



## WINTER RESTAURANT WEEK 2025

3-Course Dinner \$60pp

(Taxes and gratuity not included)

JANUARY 21 - FEBRUARY 9



### FIRST COURSE

*(Kindly Choose One)*

#### Lobster Soup

Fresh caught, evoo (gf)(df)

#### Wild Branzino Crudo

Dill, tomato, lemon zest, evoo (gf)(df)

#### Greek Spreads

Tzatziki (gf), tarama(df), spicy feta(gf), humus araka (vg)

#### Saganaki

Kasseri cheese flambéed, honey, fresh lemon (gf)

#### Veggie Chips

Zucchini & eggplant crisps w/tzatziki spread (gf)

#### Horiatiki Salad

Tomatoes, kalamata olives, feta, onions, peppers, cucumbers, basil, evoo (gf)

#### Calamari

Fried or grilled, herbs, lemon (gf)

#### Shrimp Mikrolimano

Tomato, feta, pepper, ouzo (gf)

### ENTREES

*(Kindly Choose One)*

#### Whole Branzino

Open flamed grilled, crispy capers, parsley & saffron ladolemono (gf)(df)

#### Lamb Chops

Open flame grilled, lemon potatoes, lemon (gf)

#### Lobster Pasta

Traditional, cherry tomatoes, scallions

#### Vegetable Mousaka

Bechamel, eggplant, zucchini, potato, cheese, tomato puree (gf)(vg)

#### Kritharoto

Scallops, jumbo shrimp, salmon, creamy orzo

### DESSERTS

*(Kindly Choose One)*

#### Baklava

Filo pastry, pistachio, ice cream

#### Portokalopita

Traditional orange cake, ice cream

#### Greek Yogurt

w/sour cherry or honey & walnuts

