

WINE BY THE GLASS

WHITE

PINOT GRIGIO 10

Cielo, della Venezie, Italy, 2017

RIESLING 12

Leonard Kreuzsch, Rheinessen, Germany, 2017

ROBOLA 11

Robola Cooperative of Cephalonia, 2017

BORDEAUX BLANC 13

Chateau De Matards, Bordeaux, France, 2016

CHARDONNAY 11

Backstory, California, 2017

MOSCHOFILERO 13

Domaine Skouras, Peloponnese, 2017

ASSYRTIKO 15

Atlantis White, Santorini, 2017

SAUVIGNON BLANC 13

Ponga, Marlborough, 2017

RETSINA 11

Markou, Retaina of Attica, NV

CHARDONNAY 20

Chalk Hill, Russian River Valley, 2016

RED

PINOT NOIR 11

Cloud Break, California, 2016

TEMPRANILLO 13

Mencos, Rioja, 2015

MERLOT 12

Chateau de la Caressa, Cotes du Bordeaux, 2015

AGIORGITIKO 12

Argilos, Harlaftis, Nemea, 2012

XINOMAVRO 13

Thymiopoulos, Young Vines, Naoussa, 2016

MALBEC 11

Nieto Senetiner, Mendoza, 2017

AGIORGITIKO 13

Saint George, Domaine Sklouras, Nemea, 2014

SYRAH/CARIGNAN/GRENACHE 13

Chateau Pas du Cerf, Cotes du Provence, 2015

NERO D'AVOLA 13

Indigenous, Sicily, 2016

CABERNET SAUVIGNON 19

Sean Minor, Napa Valley, 2015

ROSÉ & SPARKLING

MOSCHOFILERO/AGIORITIKO 13

Meliasto, Spiropoulos, Peloponnese, 2017

PROSECCO 12

Beatrice, Ca'Furlan, Italy, 2015

MOSCHOFILERO 14

Ode Panos, Spiropoulos, Peloponnese, 2014

SPARKLING BRUT ROSÉ 12

Croix de Roche, St. Emilion, NV

APPETIZER (ALL ITEMS AVAILABLE A LA CARTE)

SOUP

Chef's daily selection

DOMATA SALAD

Sliced vine ripened tomatoes, crumbled feta, red onion & red wine vinaigrette

SPANAKOPITA

Leeks, scallions, spinach & feta baked in homemade phyllo dough

SPREADS

Tzatziki, Htipiti & Melitzano Salata served with pita

CALAMARI

Choice of fried with spicy marinara or pan sauteed with white wine, olive oil, garlic, shallots and fresh tomato

OCTOPUS + 5

Grilled over red & sweet onions with peppers, capers dill & red wine vinaigrette

KALE SALAD

Baby kale, sliced apples, crispy chickpeas, red onions, olives, cucumbers, cherry tomatoes, grated feta, Dijon sherry vinaigrette

ROMAINE SALAD

Romaine hearts with oregano croutons, kefalograviera cheese, creamy caper dill dressing, topped with feta

HORIATIKI SALAD + 4

Vine ripened tomatoes, cucumbers, green peppers, red onion, feta & red wine vinaigrette

ENTRÉE (ALL ITEMS AVAILABLE A LA CARTE)

FISH OF THE DAY

Chef's choice of fish & side

PASTA A LA GRECCA

Rigatoni with sautéed spinach, feta & marinara

ARCTIC CHAR

Grilled Arctic Char topped with ladolemeno, served with spanakorizo

MOUSSAKA

Greek casserole with ground beef, sliced eggplant, potatoes & topped with béchamel

CHICKEN SOUVLAKI

Grilled chicken skewered with peppers and onions with Greek fried potatoes, sliced tomatoes, pita & tzatziki

LAMB CHOPS + 12

Three day marinated with Greek fried potatoes & tzatziki

MIXED SEAFOOD SOUVLAKI

Grilled shrimp & swordfish skewers served over mixed greens

LOBSTER MAKARONADA + 12

Fresh Maine lobster, deshelled, sauteed with linguini, fresh tomatoes, garlic and basil

OTHER LIGHT FARE OPTIONS

LAMB GYRO

16

Braised lamb shank, tzatziki, caramelized onion, lettuce, tomato, served with Greek fried potatoes

BURGER

17

LaFrieda blend with gruyère, lettuce, tomato, caramelized onions served with Greek fried potatoes

FISH GYRO

17

Chef's choice of fish sautéed and wrapped in pita with cabbage, tzatziki and tomato, served with Greek fried potatoes

TUNA SALAD

20

Grilled tuna over mixed greens with walnuts, feta, roasted peppers, cucumbers, diced tomatoes & apple

CRAB CAKE BURGER

21

Maryland style crab cake served on a brioche roll with Dijon aioli and Greek fried potatoes

MEDITERRANEAN SALAD

17

Chopped romaine hearts, grilled eggplant, red peppers, cherry tomatoes, Kalamata olives & sweet balsamic vinaigrette topped with fried calamari & grated feta

Add to any menu selection: Chicken 6 / Shrimp 10 / Skuna Bay Salmon 10