

NEW YEAR'S EVE MENU

APPETIZERS

SAGANAKI OPA!

Vlahotiri Cheese, Grilled and Flambéed table-side...Opa! 11.99

GRILLED OCTOPUS

Char-grilled Mediterranean Sea Octopus, Lemon Oregano Vinaigrette. 17.99

TOMATO & BURRATA SALAD

Heirloom Tomatoes, Burrata Cheese, Lettuce Onions, Basil, Vinaigrette & Balsamic Reduction. 12.99

BEETS & WHIPPED FETA SALAD

House Roasted Red & Yellow Beets, Whipped Feta Spread, Walnuts, Onion, Dill Lemon Vinaigrette. 12.99

GREEK SALAD

Lettuce, Tomatoes, Cucumber, Kalamata Olives, Beets, Peperoncini, Feta, Onions and Bell Pepper. 11.99

LEMON DILL PRAWNS

Whole Grain Mustard, Garlic, White Wine Lemon & Fresh Dill. 13.99

TUNA TARTARE

Sushi grade Yellowfin Tuna, sesame seeds, wasabi cucumber aioli. 13.99

CALAMARI

Tender Rhode Island Calamari, Fried crispy, Lemon, Aioli & Marinara. 12.99

GREEK MEATBALLS

Lamb Meatballs, Yogurt, Cucumber Radish Arugula, Mint. 12.99

DOLMADES

Lamb Meatballs, Yogurt, Cucumber Radish Arugula, Mint. 10.99

MEZE BOARD

Assorted Cheeses, Gyro Meat, Tzadziki, Marinated Olives, Hummus, Spanakopita, Artichokes, Prosciutto, Fig Jam, Peppadew, Grilled Pita. 24.99

ENTREES

SEARED SCALLOPS & SHRIMP

Fresh George's Bank Scallops, Succulent Gulf Shrimp, Cauliflower Puree, Vegetable Succotash, Asparagus. 26.99

LOBSTER & SEAFOOD PLATTER

Cold water Lobster Tail & Seared Scallops, Gulf Shrimp, Mussels, Lobster Cream sauce. 32.99

PAN SEARED BLACK GROUPER

Pan seared and served over Shrimp & Scallop Risotto with Asparagus & Lemon Beurre Blanc. 30.99

BRANZINO - MEDITERRANEAN SEA BASS

Traditional Whole Fish, Grilled with Lemon & Olive Oil, Sautéed Greens & Potatoes. *(Deboned - but may contain small bones)*. 28.99

ROASTED CHICKEN

All Natural Half Chicken served Lemon Oregano, Mashed Potato, Roasted Carrots & Haricot Verts. 23.99

SPINACH ARTICHOKE CHICKEN

Grilled Chicken Breast, Goat Cheese, Sautéed Artichokes Tomatoes & Spinach in White Wine Lemon Sauce. 23.99

SURF & TURF

6 oz USDA Choice "Center Cut" Grilled, Broiled Lobster Tail, Potato Puree & Grilled Asparagus. 34.99

VEAL CHOP

Provimi Milk Fed Veal, chargrilled and served with Mascarpone Polenta, Demi Jus, Brussel Sprouts & Carrots. 36.99

LAMB SHANK OSSO BUCCO

Fall of the Bone Tender, Braised Leg of Lamb in Red Wine sauce, over Potato Puree, Roasted Carrots, Cipollini. 28.99

RACK OF LAMB

Herb & Panko Crusted, Vegetable & Feta Couscous, Roasted Tomatoes & Grilled Asparagus. 31.99

MIXED GRILL

Choose Three - With Roasted Lemon Garlic Potatoes & Roasted Vegetables. 23.99

Gyro Meat - Chicken Skewers - Grilled Shrimp - Seared Tuna

Salmon \$2 - Scallops add \$4 - Lamb Chops add \$7 - Filet Medallion add \$6

DESSERT

BAKLAVA - Made in House - Crispy Phyllo, Walnuts, Cinnamon Ice cream. 7

CHOCOLATE LAVA CAKE - Flourless, served warm with Vanilla Ice cream, Berries. 8

WHITE CHOCOLATE CRÈME BRÛLE - White chocolate custard & raspberry puree. 8

DESSERT TRIO - Sample all three desserts. 13

CHAMPAGNE

Zonin, Prosecco – "Split", Italy	8.00	
Grandial Brut, France	7.00	26.00
Iron Horse, California		64.00
Delamotte Brut, France		70.00