

## VALENTINE'S DAY | CHOICE OF 4 COURSE MENU | \$125 PER PERSON

## CHOICE OF APPETIZER FOR 2 PEOPLE

**FLAMING CHEESE "SAGANAKI"**

Graviera cheese saganaki flamed and finished with lemon; served with warm pita

**CHEESE ROLLS "FLOGERA"**

Graviera and feta cheese mousse, encased in phyllo dough, Greek honey and black sesame seeds

**FRIED CALAMARI "KALAMARAKIA TIGANITA"**

Calamari lightly fried, dusted with oregano, served with a Greek tomato sauce

**GRILLED OCTOPUS "XTAPODI"**

Octopus grilled with whole spices and tossed with capers, onions, peppers, and red wine vinegar; served over saffron split pea puree

**SHRIMP SAGANAKI "GARIDES SAGANAKI"**

Shrimp sautéed in whole market spices, summer tomatoes and finished with barrel aged feta

**MEATBALLS "KEFTEDAKIA"**

Meatballs with traditional Greek tomato sauce, trahana mousse and topped with aged graviera cheese

**GRAPE LEAVES "DOLMADAKIA"**

Traditional ground meat, rice, rolled in grape leaves and finished with a creamy avgolemono sauce

**TUNA TARTARE "TONOS"**

Wild bigeye tuna tossed with meyer lemon and Greek evo, cucumbers, shallots, avocado mousse and harissa water

## CHOICE OF SOUP OR SALAD

**GREEK SALAD**

Beefsteak tomatoes, english cucumbers, onions, peppers, capers, mild feta, and kalamata olives

**MEDITERRANEAN CAESAR "SALATA TOU KAISARA"**

Romaine hearts, graviera cheese, and creamy dressing

**CHICKEN LEMON SOUP "AVGOLEMONO"**

Traditional chicken lemon soup with orzo noodles

**CREAM OF CRAB "KAVOUROSOUPA"**

Greek inspired cream of crab soup

## CHOICE OF ENTREE

**FROM THE LAND**
**16 OZ BONE-IN SHORT RIB**

Served with choice of orzo or potato purée, baby carrots, finished with red wine reduction

**LAMB SHANK "ARNI GIOUVETSI"**

Slowly braised lamb shank, with orzo and vegetable stew

**FILET MIGNON "FILETO"**

8oz tenderloin, served over roasted potatoes and asparagus, finished with red wine jus

**LAMB CHOPS "PAIDAKIA"**

Grilled lamb chops; served with roasted potatoes and asparagus, finished with red wine jus

**RIBEYE "BRIZOLA"**

14oz ribeye with roasted potatoes and broccolini; served with red wine jus

**ROASTED CHICKEN "KOTOPOULO"**

Half roasted chicken with roasted potatoes

**FRESH FISH MARKET  
PORTIONED**
**AHI TUNA**

Sesame seed encrusted seared ahi tuna, served over grilled asparagus with a honey and wasabi soy ginger glaze

**SALMON "SOLOMOS"**

Atlantic salmon grilled with farm vegetables and finished with meyer lemon evo

**CHILEAN SEA BASS "PLAKI"**

Chilean bass served with a stew of 3 tomatoes, peas, potatoes, pearl onions, and green beans

**CRAB CAKE**

9 oz jumbo lump crab cake; served with mustard aioli. Choice of truffle fries or grilled veggies

**SCALLOPS "XTENIA"**

Seared U10 diver scallops, silky split pea puree, caper lemon relish, tomatoes and fried chickpeas

**WHOLE FISH OF THE DAY**

**BRONZINO** Prepared whole on the grill, filleted, deboned, and topped with our Greek ladolemono caper sauce

**UPGRADE FOR AN ADDITIONAL \$40**
**SURF & TURF (YOUR CHOICE OF 2 PROTEINS)**

8oz Creekstone Farms boneless tenderloin

6oz jumbo lump crab cake

10-12 oz Maine Cold Lobster Tail

Served over roasted potatoes & asparagus with red wine jus

**PASTA**
**LOBSTER RAVIOLI "RAVIOLIA ASTAKOS"**

Lobster stuffed pasta tossed with cherry tomatoes, garlic, shallots and white wine

**SEAFOOD PASTA "THESAUROS TOU AIGAIOU"**

Jumbo lump crab, sea scallops, shrimp, and mussels, tossed with Aegean spiced tomato broth over linguine

**BOLOGNESE "PAPARDELLA ME KIMA"**

Papardella with slowly braised beef and tomato sauce, served with graviera cheese and garlic breadcrumbs

**SHRIMP SANTORINI LINGUINI**

Shrimp sautéed with summer tomatoes, shrimp-infused tomato broth, Mediterranean spices and finished with barrel aged feta

**VODKA PASTA**

Rigatoni pasta with vodka cream sauce, fresh spinach, sun-dried tomatoes and graviera cheese

**PASTITSIO**

Layers of thick macaroni and seasoned beef, topped with creamy béchamel

**MOUSSAKA**

Layers of zucchini, eggplant, and potato with slowly braised beef in béchamel sauce

## CHOICE OF DESSERT

**BAKLOVA**

Our traditional baklava made with peanuts and almonds, served with vanilla ice cream

**CHOCOLATE MOUSSE**

Chocolate mousse, Valhrona chocolate glaze, raspberry fluid gel, fresh berries

**CHEESE CAKE**

Philadelphia cream cheese, fresh strawberries, strawberry reduction, florentine crisp

**COCONUT CAKE**

Homemade coconut cake, with a honey syrup and vanilla custard and florentine crisp

**HOUSEMADE SELECT ICE CREAMS AND SORBET**

Baklava, Mastiha, Madagascar vanilla bean, Valhrona chocolate, Summer berry sorbet

20% Gratuity will be added to the final bill.

\*Consuming raw or undercooked meat, poultry, seafood and/or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Please advise your server of any dietary restrictions.