



STARTERS: (Please Select One Per Person)

ASSORTED GREEK SPREADS: Tzatziki, Roasted Eggplant, Spicy Feta

AUTHENTIC GREEK SALAD Vine Ripe Tomatoes, Kalamata Olives, Imported Feta, Red Onions, Oregano EVOO

SPANAKOPITA Phyllo-Wrapped Baby Spinach, Scallions, Herbs and Feta

KALAMARAKIA Pan- Fried Fresh Lemon, Tartar Sauce

GRILLED OCTOPUS Roasted Mixed Peppers Bouquet, Caper Barie, Aged Balsamic Reduction +8

KEFTEDES Pan- Fried Beef & Lamb, Cumin, Herbs, Minted Tomato Ragu

ENTREES: (Please Select One Per Person)

LAVRAKI Oven Roasted Branzino Fillet, Lemon EVOO Emulsion, Idaho Roasted Potatoes

ROASTED HERB CHICKEN Bell & Evans Farm Half Chicken, Herbed Fingerlings, Haricot Vert

GRILLED FAROE ISLAND SALMON, Lemon Wine Beurre Blanc, Shitake Risotto

GRILLED WILD SHRIMP, Garlic, fresh herbs, spanakorizo

DOUBLE CUT PORK CHOP, Fresh Fig Mavrodaphne Compote, Mashed Sweet Potatoes

LAMB YUVETSI Slow Braised American Lamb, Roasted Tomato, Orzo

NY STRIP STEAK +12 Roasted Potatoes, Asparagus, Chimichurri

DESSERTS: (Please Select One Per Person)

GREEK YOGURT Quince Spoon Sweet

KARIDOPITA Traditional EVOO, Cinamon, Walnut, Honey Syrup cake

LEMON SCENTED CHEESECAKE Sour Cherry Compote

PRE-FIX- \$46