

APPETIZER / TAPAS SPECIALS

-Shishito Peppers - Olive Oil, Sea Salt, Lemon	10.95
-Chicken Empanadas	13.95
-Coconut Shrimp with Orange-Ginger infusion	13.95
-Popcorn Shrimp with Honey-Garlic Infusion	13.95
-Segovia Sizzling Extra Thick Bacon (3 Slices)	15.95
-Jersey Devil Oysters on the Half Shell	16.95
-Sesame Seared Tuna	18.95
-Crab Cake, Maryland Style Crab Meat with our Blend of Herbs and Spices	19.95
-Spicy Tips- Filet Mignon with Hot Cherry Peppers	19.95
-Hot Mixed Appetizer Shrimp & Garlic, Chorizo, Fried Calamari	39.95

DINNER SPECIALS

-Pan Seared Chilean Seabass with Shrimp over Sautéed Spinach.....	42.95
White Wine, Lemon & Capers	
-Penne Vodka with Chicken	22.95
-Penne Vodka With Shrimp	27.95
-Lobster Ravioli in Vodka Sauce, Shrimp & Sun-dried Tomatoes	27.95
-Twin Brazilian Lobster Tails.....	39.95
-Twin South African Lobster Tails	49.95
-Double Lobsters - Steamed or Broiled	49.95
-Blackened Salmon with Mango Salsa	28.95
-Jumbo Shrimp and Chicken Francese	29.95
-Segovia Platter w. Skirt Steak Lobster, Shrimp, Scallops, Clams, Mussels, Skirt Steak	46.95
-Segovia Platter w. Filet Mignon Lobster, Shrimp, Scallops, Clams, Mussels, Filet Mignon.	46.95
-Ribeye Steak 16oz. Boneless, Topped with Garlic	33.95
-Yellowfin Tuna, Blackened, Sliced Rare over Sautéed Spinach.	38.95
Balsamic Drizzle, Sea Salt, Olive Oil	
-Steak Segovia - 3 Lb Bone-In NY Strip Recommended Sliced	49.95
-Porterhouse 32oz. Recommended Sliced	64.95
-40 Day Dry-Aged Porterhouse 32oz. Recommended Sliced	89.95



Appetizers / Tapas

Shrimp & Garlic - Olive oil, Garlic	15.95	Beef Empanadas - Filet Mignon Filled	13.95
Chorizo - Grilled Spanish Sausage	14.95	Stuffed Mushrooms - Seafood Stuffing	13.95
Clams Casino - Topped with Bacon	13.95	Escargot Segovia - In Garlic Butter	13.95
Clams Oreganata -	13.95	Pulpo Plancha or Feria - Octopus	18.95
Calamare Frito - Seasoned & Flour Dusted ..	15.95	Mussels Segovia - Mussels, Tomato Sauce .	13.95
Broccoli Rabe - Garlic, Spices and Olive Oil	12.95	Mussels Salsa Verde - Green Sauce	13.95
Oysters - Half Shell -	13.95	Pinchos Pork Cubes - Marinated Cubes	13.95
Oysters Rockefeller -	16.95	Clams on the Half Shell -	10.95

Soups / Salads

Caesar Salad -	6.95	Sopa del Dia - Soup of the day	3.95
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Steaks / Chops

Pork Chops Segovia - Pork Chops with Sweet and Hot Cherry Peppers	29.95
Pork Chops in Garlic Sauce - Garlic, Lemon and White Rioja Wine	29.95
Lamb Chops Grilled - Rib Chops Grilled	36.95
New York Strip - Certified Angus, Short Loin	37.95
New York Strip Portuguese - with Au Jus, Proscuitto and Over-Easy Eggs	42.95
Ribeye Steak 24oz. - Boneless, Topped with Garlic	42.95
Skirt Steak and Jumbo Shrimp Broiled - 10oz Skirt Steak & Three Jumbo Shrimp	38.95
Skirt Steak (Churrasco) 16oz. - With Chimichurri Sauce	38.95
Filet Mignon Broiled - Topped with Mushroom Sauce	39.95
Filet Mignon Segovia - Bacon Wrapped, Topped with Segovia Cheese & Mushroom Sauce	43.95
Beef Tenderloin Over Sautéed Spinach - Sautéed with Reduced Rioja Wine	37.95
Surf and Turf - Filet Mignon and 12oz. Lobster Tail	59.95



All Steaks Ordered Medium-Well And Above Will Be Sliced By The Chef

Poultry / Veal

Chicken Madrillena - Boneless Chicken Sautéed with Lemon & White Wine over Spinach	21.95
Chicken Castellana - Boneless Chicken with Garlic, White Wine and Artichokes	21.95
Chicken Segovia - Boneless Chicken Sautéed in Sherry Wine with Almonds	21.95
Chicken in Garlic Sauce - Boneless Chicken, Garlic, Wine and Herbs	21.95
Chicken in Saffron Rice - Boneless Chicken (Arroz Con Pollo)	21.95
Chicken Serrano - Mushroom Sauce, Asparagus, Serrano Ham and Mozzarella	24.95
Veal Madrillena - Milk Fed Veal with Wine Lemon Sauce over Spinach	25.95
Veal Castellana - Milk Fed Veal Sautéed with Wine, Lemon and Artichokes	25.95
Veal Segovia - Milk Fed Veal Sautéed in Sherry Wine with Almonds	25.95

Seafood / Fish

Paella Marinera - Seafood Combination with Saffron Rice	27.95
Paella Valenciana - Seafood Combination with Saffron Rice, Chicken and Chorizo	27.95
Mariscada Salsa Roja - Seafood with Light Red Sauce	27.95
Mariscada Salsa Verde - Seafood in Green Sauce (White Wine, Parsley, Onions and Garlic)	27.95
Paella or Mariscada with Lobster - Seafood Combination with 1/2 Lobster	36.95
Stuffed Lobster - Crabmeat, Shrimp and Scallop Stuffing	36.95
Shrimp in Green Sauce - Garlic, Onion, White Wine and Parsely	26.95
Shrimp & Garlic Sauce - Olive Oil and Garlic, Camarones al Ajillo	26.95
Atlantic Salmon - Lighty Seasoned and Iron Grilled	24.95
Stuffed Salmon - Crabmeat, Shrimp & Scallop Stuffed Filet	29.95
Filet of Sole Broiled - Lemon Butter Sauce	25.95
Stuffed Sole - Crabmeat, Shrimp & Scallop Stuffed Filets	31.95

Vegetarian

Vegetarian Paella - Saffron Rice and Mixed Vegetables	19.95
Vegetarian Mixed Grill - Grilled Vegetable Medley	14.95

Sides

Garlic Mashed Potatoes -	4.95	French Fries -	3.95
Grilled Zucchini -	4.95	Sautéed Mushrooms -	4.95
Sautéed Broccoli or String Beans -	4.95	Sautéed Peppers/Onions -	4.95
Sautéed Cherry Peppers -	3.95	Grilled Asparagus -	5.95

Children's Options

Chicken Tenders - and French Fries	11.95	Grilled Chicken - and French Fries	11.95
Cheese Ravioli -	11.95	Pasta (Red Sauce or Butter) -	9.95

Most Entrées are Served with Soup or House Salad, Vegetables, Rice and Spanish Chips.
 Substitutions Subject to Charge --- Parties of 6 or more Include 20% Gratuity --- \$5 Sharing