

Summer Inspired

DINNER MENU

WINE

- Conondrum Red** *(from makers of Caymus) Petit Sirah/Zinfandel, Napa '16* 11/46 (1L)
- Settesolli** *red blend: 50% Nero d'Avola, Sicilia, Sauvignon Blanc '16* 9/38
- Emollo** *(from makers of Caymus) Sauvignon Blanc, Napa '16* 12/45

COCKTAILS

- Strawberry Mule**
Strawberry vodka, fresh strawberry puree, lime juice, ginger beer, strawberry and lime garnish 12
- Cucumber** *Cucumber vodka, triple sec, fresh squeezed lime juice, cucumber slice garnish* 12

STARTERS

- Baked Feta** *Tomato garnish, warm pita* 12
- Greek Salmon Tower** *Avocado, sushi-grade house smoked salmon, tomatoes, feta* 15

SALAD

- Watermelon & Cucumber**
Chilled cucumber and watermelon, feta, bed of mixed greens, basil-mint vinaigrette 10

SPECIALTIES

- Lamb Stuffed Roasted Pepper** *Tomato / pepper reduction, mashed potatoes, asparagus* 19
- Scallops** *Grilled Mediterranean scallops, roasted red pepper sauce, couscous, asparagus* 32

DESSERT

- Coffee-Crème Brule Mini Phyllo Cups** 9



Substitute Ziziki Salad, Grilled Asparagus or Sautéed Veggies \$3
Consuming raw or undercooked meats, or seafood may increase your risk of foodborne illness
Splits - \$3 | 18% gratuity to parties of 6 or more