

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 **5.99**

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 **13.95**

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 **6.95**

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 **14.95**

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**

SIDES

Fresh toasted Portuguese bread & butter **2.75**

The original bagel and cream cheese **3.00**

English Muffin **1.75**

Blueberry Muffin **2.00**

Chocolate Chip Muffin **2.00**

Oatmeal Muffin **2.00**

Leamington Tomatoes **3.50**

Salsa **2.00**

Feta Cheese **3.00**

One Egg **1.25**

Bacon, ham or sausage **3.25 ea**

Fresh cut potatoes **3.00**

Peameal Bacon **4.00**

Five Berry Compote **4.00**

Pesto Mayo **3.00**

Gluten free bread **2.00**

Smoked salmon **5.00**

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 **12.95**

THE FRITATA 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 **10.95**

BREAKFAST STEAK WRAP scrambled egg, onion, tomato, lettuce, mayo, HP sauce, mozzarella and steak cooked to your temperature, all wrapped in a tortilla **13.95**

THE CHEESEY MONTE 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 **14.95**

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 **15.95**

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**

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**

TRETPO 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**

Upgrade to gluten-free bread for **\$1.00**

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 tartar **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, croutons 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**

Ask about our churrasco chicken combos
Churrasco & Roasted Chicken Available For Take-Out 12.50 per chicken, 3.00 a side

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 thousand island and pressed together on grilled rye bread **12.95**

FRENCH STYLE GRILLED CHEESE SANDWICH
Brie and mozzarella cheese melted in 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**

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**

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 crumble **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**

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**

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**

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

BURGER CRAVING

Burgers made with 100% AAA Angus burgers 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 AAAA reserve chuck topped with goat cheese, bacon jam, sunny side up egg, grilled onion, lettuce, tomato **17.95**

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**

FILET A PORTUGUESA - PAN FRIED BASA PORTUGUESE STYLE FISH
Fresh fish fillet 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**

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

CRUST YOUR STEAK OR FISH \$3.00

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

All prices subject to applicable taxes CAN/DCCD

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 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**

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**