

FERNANDES
Steak House

II



We do not
offer Refill
on Soft Drinks

Soup of the Day:

Dinner Specials

Date: 04/22/2024

APPETIZERS

- ◆ **Boquerones (Bigueirão) à Espanhola c/ Tosta de Pão**
European Anchovies Vinaigrette (Spanish Style), w/ Toasted Bread \$ 19.75
- ◆ **Polvo à "Feira"**
Boiled Octopus w/ Olive Oil, Salt & Paprika \$ 28.75
- ◆ **Cigalas (3) "A la Planchet" à "Matozinhos"**
Grilled Butterflied Langoustine (3) (Norway Lobster) w/ Spicy Sauce \$ 53.75
- ◆ **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 Manjeriçao**
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

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
- ◆ **Bacalhau (24oz) à "Vizcaina"**
Baked Atlantic Cod Fish (24oz), w/ Tomato/Red sauce, Peppers \$ 41.50
- ◆ **Filete de Alabote (14oz) Grelhado, ao molho de Lagosta c/ Espinafres**
Grilled Halibut Filet (14oz), w/ Lobster Sauce & Sauteed Spinach \$ 49.75
- ◆ **Bife de Atum (14oz), c/ Gergelim, m. Soja, sobre Salada Tomate/Abacate/Cebola/Pepino**
Grilled Yellowfin Tuna Steak (14oz), w/ Sesame Seeds, Soy Sauce, over Salad of, Tomato/Avocado/Onions/Cucumber ... \$ 41.75
- ◆ **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
- ◆ **Robalinho Português na Braza c/ Vegetais Salteados, Azeite & Alho**
Grilled Whole European Sea Bass, w/ Sauteed Mixed Vegetables, Olive Oil & Garlic \$ 35.50
- ◆ **Espadarte (14oz) Grelhado à "Bilbaina" c/ Aspargos**
Grilled Sword Fish (14oz), w/ Onions, Garlic, Balsamic Vinegar, Olive Oil & Wine & Sauteed Asparagus \$ 39.75
- ◆ **Salmão "Truta" Grelhado à Posta, c/ Camarão & Lulas ao molho de Alho**
Grilled Salmon Trout Chunk, w/ Shrimp & Calamari in Garlic Sauce \$ 39.75
- ◆ **"Triologia do Mar" ao molho de Champanhe**
Sauteed Combination of 1 Lobster Tail 7oz, 3 Jumbo Shrimp & 3 Sea Scallops, w/ Champagne Sauce \$ 57.50
- ◆ **Gambas Tigre (2) Grelhadas, ao molho de Brandy**
2 Grilled Tiger Shrimp (Tiger Prawns), w/ Brandy Sauce \$ 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

- ◆ **Leitão à "Bairrada"**
Roasted Suckling Pig "Bairrada" style \$ 32.75
- ◆ **"Tomahawk" C.A.B.® (2Lb) m. de Pimenta, Batata ao Alecrim & Aspargos**
BBQ Certified Angus Beef® Tomahawk Steak (2Lb) w/ Pepper Sauce, Rosemary Potatoes & Asparagus \$ 102.75
- ◆ **Filet Mignon C.A.B.® Center Cut (16oz) m. Brandy, c/ Chalotas & Camarão**
BBQ Certified Angus Beef® Filet Mignon Center Cut (16oz) w/ Brandy Sauce, Shallots & Shrimp \$ 76.75
- ◆ **"Porterhouse" Steak (2 lb) à "Montreal"**
Barbecued 2 lb Porterhouse (Short Loin/Tenderloin) Steak, w/ Spices & Brown Sauce \$ 54.75
- ◆ **"Certified Angus Beef® T. Bone Steak (24oz) à "Delmonico" c/ Camarão**
BBQ Certified Angus Beef® T. Bone Steak (24oz) w/ Sauteed Onions & Cherry Peppers & Shrimp \$ 58.75
- ◆ **Rib Eye 100% Pasture Raised (Grass-Fed) Angus Steak (16oz) c/ 1 Rabo de Lagosta 3oz m. Manteiga**
BBQ 100% Pasture Raised (Grass-Fed) Angus Rib Eye Steak (16oz) w/ 1 Lobster Tail of 3oz in Butter Sauce .. \$ 52.75
- ◆ **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 "Tropical"**
BBQ Frenched Cut Veal Chops (24oz), w/ Spanish Sauce, Shrimp & Pineapple \$ 77.75
- ◆ **"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
- ◆ **Peito de Pato ao molho de Laranja, c/ Purê de Batata & Aspargos**
Sauteed Duck Breast, w/ Orange Sauce, Mashed Potatoes & Sauteed Asparagus \$ 48.75
- ◆ **Carré de Javali (16oz) na Braza, ao molho de Vinho do Porto/Frutos Secos**
BBQ Rack of Wild Boar (16oz), w/ Porto Wine/Dried Fruits/Nuts Sauce \$ 52.50
- ◆ **Peito de Frango ao molho Branco, c/ Shiitake & Camarão**
Sauteed Chicken Breast w/ Bechamel White Sauce, Shiitake Mushrooms & Shrimp \$ 31.75