz), w/ Onions, Garlic, Balsamic Vinegar, Olive Oil & Wine & Sautéed Asparagus \$ 39.75
- ◆ *Bife de Atum (14oz) c/ Cajun, sobre Caponata de Legumes*
Grilled Yellowfin Tuna Steak (14oz), w/ Cajun Spice, over Sautéed Mixed Vegetables \$ 41.75
- ◆ *Salmão "Truta" Grelhado à Posta, c/ Vieiras ao molho Dijon*
Grilled Salmon Trout Chunk, w/ Sea Scallops in Dijon Mustard Sauce \$ 39.75
- ◆ *Robalinho Português na Braza c/ Vegetais Salteados, Azeite & Alho*
Grilled Whole European Sea Bass, w/ Sautéed Mixed Vegetables, Olive Oil & Garlic \$ 35.50
- ◆ *"Triologia do Mar" ao molho de Champanhe*
Sautéed Combination of 1 Lobster Tail 7oz, 3 Jumbo Shrimp & 3 Sea Scallops, w/ Champagne Sauce \$ 57.50
- ◆ *Gambas Tigre (2) Grelhadas, à "Mozambique"*
2 Grilled Tiger Shrimp (Tiger Prawns), w/ Garlic/Hot Sauce & Shrimp \$ 66.00
- ◆ *Lagosta de 2 ou 2½ lb Grelhada ou Cozida*
Grilled or Steamed Lobster of 2Lb or 2½ lb (2lb) \$ M.P. 2½ lb \$ M.P.

Meat & Poultry

- ◆ *"Certified Angus Beef® Cowboy Steak" (24oz) ao molho Gorgonzola*
BBQ Certified Angus Beef® Cowboy Steak (24oz), w/ Gorgonzola Cheese Sauce \$ 72.75
- ◆ *Filet Mignon (16oz) ao molho de Brandy, Chalotas & 2 Camarões Jumbo*
BBQ Filet Mignon (16oz), w/ Brandy Sauce, Shallots & 2 Jumbo Shrimp \$ 63.75
- ◆ *"Certified Angus Beef® Shell Steak" (18 oz) na Telha, à "Toureiro"*
BBQ Certified Angus Beef® Shell Steak (18 oz), on the Tile, w/ Chicken Breast & Shrimp Shish kebabs \$ 53.75
- ◆ *"Rib Eye" (I.B.P.-24oz) na Braza, c/ 1 Rabo de Lagosta 3oz m. Manteiga*
Grilled Rib Eye Steak (I.B.P.-24oz) w/ 1 Lobster Tail of 3oz in Butter Sauce \$ 59.75
- ◆ *"Porterhouse" Steak (2 lb) na Braza, c/ molho de Pimenta*
Barbecued 2 lb Porterhouse (Short Loin/Tenderloin) Steak, w/ Pepper Sauce \$ 54.75
- ◆ *"Frenched Center Cut Pork Chop" Recheada c/ Presunto & Mozzarella, m. Alho*
Grilled Frenched Center Cut Rib Pork Chop, Stuffed w/ Prosciutto & Mozzarella Cheese, Garlic Sauce \$ 35.75
- ◆ *Peito de Frango ao molho Branco, c/ Shiitake & Camarão*
Sautéed Chicken Breast w/ Bechamel White Sauce, Shiitake Mushrooms & Shrimp \$ 31.75
- ◆ *Peito de Pato ao molho "Veneza" c/ Aspargos Salteados & Puré de Batata*
Sautéed Duck Breast, w/ Onions, Portobelo Mushrooms & Balsamic Sauce, Asparagus & Mashed Potatoes ... \$ 48.75
- ◆ *Carré de Borrego (16oz) na Braza, c/ molho de Alho & Alecrim*
BBQ Rack of Lamb (16oz) w/ Garlic & Rosemary Sauce \$ 49.75
- ◆ *Costeletas de Vitela (FC-24oz) na Braza, c/ molho de Citrus/Chipotle/Churrasco*
BBQ Frenched Cut Veal Chops (24oz), w/ Citrus/Chipotle/BBQ Sauce \$ 77.75
- ◆ *T. Bone Steak (24oz) na Braza, ao molho "Tropical"*
Barbecued T. Bone Steak (24oz), w/ Spanish Sauce, Shrimp & Pineapple \$ 40.75
- ◆ *Escalopes de Vitela à Madrileña*
Sautéed Veal, w/ White Wine, Lemon, Parsley, Brown Peppers \$ 38.75

FERNANDES

Steak House

“Worker’s” Special

Date: 05/06/2024

We do not
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Lunch Special
Monday to Friday
11:30 to 3:00pm

!!! This Special will
not be Available
On Holidays !!!

19.75

(Includes)

Lulas Frescas Grelhadas, c/ Chouriço, Azeite & Alho
Grilled Fresh Calamari, w/ Sausage, Olive Oil & Garlic

Camarão & Vieiras c/ Rigatoni, ao molho de Vodka
Sautéed Shrimp & Sea Scallops, w/ Rigatoni Vodka Sauce

Filete de Tilapia c/ “Sanfaina” de Camarão
Grilled Tilapia Filet, w/ Sautéed Onions, Peppers & Shrimp

Picadinho à “Chef” c/ Batata ao Cubo
Sautéed Beef & Pork Cubes, Sausage, Onions, Peppers & Mushrooms & Potato Cubes

Bifinhos de Alcatra ao molho “Marrare”
Sautéed Sirloin Steaks, w/ Wine Sauce, Pepper & Heavy Cream

Peito de Frango à “Francesa”
Sautéed Chicken Breast “Française” in Flour & Egg, Wine, Lemon & Heavy Cream

Combo de 1/2 Frango & Entrecosto (Costela de Porco) de Churrasco
Combo of Barbecued Chicken (1/2) & Baby Back Ribs

One Glass of House Wine

OR

One Domestic Beer

OR

**Soda/Water
Coffee or Tea**

Choose
One