

### 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, 2018

**ASSYRTIKO** 15

Atlantis White, Santorini, 2017

**SAUVIGNON BLANC** 13

Ponga, Marlborough, 2018

**RETSINA** 11

Markou, Retaina of Attica, NV

**CHARDONNAY** 20

Chalk Hill, Russian River Valley, 2016

#### RED

**PINOT NOIR** 11

Guenoc, California, 2017

**TEMPRANILLO** 13

Campellares, Rioja, 2016

**MERLOT** 12

Chateau de la Caressa, Cotes du Bordeaux, 2015

**AGIORGITIKO** 12

Argilos, Harlaftis, Nemea, 2013

**XINOMAVRO** 13

Thymiopoulos, Young Vines, Naoussa, 2017

**MALBEC** 11

Nieto Senetiner, Mendoza, 2017

**AGIORGITIKO** 13

Saint George, Domaine Sklouras, Nemea, 2016

**SYRAH/CARIGNAN/GRENACHE** 13

Chateau Pas du Cerf, Cotes du Provence, 2016

**NERO D'AVOLA** 13

Indigenous, Sicily, 2017

**CABERNET SAUVIGNON** 19

Sean Minor, Napa Valley, 2016

#### 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 marinara sauce

#### 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 + 14

Three day marinated with Greek fried potatoes & tzatziki

#### MIXED SEAFOOD SOUVLAKI

Grilled shrimp & swordfish skewers served over mixed greens

#### LOBSTER MAKARONADA + 14

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**