

BREAKFAST MENU

Breakfast is served from 7AM to 11:45AM Tuesday to Friday, Saturday 8AM to 11:45AM and Sunday 8AM to 2PM

BREAKFAST SPECIAL AVAILABLE TUESDAY THRU FRIDAY 7AM TO 11:45AM; two eggs cooked any style, choice of bacon, ham or sausage and served with fresh cut potatoes **4.99**

ALL YOU CAN EAT BREAKFAST BUFFET
(10 or more) **12.95**

ALL YOU CAN EAT BREAKFAST BRUNCH
(10 or more) **16.95**

FRUIT YOGURT GRANOLA PARFAIT **5.95**

HOUSE PORTUGUESE NATA PASTRIES three custard puff pastries **6.95**

MAPLE CITY OATMEAL 100% Canadian grain rolled oats, served with brown sugar **6.95**

HEALTHY FRESH FRUIT PLATE **12.95**

CONTINENTAL BREAKFAST your choice of Danish or muffin, fresh five berry compote and Chef's choice of fresh fruit **11.95**

SUNSHINE BREAKFAST two eggs cooked any style, choice of bacon, ham or sausage and served with fresh cut potatoes **5.95**

GRAND BREAKFAST three eggs any style, two bacon, two sausage, and ham served with fresh cut potatoes ... **12.95**

ROYAL GRAND BREAKFAST four eggs any style, two bacon, two sausage, ham, and peameal bacon served with fresh cut potatoes **14.95**

BREAKFAST POUTINE house cut home fries, tomato, onion, cheddar cheese, 2 poached eggs, bacon, hollandaise sauce, garnished with green onion **10.95**

CLASSIC STEAK AND EGGS 6oz AAA angus sirloin steak, two eggs, fresh cut potatoes and toast **13.95**

CREATE YOUR OWN OMELETTE choice of two toppings, if you dream of it we can make it! **11.95**

PORTUGUESE OMELETTE prosciutto ham, red pepper, onion, gouda cheese and piri piri sauce **13.95**

THE SIZZLER OMELETTE three eggs, peppers, onion, mushrooms, tomato and topped with cheese and salsa .. **13.95**

NORWEGIAN SMOKED SALMON OMELETTE three egg omelette stuffed with fresh smoked Norwegian salmon, provolone cheese and roasted red peppers **13.95**

EGGS FLORENTINE this is a classic dish and a favourite amongst vegetarians, two poached eggs with fresh sautéed spinach drizzled with our house hollandaise sauce and fresh cut potatoes **13.95**

BREAKFAST TEA

BERGAMIA GREY
Fresh, complex and full-bodied with Italian bergamot and tangy citrus extracts..... **2.00**

CHAI GLOW
Brimming with the warm, exotic flavours of masala chai, cinnamon, cardamom and ginger..... **2.00**

LEMONGRASS GREEN
Bright, lively and soothing green tea complemented by notes of fresh citrus..... **2.00**

TREETOP MANGO
Juicy mango extract paired with smooth Chinese green tea, bright lemongrass, and sweet licorice root. **2.00**

ZESTY GINGER SPLASH
Smooth Chunmee green tea from China perfectly counterbalances spicy, warm ginger and a medley of citrus extracts..... **2.00**

LUSH BERRY
Caffeine free raspberry blackcurrant infusion. Sweet, tart and zesty with juicy berry pieces..... **2.00**

SIDES

Fresh toasted Portuguese bread & butter	2.75	One Egg.....	1.25
The original bagel and cream cheese	3.00	Bacon, ham or sausage	3.25 ea
English Muffin.....	1.75	Fresh cut potatoes	3.00
Blueberry Muffin	2.00	Peameal Bacon.....	4.00
Chocolate Chip Muffin... 2.00		Five Berry Compote.....	4.00
Oatmeal Muffin	2.00	Pesto Mayo	3.00
Leamington Tomatoes.....	3.50	Gluten free bread.....	2.00
Salsa	2.00	Smoked salmon	5.00
Feta Cheese	3.00	Hollandaise.....	3.00

ENGLISH MUFFIN PANINI two panini pressed English muffins, one egg with fresh bacon, cheddar cheese, pressed on the grille **9.95**

THE BREAKFAST NUTELLA FRENCH TOAST AND BANANA PANINI **11.95**

BANANAS FOSTER FRENCH TOAST caramelized bananas topped over vanilla cinnamon French toast **13.95**

BREAKFAST IN BED three fluffy Porto wine & buttermilk pancakes, served with maple syrup **11.95**

FLUFFY CHOCOLATE LOVERS pancakes topped with our strawberry foster **11.95**

THE FRITTATA onion, mushroom, potatoes, smoked ham and your choice of cheese **10.95**

THE "HEALTH SMART" FRITTATA vegetarian dish, egg white frittata, spinach, mushrooms, tomatoes and salsa fresco **12.95**

BREAKFAST BAGEL CLUB SANDWICH bacon, lettuce, tomato, egg and cheese on a bagel and served with fresh cut potatoes **9.95**

BREAKFAST STEAK WRAP scrambled egg, onion, tomato, lettuce, mayo, HP sauce, mozzarella and steak cooked to your temperature, all wrapped in a tortilla **12.95**

THE CHEESEY MONTÉ CRISTO sandwich with vanilla, cinnamon encrusted bread, Swiss cheese, mozzarella and smoked applewood bacon **11.95**

SMOKED SALMON BENEDICT two poached eggs, toasted English muffin, with fresh Norwegian Smoked Salmon **13.95**

EGGS BENEDICT two poached eggs, toasted English muffin, Canadian peameal bacon..... **13.95**

PROSCIUTTO AND BLUE CHEESE BENEDICT two poached eggs, toasted English muffin, sliced prosciutto ham, fresh blue cheese topped with our house hollandaise sauce **13.95**

CANADIAN BENEDICT no meat, no problem, two pan seared potato gratin topped with Canadian cheddar, sautéed spinach and 2 poached eggs served with our house hollandaise sauce **14.95**

GRILLED ASPARAGUS AND BLACK OLIVE TAPENADE BENEDICT two poached eggs atop fresh grilled asparagus and our house tapenade, toasted English muffin drizzled with our house hollandaise sauce, fresh cut potatoes **13.95**

LUNCH MENU

LUNCH IS SERVED TUESDAY TO THURSDAY 12PM TO 4PM, FRIDAY & SATURDAY 12PM TO 2PM

SUNDAY A LA CARTE BREAKFAST ALL DAY

SOPA / SOUP

CHEF'S SOUP	5.95
CALDO VERDE	
Chouriço (Portuguese sausage), kale	6.95

SANDWICHES

All items are served with kale and red cabbage coleslaw and your choice of soup, salad or fries

All burgers served on Brioche buns and pickles

BIFANA PORTUGUESE PORK SANDWICH

Marinated pork cutlet covered with sautéed onions on a Portuguese panini bun

11.95

CBH CLUB HOUSE

Oven roasted turkey, applewood smoked bacon, lettuce, tomato, cheese and mayonnaise

13.95

GROUND CHUCK BURGER

8oz. Ground chuck beef patty on a Brioche bun garnished with lettuce, tomato and onion.....

12.95

PORTUGUESE BURGER

8oz. Ground chuck beef patty, topped with an egg of your choice, gouda cheese and prosciutto, garnished with lettuce, tomato and onion

12.95

THE ATLANTIC BURGER

8oz cod cake burger served with lettuce, tomato, onion, topped with our sour cream and paprika tarter.....

14.95

PROSCIUTTO AND GOUDA CHEESE PANINI SANDWICH

With roasted red peppers served on a pressed Portuguese panini bun

10.95

PREGO STEAK PANINI SANDWICH

Grilled 6oz New York steak, with sautéed onions and mushrooms on a pressed Portuguese panini bun

13.95

ROAST BEEF PANINI SANDWICH

Slow oven roasted beef, horseradish cream sauce, tomato and Canadian cheddar cheese on a pressed Portuguese panini bun

11.95

PANKO CRUSTED CHICKEN PANINI SANDWICH

With mozzarella cheese, tomato and roasted red peppers on a pressed Portuguese panini bun

12.95

NORWEGIAN SMOKED SALMON PANINI SANDWICH

Pressed Portuguese panini bun stuffed with smoked Norwegian salmon cucumber aioli, tomato and mozzarella cheese

12.95

GRILLED SWEET CHOURIÇO FLATBREAD PANINI

Stuffed with goat cheese, grilled onions, tomato and roasted red pepper

14.95

THE BBQ GRILLED CHICKEN GREEK FLAT BREAD PANINI

Grilled BBQ chicken on flat bread, stuffed with feta cheese, olive tapenade, onion, tomato and our house cucumber aioli.....

14.95

SALADA / SALADS

PEASANT SALAD

Crisp California spring mix, Leamington tomatoes, cucumbers, tossed in our signature house vinaigrette

8.95

.....add BBQ chicken

3.50

OUR WAY CAESAR SALAD

Crisp California spring mix, bacon, mozzarella cheese, croûtons and caesar dressing

13.95

.....add BBQ chicken

3.50

THE MEDITERRANEAN GREEK SALAD OUR WAY

Crisp California spring mix, Portuguese olives, tomatoes, onion, cucumbers, peppers and feta cheese

11.95

.....add BBQ chicken

3.50

FRESH SPINACH & HERITAGE BOSCH

Grilled Bosc pear & candied walnut salad with dry cranberries and balsamic dressing

14.95

.....add BBQ chicken

3.50

GRILLED CHICKEN CIABATTA SANDWICH

Grilled BBQ chicken with our house basil mayo pesto, tomato and mozzarella cheese on a pressed Portuguese panini bun

12.95

THE BLT PANINI SANDWICH

Pressed Portuguese panini bun with bacon, lettuce and tomato

10.95

THE RUBEN

Sautéed corn beef, sauerkraut and fresh mozzarella cheese, sliced pickles, with our house made thousand island and pressed together on grilled rye bread

12.95

FRENCH STYLE GRILLED CHEESE SANDWICH

Brie and mozzarella cheese melted in between fresh Vienna loaf bread and topped with 2 eggs sunny side up.....

9.95

6OZ BIFÉ A CASA

6oz house cut steak served with 2 sunny side up eggs and piri piri sauce.....

13.95

FISH AND CHIPS

Classic English fish and chips

12.95

PIRI PIRI CHUCK BURGER

8oz. Ground chuck beef patty on a Brioche bun topped with our house onion piri piri sauce, fresh gouda cheese finished with lettuce and tomatoes

12.95

FRANCESINHA MODA DO PORTO

Fresh oven roasted beef, sausage, Texas cut toast, sliced smoked ham layered together with melted gouda cheese finished with a port beer and onion jus.....

16.95

THE VEGETARIAN PANINI

BBQ grilled asparagus, fresh goat's cheese and our roasted red pepper concase pressed to perfection on a Portuguese bun

12.95

CHURRASCO PORTUGUESE STYLE CHICKEN

Slow charred half chicken served with house fries or our house salad

16.95

Ask about our churrasco chicken combos

Churrasco & Roasted Chicken Available For Take- Out 12.50 per chicken, 3.00 a side

The Portuguese rooster, or “Galo de Barcelos,” as is commonly known among the Portuguese people, is a symbol of honesty, integrity, trust and honour. It is also recognized as an unofficial symbol of the country. It’s legend is so old, no one knows exactly how it started besides there being several versions of the legend.

However, the most known version tells that a crime had been committed in the Portuguese town of Barcelos and a pilgrim from Galicia was passing through the town on his way to Santiago de Compostela in Spain and was accused of the crime.

The man did not have a way to prove his innocence and was condemned to death by hanging by the local judge.

As a last request before he was hanged, he asked to appear in front of the judge one more time to declare his innocence once again. His request was granted and he was brought before the judge who was dining with some friends.

The pilgrim once again declared his innocence and in the presence of the judge’s guest he pointed to a roasted rooster on the table and said “As sure as I am innocent, so will that rooster crow!”

The judge did not believe him and ordered his immediate execution. But when the man was about to die in the gibbet the dead rooster stood up on the table and crowed.

The pilgrim was immediately set free and went on his way in peace. Some years later he returned to the town of Barcelos and built a monument in honour of Santiago and the Virgin Mary.



DINNER MENU

SOPA / SOUP

CHEF'S SOUP **5.95**

CALDO VERDE

Chouriço (Portuguese sausage), kale and crème fraiche **6.95**

APERITIVOS / TAPAS SELECTION

PROSCIUTTO PLATTER

Fresh prosciutto, fresh gouda cheese, roasted red peppers, black olives, grilled bread **13.95**

BBQ CHOURIÇO RING WITH FRESH GRILLED BREAD **15.95**

PANKO CRUSTED LULAS- CALAMARI

Served with a sweet chili cajun aioli..... **11.95**

SWEET POTATOES & ROASTED RED PEPPER CHEDDAR DIP

Served with sweet potato chips..... **10.95**

CHURRASCARIA SAMPLER PLATTER

One shrimp piri piri, one seared scallop, one cod cake, one beef croquette and one shrimp croquette **13.95**

SHRIMP PIRI PIRI

Four sautéed jumbo shrimp, served with piri piri sauce **13.95**

PIRI PIRI OPEN FACED MUSSELS

Eight green lite mussels, served with piri piri sauce **12.95**

SEARED SEA SCALLOPS

Four seared Atlantic sea scallops drizzled with an onion and garlic reduction..... **18.95**

BOLOS DE BACALHAU- COD CAKES

Eight pan seared cod cakes, served with fresh crème and an olive tapenade..... **12.95**

GRILLED FLAT BREAD

House made flat bread with mozzarella, balsamic reduction and fresh pesto mayo.. **9.95**

CLASSIC GARLIC BREAD

Four grilled pieces of French Vienna loaf garlic bread **5.95**
add cheese **2.00**

RISSOIS DE CARNE E CAMARÃO- BEEF & SHRIMP CROQUETTE PLATTER

For two, beef & shrimp croquettes served with fresh gouda cheese and black olives **12.95**

SALADA / SALADS

PEASANT SALAD

Crisp California spring mix, Leamington tomatoes, cucumbers, tossed in our signature house vinaigrette. **8.95**
..... add BBQ chicken **3.75**

CAESAR SALAD OUR WAY

Crisp California spring mix, bacon, mozzarella cheese, croutons and caesar dressing **13.95**
..... add BBQ chicken **3.75**

THE MEDITERRANEAN GREEK SALAD OUR WAY

Crisp California spring mix, Portuguese olives, tomatoes, onion, cucumbers, peppers and feta cheese **13.95**
..... add BBQ chicken **3.75**

FRESH SPINACH & HERITAGE BOSCH SALAD

Grilled Bosc pear & candied walnut salad with dry cranberries and balsamic dressing **14.95**
..... add BBQ chicken **3.75**

VEGETARIAN

VEGETARIAN RICE PILAF

Sautéed asparagus, broccoli, carrots, mushrooms and roasted red peppers blended together with our rice pilaf and finished in a pernod reduction..... **17.95**

HONEY GLAZED TOFU

Two potato gratin, grilled asparagus and tomato relish..... **18.95**

EUROPEAN CLASSIC

PIRI PIRI SHRIMP PLATTER

For two, two side vegetable, two side starch **45.00**

SEAFOOD PLATTER

For two, two side vegetable, two side starch **70.00**

BRAISED LAMB SHANKS

Served with a tomato, onion and Merlot reduction..... **23.95**

DINNER MENU

STEAK

All entrées served with your choice of starch and vegetable du jour. (Red skinned garlic mashed potato, baked potato, french fries or rice pilaf)

Steaks cut in house

AAA Angus Reserve 28 day aged

SURF AND TURF

3 jumbo sea scallops, served on a 15oz. New York steak, garnished with roasted red pepper concasse **37.95**

PROSCIUTTO WRAPPED STEAK PIRI PIRI

15oz New York steak wrapped with fresh prosciutto, topped with our onion piri piri sauce **29.95**

BIFÉ A CASA

The house steak, 15oz. New York strip loin topped with two sunny side up eggs..... **28.95**

MOZZARELLA SHRIMP SIRLOIN

15oz. sirloin steak and three garlic shrimp topped with melted mozzarella cheese .. **28.95**

STEAK OSCAR

15oz New York steak cooked to your liking, finished with a seafood medley pernod béarnaise..... **31.95**

COD CAKE CRUSTED NEW YORK WITH FRESH GOUDA CHEESE

Three house cod cakes nested on a 15oz. New York steak topped with melted gouda cheese..... **31.95**

CHURRASCO FOR FOUR

Two chicken, vegetable du jour and your choice of starch **60.00**
also available for take out **30.00**

FIG CRUSTED NEW YORK STEAK

Organic fig crusted, 15oz New York steak, finished with a Port Jus..... **28.95**

ADD SEAFOOD TO YOUR STEAK

6OZ LOBSTER TAIL	20.00
1 SOFT SHELL CRAB	18.95
3 JUMBO SHRIMP	10.95
3 SEARED SCALLOPS.....	14.95
SEAFOOD OSCAR	7.95
3 COD CAKES.....	5.00
PANKO CRUSTED CALAMARI	4.00

AAA ANGUS RESERVE CUTS 28 DAY AGED

All reserved steaks served with your choice of soup or salad

Angus AAA New York Strip 15oz ...	26.95
T-Bone 20 oz	29.95
AAA Prime Rib 15oz- Every Friday & Sat	30.95
Angus AAA Filet Mignon 8oz	29.95
Angus AAA Filet Mignon 12oz.....	38.95

PORK ON PORK CHOP

15oz center cut pork chop crusted with an applewood smoked bacon jam..... **24.95**

CHICKEN & RIB

CHURRASCO PORTUGUESE STYLE CHICKEN

Slow charred half chicken piri piri..... **20.95**

BBQ CHICKEN AND SHRIMP COMBO

Slow charred half chicken smothered in our house smoked BBQ sauce, topped with three jumbo garlic grilled pacific shrimp **28.95**

FREE RANGE CHICKEN

Chicken Supreme stuffed with ricotta cheese, spinach and prosciutto, topped with our Maderia Jus **23.95** |

BBQ CHICKEN & BABY BACK RIBS COMBO

Full rack of Danish baby back ribs, 6oz. chicken breast, smothered in our house smoked BBQ sauce **27.95** |

CHURRASCARIA TO PERFECTION

BLUE RARE cool, blue all the way through

RARE cool, bright red throughout

MEDIUM RARE warm centre, red throughout

MEDIUM warm pink centre

MEDIUM WELL hot, small trace of pink in the centre.

WELL DONE hot, fully cooked throughout

CHICAGO charred outside, cooked to order inside

DINNER MENU

BURGER CRAVING

Burgers made with 100% AAA Angus reserve ground chuck

PIRI PIRI SURF & TURF BURGER

8oz ground AAA reserve chuck topped with swiss cheese, house piri reduction, 2 jumbo shrimp, lettuce, tomato **19.95**

PORTUGUESE BURGER WITH A TWIST

8oz ground AAA reserve chuck topped with goat cheese, bacon jam, sunny side up egg, grilled onion, lettuce, tomato **17.95**

SAUCES**2.00**

Espresso Café, 3 Peppercorn Brandy, Cider Jus, Madeira Jus, Bourbon Jus, Piri Piri Sauce, Béarnaise

SIDES

Fresh kale and red cabbage coleslaw**3.00**

Steamed asparagus**3.00**

Sautéed mushrooms**3.00**

Sautéed onions**3.00**

Pesto**3.00**

Horseradish crème**3.00**

Extra cheddar dip**4.00**

Loaded baked potato with bacon, cheddar & onion.....**5.00**

ENHANCE YOUR SIDE.....**5.00**

loaded mash • loaded baked potato
sweet potato chips • grilled potato

FISH & SEAFOOD

THE PORTUGUESE FISH AND CHIPS

Hand battered fresh fish, fried to an English crisp..... **17.95**

BACALHAU- COD FILLET

Pan seared 8oz cod filled with onion & parsley compo..... **25.95**

SALMÃO GRElhADO- BBQ GRILLED ATLANTIC SALMON

BBQ grilled Atlantic salmon topped with our house cucumber aioli **23.95**

SALMÃO GRElhADO PIRI PIRI- BBQ ATLANTIC SALMON

BBQ grilled Atlantic salmon topped with our house onion piri piri reduction **23.95**

FILETE A PORTUGUESA - PAN FRIED BASA PORTUGUESE STYLE FISH

Fresh fish fillet fried until finely crisp..... **21.95**

SARDINHAS ASSADAS- CHAR GRILLED PORTUGUESE SARDINES

Fresh atlantic sardines char grilled, served with a BBQ grilled potato and an onion and parsley compo **18.95**

PANKO ENCRUSTED LAKE ERIE PICKEREL

With roasted red pepper concasse..... **23.95**

ARROZ DE MARISCO- PORTUGUESE SEAFOOD RICE

Fresh green lite mussels, scallops, shrimp, chouriço, and roasted red peppers, sautéed together, with our house rice pilaf **25.95**

PARMA SEAFOOD PASTA

Sautéed shrimp, scallops and mushrooms, tossed in a parmesan and white wine alfredo sauce with fettuccine noodles and garlic bread..... **24.95**

CRUST YOUR STEAK OR FISH **\$3.00**

- Blue Cheese
- Cod Cakes
- Goat Cheese
- Fig Jam
- Feta Cheese
- Candied Walnut
- Bacon Jam
- Mozzarella Cheese

DESSERT MENU

ESPRESSO..... 1.50

GALÃO *Half coffee, half milk* 3.00

CAPPUCCINO 4.25

CAFÉ LATE 4.25

SPECIALTY COFFEE..... 5.25

PORTUGUESE NATAS

Three freshly filled custard puff pastries, a traditional Portuguese dessert..... 7.95

APPLE CRISP

Homemade apple crisp, painted with caramel and served with vanilla ice cream and wild berry compote..... 6.95

CRÈME BRÛLÉE

Classic French dessert with a Portuguese twist garnished with fresh berries 8.95

BAKED NEW YORK CHEESECAKE

Homemade NY cheesecake, painted with wild berry compote..... 7.95

HOUSE CHOCOLATE SOUFFLÉ

Whipped chocolate, stuffed with a rich molten chocolate fudge and baked in the oven..... 8.95

CHOCOLATE MOUSSE

Smooth, fluffy truffle chocolate mousse, garnished with blackberries..... 6.95

DEEP CHOCOLATE WALNUT BROWNIE

Classic brownie stuffed with walnuts and smooth chocolate fudge, topped with vanilla ice cream and chocolate truffle sauce 8.95

CLASSIC HOMEMADE RICE PUDDING 5.95

TRIED AND TRUE KEY LIME CHEESECAKE

The zing of this refreshingly sweet/tart key lime cheesecake, capped with a lime-enhanced cream topping and drizzled with a key lime sauce, is the reminiscent of the warm Florida Keys..... 7.95

SWEET & SALTY CHOCOLATE TRUFFLE - GLUTEN FREE

A decadent dark cocoa, almond and caramel base filled with a unique double chocolate truffle and perfectly topped with salted nuts and creamy caramel..... 7.95

COUNTRY BREAD PUDDING

Warm bread pudding smothered in a homemade butter caramel sauce 7.95

RASPBERRY GREEK YOGURT CHEESECAKE

A beautiful blend of Greek yogurt cheesecake flowing with real raspberry purée and perfectly filled with chunks of the most delightful raspberry cake..... 7.95