



2026 SUMMER RESTAURANT WEEK DINNER MENU

Three Course Prix-Fixe \$60

APPETIZERS

Chilled Cucumber Melon Soup

Greek Yogurt, Thyme Honey, Extra Virgin Olive Oil

Prasopita

Crispy Phyllo, Melted Wild Leeks, Scallions, Dill, Kasseri, Sesame Seeds, Feta Mousse

Beefsteak Tomato Salad

Barrel Aged Feta, Red Onions, Fresh Oregano, Red Wine Vinaigrette

Grilled Lamb Keftedes

Tzatziki, Marinated Tomatoes, Micro Herbs

ENTREES

Roasted Free Range Chicken

Lemon Garlic Roasted Fingerling Potatoes, Lemon Herb Jus

Eggplant Casserole

Roasted Eggplant, Spiced Tomato, Kefalotyri Cheese, Yogurt Bechamel

Aegean Seafood Pilaf

Gulf Shrimp, Calamari, Cherry Tomatoes, Saffron, Orzo

Grilled Atlantic Salmon Souvlaki

Grilled Zucchini, Eggplant, Pepper and Jersey Corn Salad, Citrus Vinaigrette

DESSERTS

Galaktoboureko

Spiced Citrus Syrup, Orange segments

Kaimaki Ice Cream

Sour Cherry Spoon Sweet, Pistachio Dust

Karidopita

Extra Virgin Olive Oil & Walnut Cake, Orange Spoon Sweet, Vanilla Yogurt Cream

**No Food Substitutions or Sharing Please
Not Available with any other promotional discount**



2026 SUMMER RESTAURANT WEEK LUNCH MENU

Two Course Prix-Fixe \$30

APPETIZERS

Chilled Cucumber Melon Soup

Greek Yogurt, Thyme Honey, Extra Virgin Olive Oil

Prasopita

Crispy Phyllo, Melted Wild Leeks, Scallions, Dill, Kasseri, Sesame Seeds, Feta Mousse

Beefsteak Tomato Salad

Barrel Aged Feta, Red Onions, Fresh Oregano, Red Wine Vinaigrette

Grilled Lamb Keftedes

Tzatziki, Marinated Tomatoes, Micro Herbs

ENTREES

Eggplant Casserole

Roasted Eggplant, Spiced Tomato, Kefalotyri Cheese, Yogurt Bechamel

Grilled Herb Marinated Chicken Souvlaki

Spinach Rice Pilaf, Scallions, Dill, Yogurt Garlic Sauce

Lamb Gyro Sliders

Slow Roasted Leg of Lamb, Pita, Marinated Tomatoes, Yogurt Garlic Sauce, Greek Fries

Grilled Atlantic Salmon Souvlaki

Grilled Zucchini, Eggplant, Pepper and Jersey Corn Salad, Citrus Vinaigrette

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