DINNER



THREE COURSE PRIX-FIXE MENU. \$43 PER PERSON.

APPETIZER

SOUP OF THE DAY

AVGOLEMONO, BEAN SOUP OR FISHERMAN'S STEW.

HORIATIKI SALAD

THE TRADITIONAL GREEK SALAD, WITH TOMATOES
CUCUMBERS, ONION, KALAMATA OLIVES, FETA CHEESE, VINAIGRETTE.

ROASTED BEETS & HUMMUS

HOUSE ROASTED BEETS, LEMON GARLIC OREGANO VINAIGRETTE, HUMMUS & CRISPY PITA.

ENTREES

BRAISED LAMB RISOTTO

LAMB SHOULDER SLOW BRAISED WITH VEGETABLES, HERBS & RED WINE SAUCE SERVED WITH RISOTTO, CRUMBLED FETA CHEESE.

PAN SEARED BRANZINO

CRISPY SKIN BRANZINO, MIXED GRILLED VEGETABLES, ROASTED EGGPLANT PUREE DILL YOGURT SAUCE.

CHICKEN LIMONE

PARMESAN CRUSTED CHICKEN BREAST, PAN ROASTED WITH LEMON BUTTER SAUCE ROASTED POTATOES, ARUGULA SALAD VINAIGRETTE.

PORK RIBEYE & ROASTED PEACH

CHARGRILLED PORK RIBEYE, TOPPED WITH CARAMELIZED ONIONS, PEACH IN HONEY SPICED GASTRIQUE, SERVED WITH MASHED POTATOES & GREEN BEANS.

DESSERT

PROFITEROLE

CHAUX PASTRY, CHANTILLY CRÈME, VANILLA ICE CREAM, CHOCOLATE GANACHE SAUCE ROASTED HAZELNUTS.

ROASTED PEAR & RICE PUDDING

FRESH PEAR ROASTED WITH BRANDY, HONEY & CINNAMON, WITH CREAMY RICE PUDDING.



LUNCH



3 Course Prix-Fixe Menu, \$24 per Person, Monday to Friday 11:30am - 4pm.

APPETIZER

SOUP OF THE DAY

AVGOLEMONO, BEAN SOUP OR FISHERMAN'S STEW.

HORIATIKI SALAD

THE TRADITIONAL GREEK SALAD, WITH TOMATOES
CUCUMBERS, ONION, KALAMATA OLIVES, FETA CHEESE, VINAIGRETTE.

ENTREES

CRAZY GREEK FLATBREAD

GYRO MEAT, TOMATOES, ONIONS, KALAMATA OLIVES
MOZZARELLA & FETA CHEESE, DRIZZLED CHIMICHURRI SAUCE.

STEAK GYRO SANDWICH

MARINATED & GRILLED BEEF TENDERLOIN TIPS, HUMMUS, TOMATOES, ONIONS ARUGULA, DILL YOGURT SAUCE, SERVED ON PITA BREAD WITH ROASTED POTATOES.

SPINACH ARTICHOKE SALMON

GRILLED SALMON, TOPPED WITH GOAT CHEESE, SAUTEED SPINACH, ARTICHOKES AND CHERRY TOMATOES IN WHITE WINE LEMON BUTTER SAUCE AND POTATO PUREE.

CHICKEN LIMONE

PARMESAN CRUSTED CHICKEN BREAST, PAN SEARED WITH LEMON BUTTER SAUCE ROASTED POTATOES, ARUGULA SALAD VINAIGRETTE.

DESSERT

PROFITEROLE

CHAUX PASTRY, CHANTILLY CRÈME, VANILLA ICE CREAM, CHOCOLATE GANACHE SAUCE ROASTED HAZELNUTS.

ROASTED PEAR & RICE PUDDING

FRESH PEAR ROASTED WITH BRANDY, HONEY & CINNAMON, WITH CREAMY RICE PUDDING.

