



QUINTA STEAKHOUSE

APPETIZERS

Grilled Baby Octopus	\$ 7.95
Grilled Marinated Quail	\$ 8.95
Maryland Crab Cakes	\$ 8.95
Pecan Roast Brie w/raspberry coulis	\$ 8.95
Shrimp Al Ajillo	\$ 9.95
Manila Clams (Bolhao Pato)	\$ 9.95
Prato de Charcutaria	\$11.95
Shrimp Cocktail	\$11.95

SOUPS & SALADS

Portuguese Caldo Verde	\$5.95
Lobster Bisque	\$7.95
Soup of the Day	P/A
Organic Mesclun Salad	\$5.95
Caesar Salad	\$6.95
Spinach Salad w/boiled egg, red onion & pancetta dressing	\$6.95
Oven Roasted Beet Salad w/mesclun & Madarin oranges	\$6.95
Cucumber & Tomato Salad w/blue cheese crumbs	\$6.95

POULTRY

Chicken Quinta w/garlic and white wine	\$14.95
Grilled Free Range Chicken Paillard <i>pounded chicken cutlet served w/French Fries</i>	\$14.95
Roasted Free Range Chicken <i>oven roasted half chicken served w/French Fries</i>	\$14.95
Stuffed Chicken <i>rolled with spinach & mushroom mousse with vermouth shallot sauce & served with mashed potatoes</i>	\$15.95
Chicken Madeira <i>sautéed chicken breast topped with sliced mushroom & Madeira sauce & served with mashed potatoes</i>	\$15.95

FISH & SEAFOOD

Grilled North Atlantic Salmon <i>served on top of mixed vegetables w/mustard sauce on the side</i>	\$16.95
Pan Seared New England Cod <i>served over parsley mashed potatoes w/lemon, caper and sun dried tomato sauce</i>	\$16.95
Trout Almadine <i>w/fresh roasted almonds & lemon butter sauce</i>	\$18.95
Jumbo Grilled Prawns <i>served with saffron rice and peri-peri sauce</i>	\$26.95
Steamed or Broiled Lobster <i>served with melted butter and lemon</i>	P/A