



G R E E K T A V E R N A

SPRING PRIX FIXE MENU

MARCH 16 - MARCH 29, 2020

\$35 PER PERSON

APPETIZER

PLEASE SELECT ONE

SHRIMP WITH DILL

sautéed shrimp, dill, shallots, mustard,
lemon juice

SANTORINI SALATA

mixed spring greens, cherry tomatoes,
grapes, fennel, toasted almonds, crispy
Kefalograviera, honey lime vinaigrette

ZUCCHINI FRITTERS

zucchini and feta cheese patties,
tzatziki

ENTRÉE

PLEASE SELECT ONE

LOBSTER LINGUINI

fresh Maine lobster sautéed with cherry tomatoes and linguini in a
brandy infused tomato sauce topped with grated feta and fresh basil

LAMB CHOPS

marinated in extra virgin olive oil, lemon and herbs, charcoal grilled,
roasted potatoes, tzatziki

PAN SEARED HALIBUT

'Spetsiota' with red, yellow and green peppers, Vidalia onions, capers,
roasted vine ripened tomato sauce

ORGANIC CHICKEN

roasted leg and breast, caramelized onion and yogurt orzo,
lemon thyme jus

DESSERT

PLEASE SELECT ONE

BAKLAVA ROLLS

walnuts and pistachios rolled in housemade
phyllo, caramel drizzle, vanilla gelato

GREEK YOGURT AND APRICOTS

muscat-soaked apricots, vanilla yogurt cream,
apricot sorbet

NO SUBSTITUTIONS PLEASE. ABOVE PRICING EXCLUSIVE OF TAX AND GRATUITY.