

WINE BY THE GLASS

WHITE

PINOT GRIGIO	10
Cielo, della Venezie, Italy	
ALBARINO	13
Ethereo, Rias Baixas, Spain	
WHITE BURGUNDY	15
Domaine Chene, Mâcon, France	
CHARDONNAY	11
Backstory, California	
CHARDONNAY	20
Chalk Hill, Russian River Valley	
MOSCHOFILERO	13
Domaine Skouras, Peloponnese	
ASSYRTIKO	15
Atlantis, Santorini	
RETSINA	10
Gai'a, Ritinitis Nobilis, NV	
SAUVIGNON BLANC	12
Stoneburn, Marlborough	
SAUVIGNON BLANC	15
Les Chardonos, Touraine, Loire Valley, France	

RED

PINOT NOIR	15
Sean Minor, Sonoma Coast	
PINOT NOIR	15
Domaine de L'Eveche, Burgundy, France	
XINOMAVRO//MERLOT/SYRAH	12
Kir-Yanni, Imathia, Greece	
MALBEC	13
Waterbrook, Washington	
AGIORGITIKO	15
Saint George, Domaine Skouras, Nemea	
CABERNET SAUVIGNON	20
Heritage, Browne Family, Washington	
CABERNET SAUVIGNON	20
Burnside, Lake County, California	

ROSÉ & SPARKLING

ROSÉ	13
'Meliasto', Spiropoulos, Greece	
PROSECCO	11
Ca'Furlan, Italy	
CHAMPAGNE	25
Veuve Cliquot, NV	
SPARKLING BRUT ROSÉ	13
Croix de Roche, St. Emilion, NV	

CHOICE OF APPETIZER

SOUP OF THE DAY		ROMAINE SALATA 
Chef's daily preparation		
SPANAKOPITA 		GREEK SALATA  + \$2
Leeks, scallions, spinach and feta baked in housemade phyllo dough		
SPREADS PIKILIA		OCTOPODI + \$5
Tzatziki, htipiti & meltizanosalata, grilled pita		
CALAMARI		
Choice of fried with spicy tomato sauce or sautéed with white wine, olive oil, garlic and tomato		

CHOICE OF ENTRÉE

FISH OF THE DAY		MOUSSAKA
Chef's choice of fish and side		
CHICKEN SOUVLAKI		BURGER
Charcoal grilled chicken skewers served with pita, sliced vine ripened tomato, fried potatoes and tzatziki		
BIFTEKI SOULVAKI		LAMB CHOPS + \$12
Charcoal grilled beef and lamb skewers served with pita, sliced vine ripened tomato, fried potatoes and tzatziki		
PASTA ALA GRECCA		LOBSTER LINGUINI + \$12
Rigatoni sautéed with spinach, roasted tomato sauce and grated feta		

ADDITIONAL LIGHT FARE OFFERINGS

LOBSTER NICOISE SALATA 25	LAMB GYRO 16
Poached Maine lobster, mixed greens, avocado, hard boiled eggs, asparagus, cherry tomatoes, potatoes, Kalamata olives, Dijon sherry vinaigrette	
GRILLED TUNA SALATA 20	FISH GYRO 16
Sesame encrusted rare tuna over mixed greens with walnuts, cucumbers, diced tomatoes, sliced apples, grated feta, balsamic vinaigrette	
MEDITERRANEAN SALATA 17	CRAB CAKE BURGER 21
Chopped romaine hearts, grilled eggplant, red peppers, cherry tomatoes, Kalamata olives and balsamic vinaigrette topped with crispy calamari and grated feta	

 INDICATES VEGETARIAN ITEMS.

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. DUE TO THE HANDCRAFTED NATURE OF OUR KITCHEN, THERE IS RISK OF CROSS CONTAMINATION WITH GLUTEN, NUTS, SOY, DAIRY AND EGG. ITEMS HAVE NATURALLY OCCURRING PITS OR SEEDS. **No SEPARATE CHECKS, PLEASE.**