



Dinner Menu

APPETIZERS

- Grilled Mushrooms** 9
Marinated portobello mushrooms, roasted tomatoes and goat cheese
- Shrimp Ceviche** 12
Lemon-lime marinade, vine ripe tomatoes and red onion
- Grilled Octopus Salad** 14
Fresh grilled octopus tossed with red onions and capers
- Zucchini - Eggplant Tiganita** 14
Zucchini and eggplant crisps with tzatziki sauce
- Saganaki Sampler** 12
Pan fried halloumi, kefalograviera, and kaseri cheeses

GREEK SPREADS

- Hummus** 5
Chickpeas and parsley
- Tzatziki** 5
Greek yogurt and cucumber
- Melitzanosalata** 5
Roasted eggplant and balsamic vinegar
- Skordalia** 5
Potatoes, walnuts and garlic
- Spread Platter** 14
Sampler platter of all house-made spreads and grilled pita bread

SIDE DISHES

- Patates Figanites** 7
Hand cut potato fries, oregano and feta dressing
- Kolokithokeftedes** 6
Feta cheese and zucchini fritters
- Greek -Style Potatoes** 7
Fingerling potatoes, lemon juice, olive oil
- Dolmades** 8
Grape leaves stuffed with herbed rice
- Couscous Timbale** 9
Couscous, red pepper and green lentils

SALADS

- Traditional Greek Salad** 11
Vine ripe tomatoes, cucumbers, bell peppers, onions, feta cheese, extra virgin olive oil, dried oregano
- Mixed Green Salad** 9
Mesclun, cherry tomatoes, fig -balsamic vinaigrette
- Avocado Mixed Salad** 14
Traditional Greek salad, romaine lettuce, avocado, extra virgin olive oil, dried oregano
- Marouli Salad** 7
Romaine lettuce, onions and dill, red wine vinaigrette



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FROM THE MOUNTAINS

- Lamb Chops** 35
Greek-Style marinated baby lamb chops
- Filet Mignon** 45
Grilled center cut prime filet mignon
- Moussaka** 22
Eggplant, potatoes, shredded lamb, béchamel sauce
- Dry-Aged Rib Eye** 45
Grilled cipollini onions, herbed garlic butter
- Kokkinisto** 28
Slow braised lamb stew, red wine, tomato sauce, leek rice pilaf
- Grilled Chicken Breast** 26
Charcoal grilled, herbs and citrus marinade
- Kabobs Platter** 28
Beef tenderloin, leg of lamb and chicken breast, tzatziki sauce and tomatoes side
- Grilled Meats Feast** 135
Dry-Aged Rib eye, lamb chops, grilled chicken breast, kabobs, spinach and feta sausages, grilled vegetables.
Accompanied by a family garden salad.

FROM THE SEA

- Grilled Sea Scallops** 28
Spinach puree, citrus garlic sauce
- Maryland Platter** 36
Jumbo lump crab cakes on a bed of Marouli salad
- Tagliatelle Scampi** 29
Homemade pasta, shrimp, scallops, white wine
- Scottish Salmon Filet** 28
Choice of au poivre, cornmeal crusted, or walnut incrusted and tahini sauce
- Seafood Souvlakia** 30
Scallops, colossal shrimp and salmon, rice pilaf
- Grilled Shrimp** 32
Over spinach salad nest, with chipotle & lime dressing
- Mediterranean Sea Bass** 32
Grilled whole bronzini on a bed of Marouli salad and rice pilaf
- Grilled Seafood Feast** 145
Lobster, colossal shrimp, scallops, jumbo lump crab cakes, grilled salmon, grilled vegetables.
Accompanied by a family garden salad.

FROM THE VALLEY

- Hortopita** 22
Handmade spinach & feta pie
- Moroccan Vegetables** 18
Ginger, turmeric spiced vegetables, rice pilaf
- Mushrooms en Croûte** 24
Portobello mushrooms, cremini and spinach duxelles, mille feuille crust