

# Mateus Seafood and Steakhouse

## Specializing in Portuguese, American Cuisine

Established in 1987

### DINING MENU

#### MATEUS PROMOTION- \$20.00

**Pick one appetizer, soup or salad, entrée and dessert; all for just \$20.**

*promotion available for dinner only*

*\* Add \$1.00 for every star next to the price of items that are exceptions of the \$20.00 deal.*

#### Aperitivos – Appetizers

Camarao a Mateus \$8.95

Peeled, mild-spicy shrimp served in an onion, tomato sauce

Ameijoas a Chefe \$8.95

Clams stewed in blended house sauce with smoked sausage

Ameijoas a Bulhao Pato \$8.95

Clams stewed in a mouth-watering white garlic sauce

Chourica Assada em Aguardente \$8.95

Flaming Portuguese sausage; just the smell will make you hungry

Pasteis de Bacalhau \$8.95

Homemade fried codfish cakes

\*Rissois de Camarao \$8.95

Homemade fried shrimp cakes

\*Dois Queijos Frescos e Caseiros com Azeitonas \$4.95

Two fresh, homemade cheeses served with olives

\*Seasonal appetizers, not always available

#### Carne de Porco – Pork

Carne de Porco Alentejana \$15.95

Stewed pork cubes served with sautéed clams over home-style cubed fries

Febras Grelhadas \$13.95

Tender pork cutlets grilled and served with fries and rice

Javali a Portuguesa           \$15.95  
Tender grilled pork steak topped with a butter-lemon sauce (your choice of side)

**Galinha – Chicken**

Frango no Churrasco           \$14.95  
Half of a chicken barbequed with a zesty sauce. \*Please allow 45 min. to cook

Galinha a Francesa           \$14.95  
Chicken Francais. Battered pan-fried chicken served in a creamy lemon sauce

Galinha Cord on Bleu       \$14.95  
Chicken Cord on Bleu. Deep fried chicken breast stuffed with ham and cheese

Galinha Marsala               \$14.95  
Chicken Marsala. Pan fried chicken breast sautéed in mushrooms and marsala wine

All entrees come with your choice of side

**Carnes – Meats**

Bife a Mateus               \$16.95  
Grilled New York Sirloin Steak with a slice of ham, 2 fried eggs, rice and home-style round fries

Bitoque                   \$11.00  
Grilled Sirloin Steak served with an egg, rice and fries

Bife na Pedra           \$16.75  
A juicy steak served to you on a hot, simmering stone; served with your choice of side

Bife a Chefe               \*\$17.95  
Sirloin Steak with two butterfly-grilled shrimp, two grilled scallops, rice & home-style round fries

T-Bone Steak           \*\$16.25  
Grilled T-Bone Steak served with rice & home-style round fries

T-Bone Steak a Chefe    \*\$19.95  
T-Bone chef style with two butterfly-grilled shrimp, two grilled scallops, rice & home-style round fries

Bife a Ana                    \$17.25  
Tender sirloin steak stuffed with ham, cheese, and peppers. Served with your choice of side.

Prime Rib                    \$15.25  
Oven roasted prime rib served with gravy on top and your choice of side

Costeletas de Borrego Assadas na Grelha                    \*\$20.95  
Rack of lam grilled to perfection. Served with your choice of side and your option of mint jelly.

### **Low Carb Choices**

Mixed Grill                    \$18.95  
Small sirloin steak, small tender pork cutlet and small chicken breast; served with vegetables

Seasonal Fresh Fish                    \*Market Price\*  
Every week we get some new fresh fish for you to try. Ask your server for this weeks fresh fish choices

### **Peixe/Marisco - Fish & Seafood**

Bacalhau a Mateus                    \*\$16.00  
Mateus Style codfish; deep-fried, then oven-baked with onions & peppers, served with home-style fries

Bacalhau Assado na Braza c/Pimentos, Vebola e Batata a Mouro                    \*\$16.00  
Grilled codfish served with peppers, onions and roasted potatoes

Mariscada a Chefe                    \$16.25  
Our chefs traditional stew of clams, lobster, shrimp and scallops; served with a side of rice

Camarao a Mateus                    \$13.95  
Peeled, mild-spicy shrimp cooked in a tomato-onion sauce and served over rice

Camarao a Mocambique                    \$15.95  
Butterfly-grilled shrimp sautéed in a savory pepper sauce and served over cubed home-style fries

Filetes de Peixe Fritos                    \$14.95  
Deep-fried, lemon-zested scrod served with rice and salad

Espadarte Grelhado            \$16.95  
Grilled swordfish topped with Mozambique sauce and served with vegetables and rice

Salmao Grelhado            \$15.95  
Fresh salmon grilled to perfection; served with vegetables and rice

Combinado de Pescada assado no forno our frito            \$15.95  
Baked or deep fried scrod, shrimp and scallops topped with bread crumbs; served with vegetables and rice

Filets assados no forno com pao relado tostado            \$15.95  
Oven roasted scrod topped with toasted bread crumbs; served with vegetables and rice

Camarao Recheado            \$15.95  
Baked stuffed shrimp served with vegetables and rice

Lagosta Cozida our Recheada            \*Market Price\*  
Boiled twin lobsters or baked stuffed lobsters (seasonal dish)

Mar & Terra – Surf n’ Turf            \*\$19.95  
Sirloin Steak served with two stuffed jumbo shrimp. Served with fries and rice

You may substitute sides with your entrees.  
All entrees come served with bread, garlic-olive oil & homemade soup or salad

**Children’s Menu** (Children under 10)

Hamburger            \$5.00  
Served with french fries  
Cheeseburger            \$5.50  
Served with french fries  
Fish and Chips            \$6.25  
Served with rice or french fries  
Fried Shrimp            \$6.50  
Served with rice or french fries  
Small Steak            \$7.25  
Served with rice or french fries  
Fried Chicken Tenders            \$7.25  
Served with french fries

### **Sandwiches**

Bifana – Thin Pork Cutlets	\$6.50
Prego no Pao – Thin Steak sandwich	\$7.50
Honey Mustard Chicken Wrap	\$7.25
Ham Wrap	\$7.25
Tuna Wrap	\$7.25

\*All sandwiches come with your choice of soup or french fries.\*

\*Add cheese and onions and extra \$1.00\*