

GREENS & CHEESE

GRANNY SMITH APPLE & BOSTON BIBB SALAD bleu cheese, candied walnuts, cider vinaigrette

CRISPY SERRANO HAM, GORGONZOLA & ARUGULA SALAD cherry tomatoes, red onions, sourdough croutons, pomegranate reduction, herb vinaigrette

CHEESE PLATE

- truffle tremor - USA, goat's milk, pasteurized, creamy with a hint of black truffle
- templais fleuron - FRANCE, cow's milk, pasteurized, crumbly w/ a savory rich floral flavor
- beemster gouda - DUTCH, cow's milk, pasteurized, firm,w/ butterscotch, whiskey & pecan notes

add rigani salami & grilled loukaniko

cheeses are accompanied w/ sambal spiced honey, grapes, fig marsala, apples & pears, arbequina olives

MEZZE

MEZZE BOARD

beef kabobs, tzatziki, hummus & pita, calamari, lamb t-bone steak, grilled loukaniko, dolmades, baba ganoush warm feta & olives

GRILLED BEEF KABOBS

red peppers, onions, balsamic glaze

GRILLED OCTOPUS

braised fennel, sundried tomato remoulade, micro greens, pesto

PARMESAN CRUSTED CALAMARI

spicy marinara, sweet peppers

LAMB SLIDERS

feta, shaved red onion, fresh oregano, tomato, housemade tzatziki, toasted brioche bun, greek fries

GRILLED LAMB T-BONE STEAK

chimichurri sauce

LOBSTER & CRAB MAC & CHEESE

fontina, mascarpone, parmesan cheese

KOBE CHEESESTEAK SLIDERS

cheddar cheese, chipotle ketchup, caramelized onions

CAPRESE FLATBREAD

fresh tomato, buffalo mozzarella, basil pesto

CRISPY BRUSSEL SPROUTS

marcona almonds, granny smith apples, aged balsamic

PHYLLO WRAPPED FETA

toasted sesame seeds, balsamic fig reduction, honey

SPICY PULLED CHICKEN EMPANADAS

manchego, cilantro, chipotle-horseradish aioli

CRISPY SHIITAKE POLENTA

sautéed shrimp, warm feta, pine nuts, roasted tomatoes, pesto

TRIO OF SPREADS

hummus, tirokafteri, muhammara, grilled pita

RED MUSSELS

ancho-chili puree, basil, charred tomato garlic broth, grilled garlic bread

WHITE MUSSELS

smoked chorizo, cilantro, mint, roasted corn broth, grilled garlic bread 15

BACON WRAPPED SCALLOPS

corn puree, boursin cream sauce

FRIED GOAT CHEESE

honey, red onion & bell pepper marmalade

"FIERY" POTATOES

smoked paprika, chipotle-horseradish aioli, toasted cayenne

ALBONDIGAS

lamb meatballs, almond cream, fresh herbs

TUNA TARTARE

shallots, olive oil, balsamic glaze, crispy tortilla

PAELLA

SEAFOOD scallops, clams, mussels, calamari, shrimp, saffron bomba rice

CARNE chorizo, chicken, braised short rib, saffron bomba rice

MEAT & SEAFOOD chorizo, chicken, scallops, clams, mussels, calamari, shrimp, saffron bomba rice

VEGETARIAN roasted peppers, carrots, onions, asparagus, shiitake mushrooms, tomatoes, saffron bomba rice

PLATES

PAN SEARED CHICKEN SALTIMBOCCA creamy fontina-sage polenta, swiss chard, caramelized onions, shiitake mushrooms, marsala reduction

GRILLED 8oz KOBE BEEF BURGER applewood-smoked bacon, boursin, balsamic red onions, fries, truffled aioli

PORCINI CRUSTED DAY BOAT SCALLOPS asparagus, crab meat, shiitake mushrooms, white truffle jus, roasted garlic mashed potatoes

GRILLED 8oz STRIP STEAK roasted garlic mashed potatoes, asparagus, red wine reduction, bleu cheese-chive fleur de sel

CHEF'S PLATE

let our chef prepare
you a tasting with a selection
of our most popular entrées

SIDES

PARMESAN TRUFFLE FRIES

ROASTED GARLIC MASHED POTATOES

GRILLED ASPARAGUS

GREEK FRIES

CREAMY FONTINA-SAGE POLENTA

SAUTÉED BROCCOLI RABE