



## 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**