



2025 WINTER RESTAURANT WEEK DINNER MENU

Three Course Prix-Fixe \$60

APPETIZERS

Lentil Soup

Kalamata Olive Focaccia Crouton, Extra Virgin Olive Oil

Marouli Salad

Shredded Romaine, Arugula, Scallions, Dill, Feta, Lemon Vinaigrette

Aegean Crispy Calamari

Aleppo Tomato, Lemon Caper Mayonnaise

ENTREES

Pan Roasted Free Range Chicken

Lemon Garlic Roasted Potatoes

Pasticcio Casserole

Spiced Ground Lamb & Beef, Tomato, Penne Pasta, Yogurt Béchamel, Kefalotyri Cheese

Grilled Atlantic Salmon

Wild Mushroom and Roasted Butternut Squash Creamy Rice Pilaf, Aged Assyrtiko Vinegar Reduction

DESSERTS

Ravani

Warm Toasted Almond Cake, Almond Cream, Citrus Syrup

Molyvos Sundae

Baklava Ice Cream, Samos Caramel, Shredded Sesame Halva, Yogurt Cream

Lemon Rice Pudding

Sour Cherry Spoon Sweet, Cinnamon



2025 WINTER RESTAURANT WEEK LUNCH MENU

Two Course Prix-Fixe \$30

APPETIZERS

Lentil Soup

Kalamata Olive Focaccia Crouton, Extra Virgin Olive Oil

Marouli Salad

Shredded Romaine, Arugula, Scallions, Dill, Feta, Lemon Vinaigrette

Vegetable Dolmades

Arborio Rice, Pine nuts, Almonds, Golden Raisin, Mint, Yogurt Garlic Sauce

ENTREES

Grilled Herb Marinated Chicken Souvlaki

Tzatziki, Pita, Greek Fries

Pasticcio Casserole

*Spiced Ground Lamb & Beef, Tomato, Penne Pasta,
Yogurt Béchamel, Kefalotyri Cheese*

Grilled Atlantic Salmon

Spinach Rice Pilaf, Scallions, Dill, Lemon Olive Oil Emulsion