

## GREECE

### STARTERS

#### HORIATIKI

TOMATOES, CUCUMBERS, PEPPERS, ONION, ROMAINE,  
FETA BLOCK, RED WINE VINAIGRETTE  
\$11

#### GRILLED OCTOPUS

PICKLED PEPPERS, CAPERS, FAVA BEAN PUREE,  
LEMON VINAIGRETTE  
\$12

#### GREEK SPREADS

GRILLED EGGPLANT SPREAD, TZATZIKI, HUMMUS,  
CUCUMBER & RED ONION SALAD, OLIVES,  
CUMIN DUSTED PITA WEDGES AND FLATBREAD  
\$18

### MAIN COURSE

#### GRILLED SALMON+

SPANAKORIZO, LEMON-OLIVE COULIS,  
YOGURT SAUCE  
\$28

#### PAN SEARED SCALLOPS

YELLOW FAVA BEAN PUREE,  
FETA-KALAMATA OLIVE TAPENADE  
\$34

#### BRAISED LAMB SHANK

GREEK ORZO WITH LIMA BEANS AND CHERRY TOMATOES,  
RICH TOMATO-LAMB JUS  
\$30

\*\* THESE ITEMS CONTAIN NUTS

+THESE ITEMS MAY BE RAW OR SERVED PARTIALLY COOKED

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. HOWEVER CONSUMING OVERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY DECREASE THE ENJOYMENT OF YOUR MEAL.

AN 18% GRATUITY MAY BE ADDED TO TABLES OF 6 OR MORE

## WINTER

### STARTERS

#### WINTER SALAD\*\*

FIELD GREENS, SPICED PECANS, PEAR, CHEVRE, BACON  
APPLE CIDER VINAIGRETTE  
\$11

#### ROASTED OYSTERS

WARM BACON AND LEEK BUTTER SAUCE  
\$12

#### ONION SOUP GRATINEE

MADEIRA, HAVARTI & SWISS CHEESES, CRISPY ONIONS  
\$12

#### GNOCCHI ALLA CARBONARA

PANCETTA, PECORINO ROMANO  
\$10

### MAIN COURSE

#### ESPRESSO CRUSTED DUCK BREAST+

CELERY ROOT PUREE, SAUTÉED SPINACH,  
DRIED CHERRY DEMI-GLACE  
\$28

#### CHICKEN & DUMPLINGS

CHICKEN STEWED WITH BACON, MUSHROOM, PEARL ONION,  
GNOCCHI, CREAMY TARRAGON JUS  
\$26

#### GRILLED HANGER STEAK+

LOBSTER MAC AND CHEESE TOPPED WITH FRESH BREADCRUMB  
AND PARMESAN, BRUSSELS SPROUTS WITH PANCETTA,  
TRUFFLE SCENTED DEMI GLACE  
\$30

#### WILD BOAR BOLOGNESE

HOUSE MADE PAPPARDELLE,  
WHIPPED RICOTTA  
\$26

## SPECIALTIES

### STARTERS

#### MOULES MARINIÈRE

WHITE WINE STEAMED PEI MUSSELS,  
SHALLOTS, GARLIC, TOMATO, SAFFRON  
\$14

#### ENDIVE AND ARUGULA SALAD\*\*

GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,  
SHERRY VINAIGRETTE  
\$12

#### HOUSE MADE FRIES

HOUSE DIPPING SAUCE  
\$6

#### FRIED OYSTERS

CHIPOTLE REMOULADE  
\$12

### MAIN COURSE

#### STEAK/FRITES+

GRILLED NY STRIP, MUSTARD BUTTER, HOUSE-MADE FRITES,  
WATERCRESS SALAD  
\$32

#### MOM'S MEATLOAF

BEEF, PORK, HERBS, MUSHROOMS  
MASHED POTATOES, GREEN BEANS, DEMI-GLACE  
\$22

#### "CAMPSTYLE" GRILLED TROUT

LYONNAISE POTATOES,  
WHOLE GRAIN MUSTARD BEURRE BLANC  
\$24

#### SPANAKOPITA

PHYLLO WRAPPED, SERVED OVER SAUTÉED SPINACH  
AND KALAMATA OLIVES, TOMATO OIL  
\$24