



THREE COURSE FAMILY STYLE MENU OPTIONS

CREATE YOUR OWN MENU

Select Starters, Entrees, Sides and a Dessert

STARTERS

\$19 per person for 2 items | \$28 per person for 3 items | \$35 per person for 4 items

GREEK SALAD **G** **V** —

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

MEDITERRANEAN SALAD **G** **V** —

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

ROASTED BEET SALAD **G** **V** —

Arugula, Roasted Beets, Tomatoes, Orange Segments Goat Cheese, Red Onion

OCTOPUS SALAD **G**

Arugula, Garbanzo Beans, Beets, Orange Segments Granny Smith Apples, Cherry Tomatoes, Apple Basil Vinaigrette, Pomegranate-Balsamic Glaze

FRIED CALAMARI

Buttermilk coated calamari, Seasonal Vegetables, served with Spicy Aioli

GREEK DIP TRIO **V** —

Hummus, Baba Ghanoush, Tzatziki, Mix Olives, and Pita

ZUCCHINI CAKES **V**

Zucchini Cakes, Tzatziki Sauce

WARM HUMMUS **V** ****—**

Drizzled Smoked Paprika EVOO, Pine Nuts, Marash Pepper served with Grilled Pita

B A B A G H A N O U S H / **V** **

Charred Eggplant blended with Labneh Cheese, Tahini, Parsley, drizzled EVOO served with Grilled Pita

SPANAKOPITA **V**

Phyllo Dough Stuffed with Spinach, Herbs, Crumbled Feta Serve with Tzatziki

SAGANAKI **V**

Halloumi Cheese, Truffle Honey, Chardonnay Poached Apricots, CA Raisins, flamed with Brandy, Grilled Bread

GRILLED BEEF MEATBALLS

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

FRESH HOUSE MADE DOLMA **G** **V**

Stuffed Grape Leaves, Rice, Pine Nuts, Herbs, Tzatziki

ENTRÉES

\$39 per person for 2 items | \$56 per person for 3 items

GRILLED CHICKEN SHISH KEBAB **G**

Grilled Chicken, Chimichurri Sauce

GRILLED TURKISH BEEF MEATBALLS [KOFTE]

Turkish Beef Meatballs, White Truffle-Chickpea Pesto

STUFFED EGGPLANT [IMAM BAYILIDI] **G** **V**

Caramelized Onion-Red Pepper Stuffed Eggplant, Fresh Tomato Garlic Sauce

CABERNET BRAISED SHORT RIBS **G**

Braised Short Ribs, Cabernet Glaze

PAN ROASTED WILD BRANZINO **G**

Roasted Branzino Fish, Lemon Butter Caper Sauce

SALMON CARBONARA PASTA **G**

Pappardelle, Pancetta, Peas, Mushrooms, Pan Roasted Salmon, Parmesan

BAKED ANGUS BEEF MUSAKKA

Eggplant, Potatoes, Bechamel, Tomato Sauce

WHITE TRUFFLE & MUSHROOM RISOTTO **G** **V** **—**

White Truffle, Mushroom, Crispy Kale, Parmesan

FLAT IRON STEAK **G** **V**

Chimichurri Sauce —

GRILLED LAMB TENDERLOIN KEBAB **G**

Lamb Tenderloin, Chimichurri Sauce

CARBONARA PASTA

Pappardelle, Peas, Pancetta, Mushrooms, Parmesan

PAN ROASTED FRESH SALMON **G**

Roasted Salmon with Olive Tapenade

ENTRÉES

\$65 per person for 2 items | \$85 per person for 3 items

BEEF TENDERLOIN **G**

Beef Tenderloin, Wild Mushroom Cabernet Demi-Glace

GRILLED RIB EYE STEAK **G**

Rib Eye Steak, Wild Mushroom Cabernet Sauce

PAN SEARED SCALLOPS **G**

Whole Grain Mustard Lemon Caper Sauce

MOROCCAN BRAISED LAMB SHANK **G**

Natural Jus

ROASTED FRESH HALIBUT **G**

Lemon Butter Caper Sauce with Herbs and Marash Pepper

BROILED LOBSTER TAIL **G**

Lemon Butter Herb Sauce

GRILLED RACK OF LAMB **G**

French Rack of Lamb, Chimichurri Sauce

SIDES

\$7 each per person

CALIFORNIA RICE WITH CHICKPEAS **G** **V**

GRILLED SEASONAL VEGETABLES **G** **V**

SAUTÉED GARLIC SPINACH **G** **V**

MAC & WHITE CHEDDAR CHEESE **G** **V**

OVEN ROASTED CAULIFLOWER **G** **V**

GREEK FRIES WITH SPICY AIOLI **G** **V**

ROASTED BEETS **G** **V**

MASHED POTATOES **G** **V**

SAUTÉED GARLIC KALE **G** **V**

SAUTÉED RED CABBAGE WITH RED WINE **G** **V**

DESSERTS

\$14 per person [chose 1]

TRADITIONAL PISTACHIO BAKLAVA **V**

Pistachio Baklava with Vanilla Bean Gelato

CHOCOLATE BAKLAVA **V**

With Vanilla Bean Gelato

FLOURLESS CHOCOLATE CAKE **G** **V**

Raspberry Sauce, Chantilly Cream

STUFFED TURKISH APRICOTS **G** **V**

Chardonnay Poached Apricots, Stuffed with Mascarpone Cheese and Chantilly. Rolled In Pistachios, Served with Chardonnay Apricot Sorbet

VANILLA BEAN GELATO **G** **V** —

APRICOT-CHARDONNAY SORBET **G** **V**

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

Chef Kadriye Baspehlivan