

## Dinner

### Starters

**Fried Calamari 13**

Lightly breaded, lemon herb aioli

**Honey Feta Cheese 13**

Greek feta, fillo dough, sesame seeds, fresh honey

**Halloumi Cheese Bruschetta 12**

Grilled halloumi, tomatoes, fresh organic basil, balsamic vinegar

**Saganaki 14**

Traditional pan fried Greek cheese

**Crispy Brussels Sprouts 11\***

Sautéed pancetta, malt vinegar aioli

**Shrimp Tempura 14**

House made tempura, sweet chili sauce

**Kefta 12\***

Beef and pork meatballs

**Lamb Cubes 14\***

Braised lamb, sun-dried tomatoes, black olives, cumin

**Trio of Mushrooms 11\***

Cremini, shitake, baby bellas

**Pan Fried Crispy Pork Belly 13**

Lime glaze

### Soup

Soup of the day 7

### Salads

\*add protein to salads: Grilled chicken **4**, Shrimp/  
Salmon **5**, Steak **6**

**House Salad 13\***

Lettuce medley, tomato, cucumbers, green peppers, yellow peppers

**Greek Authentica 14\***

Tomatoes, cucumbers, green peppers, red onions, kalamata olives, feta, capers

**Caesar 14\***

Fresh romaine lettuce hearts, parmesan cheese

**Mixed Greens & Apple Salad 15\***

Mixed greens, arugula, green apple, walnuts, goat cheese, cranberries

Dressings: Fat free raspberry vinaigrette, Blood orange vinaigrette, Tangy creamy cucumber.  
All dressings are Pepper Mill gluten free

### Main

**Chicken Kebab 17\***

Marinated grilled chicken cubes, grilled vegetables, roasted potatoes

**Pork Souvlaki 18**

Grilled pork loin, grilled vegetables, roasted potatoes

**Vegan Kebab 17**

Grilled vegetables, arugula, roasted potatoes

**Penne Pasta Prima 18\***

Zucchini, yellow squash, broccolini, light white sauce

**Seafood Pasta 24\***

Shrimp, Mussels, scallops, white wine sauce

**Pappardelle with Mushrooms 22**

Shallots, cremini mushrooms, light cream sauce

**Sea Bass 29\***

Pan roasted, glazed stemmed baby carrots, basmati pilaf

**Salmon 26\***

Grilled honey glazed, whipped potatoes, broccolini

**NY Strip 32\***

Pan seared, rosemary, garlic gourmet butter, roasted potatoes, broccolini

**Fillet 36\***

Grilled, red wine demi glaze, whipped potatoes, broccolini

**Veal Tomahawk Chop 39\***

16oz Tomahawk chop, Grilled, herb butter, broccolini, roasted potatoes

**Lamb Chops 37\***

Grilled, roasted potatoes, glazed baby carrots

Please inform us of any food allergies or preferences before your meal. Menu items with an \* can be prepared gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.