



CREATE YOUR OWN MENU | THREE COURSE LUNCH & DINNER

\$155 Per Person

Three Course Plated Dinner Includes

***House white wine, House red wine, Beer, or Soft Drinks**

(Limited to Two Glasses per person)

***Complimentary projector & screen**

20% Gratuities and Tax

**PLEASE SELECT ONE STARTER, (TWO ENTRÉES
For Your Guest to Choose From), ONE SIDE, AND ONE DESSERT**

STARTERS

[select 1]

GREEK SALAD G V

Tomatoes, Red Onion, Cucumber, Olives, Bell Peppers, Feta Cheese, Lemon Vinaigrette, Parsley

MEDITERRANEAN SALAD G V

Lettuce, Tomatoes, Red Onion, Kalamata Olives, Crumbled Feta, Lemon Vinaigrette, Parsley

OCTOPUS SALAD G

Arugula, Garbanzo Beans, Beets, Orange Segments

Granny Smith Apples, Cherry Tomatoes, Apple Basil Vinaigrette, Pomegranate-Balsamic Glaze

FRESH HOUSE MADE DOLMA G V

Stuffed Grape Leaves, Rice, Pine Nuts, Raisins, Herbs, All Spice, and Tzatziki

ZUCCHINI CAKES V

Zucchini Cakes, Fresh Tzatziki Sauce

SPANAKOPITA V

Phyllo Dough Stuffed with Spinach, Green Onion, Herbs and Crumbled Feta

GRILLED BEEF MEATBALLS

Meatballs, White Truffle-Chickpea Pesto, Mushroom, Potatoes, and Crispy Kale

ENTRÉES [select two options for your group]

GRILLED TURKISH BEEF MEATBALLS [KOFTE]

White Truffle-Chickpea Pesto,
California Chickpea Rice, Mushroom, Crispy Kale

PAN SEARED MEDITERRANEAN BRANZINO G

Saffron Cous Cous, Roasted Brussel Sprout, Sun Dried
Tomatoes and Lemon Caper Beurre Blanc

GRILLED CHICKEN SHISH KEBAB G

36 Hours Mediterranean Spiced Marinated Chicken Breast
Seasonal Roasted Vegetables and Chimichurri Sauce

STUFFED EGGPLANT [IMAM BAYILDI] G V

Caramelized Onion-Red Pepper Stuffed Eggplant, California
Rice with Chickpeas, Rustic Tomato Basil Sauce

POMEGRANATE-CABERNET BRAISED SHORT RIBS G

Roasted Mushroom-White Truffle Risotto, Cabernet Demi-
Glaze, Crispy Kale, House Pickled Spicy Cherry Peppers

SALMON CARBONARA PASTA

Pappardelle, Pancetta, Green Peas, Mushrooms, Egg Yolk,
Parmesan, Parsley

GRILLED RIB EYE STEAK G

Fingerling Potatoes, Wild Mushroom Cabernet Demi-Glaze

GRILLED LAMB TENDERLOIN KEBAB G

Turkish Kebab Marinated Lamb Tenderloin served with
Seasonal Roasted Vegetables and Chimichurri Sauce

BAKED ANGUS BEEF MUSAKKA

Eggplant, Potatoes, Seasoned Beef, Béchamel Sauce,
Served with Rustic Tomato Basil Sauce

FLAT IRON STEAK G

Greek Fries, Arugula, Chimichurri Sauce

SHRIMP CARBONARA PASTA

Pappardelle, Green Peas, Mushrooms, Shrimps, Parmesan,
Parsley

PAN ROASTED WILD SALMON G

Seasonal Roasted Vegetables, Olive Tapenade

MOROCCAN BRAISED LAMB SHANK G

Ras El Hanout, CA Raisins, Mix Bulgur, Pitted Mix
Olives, Slivered Almonds, Natural Jus

WHITE TRUFFLE & MUSHROOM RISOTTO G V

Parmesan Cheese, and Crispy Kale

BEEF TENDERLOIN G

Oven Roasted Seasonal Vegetables, Wild Mushroom
Cabernet Demi-Glaze Sauce

SIDES

[select 1]

CALIFORNIA RICE WITH CHICKPEAS G V

GRILLED SEASONAL VEGETABLES G V

SAUTÈED GARLIC SPINACH G V

MAC & WHITE CHEDDAR CHEESE V

ROASTED HERB CAULIFLOWER G V

GREEK FRIES WITH SPICY AIOLI G V

ROASTED BEETS G V

MASHED POTATOES G V

SAUTÈED GARLIC KALE G V

ROASTED BRUSSEL SPROUTS G V

DESSERTS

[select1]

TRADITIONAL PISTACHIO BAKLAVA V

Baklava with Vanilla Bean Gelato

CHOCOLATE BAKLAVA V

With Vanilla Bean Gelato

FLOURLESS CHOCOLATE CAKE G V

Raspberry Sauce, Chantilly

“Gluten Free”

VANILLA BEAN GELATO G V

APRICOT-CHARDONNAY SORBET G V

STUFFED TURKISH APRICOTS G V

Chardonnay Poached Apricots, Stuffed with
Mascarpone Cheese and Chantilly & Rolled in
Pistachios

Consuming raw or undercooked meats, seafood, cheese and eggs may increase the risk of foodborne illness.

An automatic gratuity of 20 percent will apply to parties of six or more.

Please Inform Your Server of Any Special Dietary Restrictions You May Have

G Gluten Free | ** Gluten Free Modifiable

Executive Chef Kadriye Baspehlivan