FIRST COURSE  Choose One

SPANOKOPITA  
Spinach, leeks, scallions and feta baked in housemade phyllo dough

SPREAD PIKILIA V  
Tzatziki, htipiti, and melitzanosalata served with grilled pita

ROMAINE SALAD V  
Chopped romaine hearts, grated feta, creamy caper dill dressing

OCTOPODI  + $7  
Charcoal grilled octopus with red and sweet onions, dill, roasted peppers, capers, parsley and red wine vinaigrette

HORIATIKI V  + $4  
“Country salad” with vine ripened tomatoes, cucumbers, green peppers, red onions, feta, olives, and red wine vinaigrette

ENTRÉE  Choose One

MOUSSAKA  
A Greek casserole layered with seasoned ground beef, sliced eggplant and potatoes, topped with a Kefalograviera béchamel

LAMB TRAHANA  
Lamb shank served off the bone over trahana pasta with tomato kapama, pine nuts, currants and grated feta

SHRIMP SOUVLAKI  
Grilled shrimp, onions and cherry tomatoes served with tomato feta orzo

ROASTED CHICKEN  
Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus

PAPOUTSAKIA V  
Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta

FISH OF THE DAY  
Chef’s choice fish and side

LAMB CHOPS  + $15  
Charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs and lemon, served with Greek fried potatoes and tzatziki

DESSERT  Choose One

KARI DOPITA  
Traditional honey walnut cake

LEMON SORBET  
One scoop of locally made sorbet

SALTED CARAMEL BAKLAVA  + $2  
Walnuts, pistachios and phyllo with caramel sauce and fleur de sel