




BUBBLES

- Moet Imperial Brut Reserve | 100
 Besserat de Bellefon Cuvée des Moines | 75
 Veuve Cilcquot Ponsardin | 125
 Argyle Brut Rosé | 75
 Segura Viudas Rosé | 46

APPETIZER

CHOICE OF ONE

Greek Salad   
 beefsteak tomatoes, cucumbers, bell peppers,
 onions, feta, olives, kalamata extra virgin olive oil,
 red wine vinegar

Ouzo Mussels* 
 white wine, garlic, feta, lemon, dill

Grilled Octopus  
 charcoal grilled, sweet onions, red peppers,
 red wine caper vinaigrette


Flaming Saganaki*
 pan-fried kefalograviera cheese flambéed table-side
 with brandy, lemon, toasted pita



Lobster Bisque
 brandy, tarragon

Prime Beef Carpaccio
 grilled crostini, capers, rosemary aioli

ENTREES


CHOICE OF ONE

Bone-in Filet & Jumbo Prawn  105
 potato gratin, grilled oyster mushrooms,
 caramelized shallot demi

3lb Madai Snapper for Two   95
 delicate and sweet, firm and flaky texture

Australian Lamb Chops   75
 charcoal grilled, jumbo asparagus spears,
 roasted lemon potatoes, rosemary-balsamic reduction

Wild Bronzino   55
 mild and sweet with a delicate firm texture

Chilean Sea Bass  65
 braised with tomatoes, fava beans, sweet onions,
 potatoes, capers

Roasted Chicken   45
 citrus-herb marinated half chicken, roasted lemon potatoes,
 fava beans, chicken Jus

DESSERT PLATTER

Chocolate Layer Cake
 cinnamon spiced chocolate cake, chocolate ganache,
 vanilla ice cream

Greek Yogurt Cheesecake
 cookie crust, sour cherry preserves

 HEALTHY CHOICE  GLUTEN FREE  VEGETARIAN

** AVAILABLE AS GLUTEN FREE. Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef & shellfish can be hazardous to your health. A Customary Gratuity of 20% will be added to all parties of 8 guests or more.*