

Weekend Additions

02.18.22



BEGINNINGS

LOBSTER BISQUE \$14

WITH POACHED SHRIMP

MEDITERRANEAN SPRING ROLLS \$16

SUNDRIED TOMATO, FETA AND MANOURI CHEESE SERVED WITH AND TOMATO JAM

THE MAIN DISH

PAN SEARED HALIBUT \$32

SERVED WITH CARROT BUTTER, SAUTEED SPINACH AND MASHED POTATO

GREEK SHORT RIB "GIOUVETSI" \$32

A TRADITIONAL OVEN BAKED DISH WITH BRAISED SHORT RIBS IN WINE, BRANDY AND TOMATO WITH ORZO PASTA

PAN SEARAED WHOLE BRANZINO \$38

SERVED WITH LADOLEMONO, RICE PILAF AND BROCCOLI RABE

PAN SEARED SKATE \$28

WITH A LEMON, CAPER BUTTER SAUCE, RICE PILAF, BROCCOLI AND CARROTS

USDA PRIME NY STRIP \$44

TOPPED WITH SAUTEED ONIONS AND MUSHROOMS, AND SERVED WITH BROCCOLI RABE AND MASHED POTATO