



Mediterranean Chateau



Dinner

Appetizers – Aperitivos

Shrimp in Garlic Sauce – Camarao ao Alho

Mixed Picadinho – Picadinho Misto

Pan-seared mildly spiced pork, squid, shrimp, chourico and onions

Sausage Picadinho – Picadinho de Chourico

Pan-seared Spanish sausage

Clams Casino – Ameijoas Casino

Stuffed with chourico, bacon and onions

Clams in Green Sauce – Ameijoas Verdes

Steamed clams with olive oil, garlic, onion, white wine, clam juice and parsley

Clams in Garlic Sauce – Ameijoas a Bulhao Pato

Steamed clams with garlic, white wine, clam juice and parsley

Clams on the ½ Shell (10)

Mussels Marinara – Mexilhoes Marinara

Stuffed Scallops – Vieiras Chateau

Stuffed with crab meat, shrimp and scallops, topped with mozzarella cheese

Stuffed Mushrooms – Cogumelos Recheados

Stuffed with crab meat, shrimp and scallops

Fried Calamari – Lulas Fritas

Mozzarella Sticks

Soup – Sopa

Green Kale – Caldo Verde

Traditional Portuguese soup consisting of potato based broth, minced collard greens and chourico

Soup of the Day – Sopa do Dia

Meats – Carnes

Steak Portuguese Style – Bife a Portuguesa

Shell steak, ham and egg with Portuguese sauce

Pork and Clams Alentejana – Carne de Porco Alentejana

Diced pork marinated and stewed in white wine and garlic with potatoes and clams (5)

Veal Chops Chateau – Costelas de Vitela Chateau

Veal chops with portabella mushrooms in balsamic sauce

Veal Madrilena – Vitela Madrilena

Veal medallions in brandy, Port wine and mushrooms

Breaded Veal Cutlet – Vitela Milaniza

Chicken in Garlic Sauce – Peito de Frango em Molho Alho

Chicken and Rice Portuguese Style – Arroz de Frango a Portuguesa

Boneless chicken breast and vegetables cooked in a tomato flavored rice

Chicken Breast Chateau – Peito de Frango Chateau

Boneless chicken breast in brandy, white wine, fresh mushrooms and heavy cream sauce topped with mozzarella cheese

Chicken Breast Francaise – Peito de Frango a Francesa

Batter coated boneless chicken breast in a white wine and lemon sauce

From the Grill – Da Grelha

Filet Mignon

Surf and Turf – Mare Terra

10 oz filet and 7 oz tail

Angus T-Bone

Angus Porterhouse

Angus Shell Steak

Angus Skirt Steak

Baby Back Ribs – Entrecosto Grelhado

Center Cut Pork Chops – Costeletas de Porco Grelhadas

Boneless Pork Steaks – Febras de Porco Grelhado

Barbecue Half Chicken – Frango Churrasco

All of the above are seasoned and then cooked on our wood fire grill.

Shellfish – Mariscos

Broiled Lobster Tail 1 lb – *Rabo de Lagosta Grelhado 1 lb*

Broiled Twin Lobster Tails 7 oz – *Rabos de Lagosta Grelhado*

Paelha Chateau

King crab legs, lobster tails, mussels, clams, scallops and shrimp in a yellow Spanish rice

Paelha Valenciana

Whole 1¼ lb lobster with shell on, mussels, clams, shrimp, scallops, chicken, pork and chourico in yellow Spanish rice

Seafood Chateau – Mariscada Chateau

King crab legs, lobster tails, mussels, clams, scallops and shrimp in your **choice of** garlic, green or marinara sauce

Shrimp in Garlic Sauce – *Camarao em Molho de Alho*

Shrimp in Yellow Spanish Rice – *Arroz de Camarao*

Shrimp Chateau – Camaroes Chateau

Lightly spiced shrimp in tomato sauce with peppers and onions

Shrimp Shish-Kabob – Espetada de Camarao

Lightly spiced grilled shrimp

Breaded Fried Shrimp – *Camarao Panado*

Penne Chateau

Clams, mussels, shrimp and scallops cooked in a tomato and cream sauce over penne

Share a Plate

Fish – Peixe

Broiled Salmon – *Salmao Grelhado*

Salmon Chateau – *Salmao Chateau em Molho de Coco*

Broiled salmon in a house coconut sauce

Broiled Grouper Fillet – *Filet de Garoupa Grelhado*

Baked Grouper Fillet – *Filet de Garoupa no Forno*

Mildly spiced tomato sauce with onion, garlic, and white wine

Stuffed Flounder – *Solha Recheada*

Layered sliced potatoes, flounder and crab meat topped with a white wine, onion and mildly spiced tomato sauce

Grilled Whole Bronzini – *Bronzini Enteiro Grelhado*

Barbecue Codfish – *Bacalhau Assado*

Bone-in grilled dried codfish in olive oil, garlic, onions and peppers

Codfish Gomes Sa – *Bacalhau a Gomes Sa*

Shredded codfish, onions, garlic, olive oil and boiled potatoes

Children's Menu

Hamburger

Cheese Burger

Chicken Fingers

Mozzarella Sticks

Pasta with Tomato Sauce or Butter

Please Note:

All items are made to order • All broiled seafood is prepared with white wine, clam juice, lemon and butter • Codfish dishes are steamed with the bone in • All broiled fish is served with boiled potatoes and sautéed mixed vegetables • Almost all meat dishes, shrimp dishes and lobster tails are served with potatoes, rice and sautéed mixed vegetables.

Please make us aware of any allergies you may have.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.