

Restaurant Week Dinner

\$65 per person

*Available Monday to Friday from 3:00pm to close
for groups under 8*

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

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

Gemista

vegan stuffed peppers, herbed rice, tomato fondue

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 autogratuity of 20%