



LUNCH MENU

APPETIZERS

Grilled Baby Octopus	\$ 7.95
Grilled Marinated Quail	\$ 7.95
Shrimp Ajillo	\$ 7.95
Shrimp Cocktail	\$ 7.95
Crab Cakes	\$ 8.95
Clams Bolhao Pato	\$ 9.95

SOUPS & SALADS

Caldo Verde (Potatoes and Kale)	\$ 4.95
Soup of the Day	\$ 4.95
Mesclun Salad	\$ 4.95
Ceasar Salad	\$5.95
<i>add Chicken, Steak or Shrimp</i>	+ 3.00
Quinta Salad	\$ 6.95
<i>add Chicken, Steak or Shrimp</i>	+ 3.00

ENTREES

Chicken Quinta <i>wi garlic and white wine sauce</i>	\$10.95
Pimento Trout <i>served with red pepper and butter sauce</i>	\$11.95
Baked Cod Fish <i>served over parsley mashed potatoes wilemon, caper & sun dried tomato saude</i>	\$11.95
Scallops & Shrimp <i>in green sauce Served with saffron rice</i>	\$12.95
Carne Alentejana <i>(Portuguese pork loin and clams)</i>	\$12.95
Mariscada <i>seafood combo in red or green sauce.</i>	\$13.95
Seafood Paella <i>shrimp, scallops, clams, mussels and saffron rice</i>	\$13.95

FROM THE GRILL

Chicken Paillard <i>served with French fries</i>	\$10.95
Center Cut Pork Chop <i>served with French fries</i>	\$12.95
Hanger Steak <i>served with French fries</i>	\$14.95
9 oz. NY Strip Steak <i>Black Angus steak served with French fries</i>	\$15.95
Beef Tenderloin medallions <i>of beef w/peppercorn sauce</i>	\$15.95