

APETIZERS & SALADS

Grilled Chicken Skewers with Yogurt Thyme Honey Sauce	\$8.00
Warm Goat Cheese with Roasted Eggplant and Pepper Dip	\$8.00
Grilled Balkan Sausages with Yogurt Sauce & Thick Pita	\$8.00
Assortment of Marinated Olives	\$6.00
Salmon in Filo Pastry with Goat Cheese and Truffle Oil	\$10.00
Hand Stretched Burek with Beef, Potato & Onion	\$8.00
Grilled Shrimp Wrapped in Vine Leaves, Spicy Saffron Rouille	9.00
Hummus & Warm Pita	\$6.00
Potato & Celery Root Cakes, Pear Spiced Relish & Sour Cream	\$7.00
Zucchini and Feta Fritters with Ajvar	\$8.00
Shepherd Salad with Grilled Marinated Peppers, Cucumbers, Tomatoes, Feta Cheese, Extra Virgin Olive Oil	\$8.00
Caesar Salad with Parmesan Cheese, Garlic Croutons, Home Made Dressing	\$7.00
Pears, Walnuts & Gorgonzola with Mixed Greens & Port Wine Dressing	\$9.00
Greek Salad	\$7.00
Seasonal Field Greens, Lemon & Virgin Oil Dressing	\$6.00
Mezze, Chef's Selection for 2 or 4	\$13.00 / \$21.00
Chardonnay Carrot Lentil Soup	\$6.00

ENTREES

Open Hearth Roast: Slow Roasted Lamb, Vegetables & Natural Jus	\$22.50
Beef Sirloin with Gorgonzola Walnut Cream and Garlic Potato	\$23.75
Mousaka with Lamb, Zucchini, Eggplant & Potato Cracked Pepper Biscuit Crust & Shepherd Salad	\$17.50
Seared Sea Scallops with Crab Polenta Cakes, Asparagus, Moscato, Truffle Butter Sauce	\$22.75
Pan Roasted Tilapia, Marinated Artichokes, Tomato, Cured Olives Served over Soft Polenta, Tomato Anchovy Caper Sauce	\$18.75
Home Made Spinach and Ricotta Stuffed Gnocchi with Roasted Red Peppers, Caramelized Onions, Spinach, Truffle Oil and Parmesan Emulsion	\$16.50
Herb Grilled Chicken Breast with Smoked Mozzarella Ravioli Zucchini, Sun Dried Tomato Pesto Cream	\$17.50
Slow Roasted Beet Risotto with Wild Forest Mushrooms, Parmesan, Roasted Acorn Squash and Honeydew Infused Honey	\$16.50
Roasted Garlic Polenta, Wood Grilled Artichokes, Spinach, Tomato & Olives	\$16.00
Vegetable Tagine Over Cous Cous with Sultanas, Almonds, Cinnamon, Dates	\$16.00
Harissa Glazed Salmon Served Over Cous Cous Ratatouille And Green Beans	\$22.25

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
GRATUITY OF 18% WILL BE ADDED TO PARTIES OF SIX OR MORE
MENU DESCRIPTIONS DO NOT DESCRIBE ALL INGREDIENTS