



raw bar

Tuna Tartare 24
soy-yuzu sauce, avocado, shallots, chives

Ceviche De Coco 30
tuna, shrimp, avocado, coconut, cilantro;
plantain chips

mezze

Dips & Grilled Pita 9 Ea | 3 for 25
hummus | baba ghanoush | spicy feta
whipped labneh

Feta Fries 14
aioli

Spanakopita 16
crispy spinach-feta triangles; spicy feta dip

Fried Calamari 18
rustic tomato sauce, lemon-caper yogurt sauce

Greek Flat Bread 20
Mizithra, feta, artichoke heart, grilled onions tomato,
kalamata olive

Saganaki Cigars 21
lemon, spicy honey, sesame

Crispy Zucchini 22
feta, black pepper; lemon aioli

Curried Lamb Meatballs 22
rustic spicy tomato sauce

Crispy Crab Croquettes 24
jumbo lump crab meat, harissa aioli; fennel-grapefruit salad

Greek Salad 24
cucumber, olive, tomato, mint, oregano, feta,
red wine-oregano vinaigrette

from the sea

Whole Grilled Red Snapper 35
ladolemono; kale watermelon salad

Grilled Salmon Skewer 26
eggplant, summer squash, pepper; lemon, salsa verde

Pan Seared Sea Scallops 36
saffron-lemon sauce; creamy grits, butternut squash caponata

Whole Roasted Branzino 39
ladolemono; fenel-jicama-pepper salad

Pan Seared Chilean Seabass 46
EVOO; Sicilian caponata, olive tapenade, basil

3 COURSE TASTING MENU

49/PP | ONE ITEM FROM EACH CATEGORY

appetizers

Spanakopita; Fried Calamari; Dips & Grilled Pita (2);
Saganaki Cigars;

entrées*

Grilled Lamb Kebob; Grilled Salmon Skewer; Roasted Chicken;
Burrata & Limoncello Ravioli; Black Angus Burger

dessert

Baklava or Sorbet

*entrée upgrades

Grilled Skirt Steak +5; Mediterranean Seafood Paella +7;
Whole Roasted Branzino +10;
Pan Seared Chilean Seabass +16; Lamb Chops +19

MEZZE'S MARQUEE

Grilled Flying Octopus 35
spicy feta dip

Mediterranean Seafood Paella 36
squid, prawns, mussels, peas, peppers, saffron

Truffle Lobster Squid Ink Pasta 52
summer zucchini, tomato, roasted garlic, basil, chili flakes

Grilled Surf 'n' Turf 68
CAB® filet mignon, Maine lobster tail, herb butter; roasted
cipollini onions, garlic mashed potatoes, garlic green beans

40oz Angus Tomahawk Steak (for 2) 165
roasted garlic, sea salt

from the land

Grilled Lamb Kebob 23
marinated tomato, red onion, shishito pepper, lettuce,
tzatziki, grilled pita

Black Angus Cheeseburger 26
aged cheddar, grilled onion, lettuce, tomato, pickle; fries

Roasted Chicken 27
Bell & Evans half chicken; sautéed green beans, roasted garlic
mashed potatoes

Grilled Ribeye Steak 42
10 oz ribeye, herbed hotel butter; grilled zucchini, roasted vine
tomato, fries

Lamb Chops 48
mint relish; Moroccan spice roasted potatoes, sautéed kale

sides

Garlic Green Beans 8

Charred Broccolini 12

desserts

Baklava 12
filo pastry, chopped walnuts, honey

Sorbet 12
lemon or mango

Limone Ripieno 12
lemon sorbet served in lemon shell

Coconut Ripieno 12
coconut sorbet served in coconut shell

Warm Chocolate Molten Cake 14
vanilla ice cream, chocolate sauce

Corn Brûlée 14

Sweet Oasis 80

serves 4 to 6 people

baklava; chocolate cake; peach, lemon & mango sorbet; vanilla
ice cream; honeycomb; assorted seasonal fruit

Executive Chef *Antelmo Ambrosio* Chef de Cuisine *Miguel Linares*

f @Mezzeontheriver

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Eros 19

black cherry vodka, Wild Turkey bourbon, orange liqueur, white cranberry

signature cocktails

The Louboutini 19

Grey Goose vodka, dry Curacao, clarified lime juice, grapes, white cranberry, gold flakes

Oopa! 18

Tito's vodka, lychee liqueur, orange liqueur, lime, blood orange, mint

Mediterranean Flame 18

Ghost spicy tequila, orange Curacao, agave, lime, blood orange

Rum Me Up 18

Havana blanco rum, maple bourbon, plantation rum, orange bitters

The Amalfi 18

Tito's vodka, St. Germain, lemon, blackberries

Under The Sea 18

Pinnacle coconut vodka, blue curaçao, rum, lime

Lady Like 18

Empress gin, ginger liquer, pomegranate, lemon

Three Wise Men 18

Basil Hayden bourbon, Cazadores reposado tequila, Hennessy, pomegranate, orange, lemon

Mark and Ginger 18

Maker's Mark bourbon, ginger liqueur, lemon, lime, orange

Passion 18

Mezcal, chinola, italicus, lemon, pineapple

Bliss 18

Casamigos blanco, coconut vodka, orange liqueur, lychee

Mykonos Nights 18

Mina Real reposado mezcal, Ancho Reyes, Cointreau, cranberry, agave, lime

classic cocktails 17

Pomegranate Sidecar

Hennessy Cognac, lemon, dry Curacao, pomegranate

Moscow Mule

Tito's vodka, ginger beer, lime

French 75

Gray Whale gin, Val D'Oca prosecco, lemon

Mojito

Havana Club anejo blanco rum, mint, lime, club soda

Santorini Spritz

rosé wine, Prosecco, soda

Lemon Drop Martini

Citron lemon vodka, orange

Margarita

Casamigos Reposado, cointreau, lime (blackberry, blood orange, passionfruit +1)

mocktails 12

Miss Purple

blackberry, orange, cranberry lemon

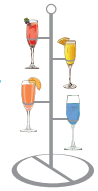
Virgin Mojito

lime, mint, elderflower tonic, cane sugar

mimosa tower 60

Four Mimosas Presented In A Tiered Cocktail Tower

Classic | Kir Royal | Mykonos Blue | Bellini



wines

sparkling & champagne

Prosecco

15 / 58

Val D'Oca D.O.C, Italy

Moët & Chandon Imperial

30/165

Brut Reserve

Veuve Clicquot Champagne

165

Brut Reserve Cuvee, Champagne, France

Dom Pérignon

500

Brut 2012

white

Vermentino

13 / 53

Olianas, Sardinia, Italy 2020

Pinot Grigio

14 / 54

Danzante, Veneto, Italy 2020

Chardonnay

16 / 65

Katherines Vineyard, Santa Maria Valley 2021

Sauvignon Blanc

16 / 65

Cloudy Bay, New Zealand 2022

Chablis

80

Domaine Vocoret, Chablis, France 2020

rosé

Whispering Angel

16 / 60

Provence, France 2022

Maison Saint AIX

16 / 60

Provence, France 2021

Louis Jadot

54

Burgundy, France 2021

Wölffer Estate, Summer In A Bottle

70

Long Island, New York 2021

red

Agiorgitiko

16 / 60

Nemea, Corinthia, Greece 2021

Cabernet Sauvignon

15 / 60

Hess, Shirttail Ranches, North Coast, California 2019

Super Tuscan

17 / 68

Il Borro, Pian Di Nova, Tuscany, Italy 2018

Pinot Noir

20 / 80

Macedon, Macedonia 2019

Syrah - Agiorgitiko

56

Strofilia Estate, Greece 2019

beer 9

Alfa 5% ABV | lager | Greece

Brooklyn Brewery 5% ABV | pilsner | USA

Captain Lawrence 4.8% ABV | kölsch | USA

Peroni 5.1% ABV | lager | Italy