

# Specials of the Day

## Soup of the Day:

Ervilhas Secas (Dried Peas)

## Appetizers

We do not  
offer Refill  
on Soft Drinks

### *Berbigão à "Bulhão Pato"*

Cockles Stewed w/ Garlic & Cilantro ..... \$ 17.75

### *Ostras (8) (Bluepoint) L. Island Large ao Natural, c/ molho de Cocktail*

L. Island Large Bluepoint Oysters in half shell (8), w/ Cocktail Sauce ..... \$ 18.75

### *Salmão Defumado sobre Salada de Abacate, m. "Ranch"*

Smoked Salmon over Avocado Salad, w/ "Ranch" Sauce ..... \$ 14.75

### *Presunto, Queijo Castelões & Marmelada*

Prosciuto, Castelões Cheese & Marmalade ..... \$ 15.75

### *"Delicias do Mar" para 2 Pessoas*

Seafood Combo-2P (Fried Calamari Mango Sauce, Shrimp in Garlic Sauce, Crab Legs-4oz) \$ 21.75

### *Cigalas (3) Abertas "A la Planchet" ao molho "Matozinhos"*

Grilled Butterflied Langoustine (3) (Norway Lobster) w/ Spicy Sauce ..... \$ 17.75

# FERNANDES

# Steak House

Check our Daily Specials at

[www.fernandessteakhouse.com](http://www.fernandessteakhouse.com)

Special Menus

# Specials of the Day

## Fish & Seafood

- "Festival" de Mariscos à "Fernandes" (2 Ps)*  
Broiled Seafood Combo 2P (1Lobster 1lb, 2 XL Prawns, 1 Stuffed Rock Crab, 2 pc King Crab Legs, 2 Stuffed Mushrooms, Clams, Scallops & Mussels) \$ 106.00
- Robalinho Português na Braza c/ Vegetais Salteados, Azeite & Alho*  
Grilled Whole European Sea Bass, w/ Sauteed Mixed Vegetables, Olive Oil & Garlic ..... \$ 29.75
- Filete de Alabote (14oz) Grelhado à "Putanesca" c/ Espinafres*  
Grilled Halibut Filet (14oz), w/ Tomato sauce, Olives, Anchovies & Spinach ..... \$ 37.75
- Filete de Mahimahi Salteado à "Crioula", c/ Vieiras*  
Sauteed Mahimahi Filet, w/ Beer Sauce, Tomato, Onions, Peppers & Sea Scallops ..... \$ 32.75
- Salmão "Truta" à Posta, ao molho de Maracujá, c/ 1 Bolo de Caranguejo*  
Grilled Salmon Trout Chunk w/ Maracuya (Passion Fruit) Sauce & 1 Crab Cake ..... \$ 34.75
- Espadarte (14oz) Grelhado c/ Lulas & Camarão Salteados ao Alho, no Topo*  
Grilled Sword Fish (14oz), w/ Sauteed Calamari & Shrimp in Garlic Sauce, on Top ..... \$ 32.75
- Tamboril (Rape) à "Basca"*  
Sauteed Monkfish w/ Green Sauce, Shrimp, Clams & Mussels ..... \$ 31.75
- "Sea Bass" do Chile (Merluza Negra) "Montanhesa"*  
Grilled Chilean Sea Bass, in Garlic, Parsley & Olive Oil Over ..... \$ 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 ..... \$ 40.75
- 2 Camarões "Tigre" Abertos "A la Planchet", ao molho de Brandy*  
2 Grilled Butterflied Tiger Shrimp (Jumbo Prawn) w/ Brandy Sauce ..... \$ 44.75
- Rabo de Lagosta de 1lb Recheado c/ Carne de Caranguejo*  
Stuffed 1lb Lobster Tail w/ Crab Meat ..... \$ 49.75
- Lagosta de 2 lb Grelhada ou Cozida*  
Broiled or Steamed 2 lb Lobster ..... \$ 48.00

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# Specials of the Day

## Meat & Poultry

- "Tomahawk" Steak Angus (32oz) m. de Brandy/Chalotas, Camarão & Batata-Palha*  
BBQ Certified Angus Beef® Tomahawk Steak (32oz) w/ Brandy/Shallots Sauce, Shrimp & Potato Sticks ..... \$ 78.75
- "Porterhouse" Steak (2 lb) na Braza, c/ molho de Queijo Gorgonzola*  
Barbecued 2 lb Porterhouse (Short Loin/Tenderloin) Steak, w/ Gorgonzola Cheese Sauce ..... \$ 47.75
- Filet Mignon (16oz) na Braza, ao molho Cabernet, c/ Portobelos & Camarão*  
BBQ Filet Mignon (16oz), w/ Cabernet Sauvignon Sauce, Portobelo Mushrooms & Shrimp ..... \$ 44.75
- "C. B. A. Beef® Shell Steak" (18 oz) na Braza, c/ 2 Camarões Jumbo ao Alho*  
BBQ Certified Angus Beef® Shell Steak (18 oz), w/ 2 Jumbo Shrimp in Garlic Sauce ..... \$ 54.75
- Peito de Frango Enchilado c/ Camarão*  
Sautéed Chicken Breast in Red Sauce, w/ Tomato, Onions & Peppers, w/ Shrimp ..... \$ 25.75
- Peito de Pato ao molho "Veneza" c/ Aspargos Salteados & Purê de Batata*  
Sautéed Duck Breast, w/ Onions, Portobelo Mushrooms & Balsamic Sauce, Asparagus & Mashed Potatoes ... \$ 38.75
- "Fraldinha" de Vaca (16oz) na Telha ao molho de Ervas Aromáticas*  
BBQ Skirt Steak (Bottom Sirloin Steak) (16oz), on the Tile, w/ Aromatic Herbs Sauce ..... \$ 31.75
- Prime Rib (24oz) ao molho Gorgonzola, c/ 2 Cogumelos Recheados*  
Barbecued Prime Rib (24oz), w/ Gorgonzola Cheese Sauce & 2 Stuffed Mushrooms w/ Crab Meat ..... \$ 41.75
- Escalopes de Vitela "Andaluzia"*  
Sautéed Veal, w/ Cream Sauce, Asparagus & Almond ..... \$ 29.75
- "Frenched Center Cut Pork Chop" na Braza à "Sevilhana"*  
BBQ Frenched Center Cut Rib Pork Chop, w/ Sautéed Onions, Txistorra & Shiitake Mushrooms ..... \$ 33.75
- Carré de Borrego (16oz) na Braza, ao molho "Marrare" c/ Batata Assada*  
BBQ Rack of Lamb (16oz), w/ Wine Sauce, Pepper, Heavy Cream & Oven Roasted Potatoes ..... \$ 37.75
- Costeletas de Vitela (24oz) Grelhadas, ao molho "Bourbon" c/ Ananaz*  
Grilled Veal Chops (24oz), w/ Bourbon Sauce & Grilled Pineapple ..... \$ 39.75

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