

\$65 per person

Starters

Choose one

Green Salad
romaine, feta, dill, lemon caper dressing

Greek Salad
tomatoes, cucumber, green pepper, feta, olives

Spanakopita
fresh spinach, leeks, and feta wrapped in phyllo

Watermelon & Feta
baby arugula, spiced elderflower honey, mint, feta

Avgolemono
traditional chicken soup, lemon, rice

Tuna Tartare **(+\$10)**
yellowfin tuna, lemon, olive oil, crispy kataifi

Grilled Octopus **(+\$10)**
red onions, capers, red wine vinegar, peppers

Main Course

Choose one

Lavraki Filet
lean, mild, sweet, flaky white bronzino, horta

Grilled Ora King Salmon
asparagus, cauliflower sauce

Swordfish Kebab
marinated and grilled, fava purée, broccolini

Bone-In Pork Chop **(+\$10)**
potatoes au gratin, sautéed mushrooms

Lamb Chops **(+\$15)**
simply grilled, Greek fries, lemon

Prime New York Strip **(+\$15)**
16oz striploin, Greek fries, lemon

Seafood Youvetsi **(+\$15)**
orzo pasta, gulf shrimp, scallops, whole maine lobster

Desserts

Choose one

Baklava
sweet flaky pistachio pastry, greek frozen yogurt

Galaktoboureko
custard filled phyllo pastry

Cheesecake
mascarpone cheesecake, vyssino cherries

Consuming raw or undercooked food (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness

Prices subject to change. An operational fee of 4% will be applied to all checks.

Parties of 6 or more will incur an autogratiuity of 20%