



House Specialties with house salad or lemon rice soup,
sub a specialty soup or salad +2.5

Chicken Schnitzel whipped potatoes, charred broccoli, with a lemon caper garlic butter sauce 28

Lamb Chops roasted potatoes, grilled asparagus, EVOO oreganato (pink or no pink) 43 GF

Filet Mignon whipped potatoes, grilled asparagus, Maitre De Butter 8oz 40 6oz 32 GF

Walleye orzo pilaf, asparagus, lemon herb butter sauce 28

Bone-In Rib Eye 18oz herb roasted potatoes, grilled asparagus, demi glace 46 GFA

Faroe Island Salmon pecan cranberry crusted (or plain), sweet potato vegetable medley,
basmati rice, maple glaze 34

Braised Filet Tips whipped potatoes, charred broccoli, sautéed mushroom gravy 28 GFA

Lamb Shank "Kokkinisto" rich red wine tomato sauce, orzo pilaf, herbs, crumbled feta 31

Smoked Pork Chops 2-10oz roasted sweet potato mash, charred broccoli, apple cider glaze 28 GF

Accessories: Grilled Onions +3, Grilled Mushrooms +3,
Maitre De Butter+3, Demi Glace+3, Shrimp+10

Pasta and Risotto with side salad or lemon rice soup, sub a specialty soup or salad +2.5,
Gluten free pasta available +3

Fettuccini Alfredo parmesan, garlic, cream sauce 16 VG

Add chicken +8, shrimp +10

Cajun Penne bell peppers, red onion, Cajun cream sauce with chicken or gulf shrimp 26

Shrimp Scampi Fettuccini gulf shrimp, rich garlic butter sauce, fresh lemon and herbs 25

Seafood Risotto seared scallops, salmon, cod, spinach, parmesan cheese 30 GFA

Butternut Squash Risotto roasted squash, spinach, wild mushrooms, parmesan cheese 20 GFA

Add chicken +8, shrimp +10, salmon filet +12, and filet 6oz +22

Thank you for your patience as our menu items are made from scratch. Consuming raw or undercooked food can lead to food borne illness.

Please inform your server of any allergies or dietary restrictions you may have.

We proudly serve certified black angus beef and organic free range chicken breast.

All parties of eight or more guests will have one check for the entire party. A twenty percent service charge is applicable to parties of eight or more

Starters

Saganaki imported Greek cheese, flambéed 10 VG

Crab Cakes vodka remoulade, arugula 21

Stuffed Avocado grilled, pico de gallo, street corn salad, jalapenos, cheddar cheese, sriracha aioli, grilled pita 14 VG,GFA

Calamari lightly breaded and fried, cocktail sauce 17

Filet Steak Nachos marinated steak, queso, pico de gallo, chopped lettuce, jalapenos, lime crème fraîche 20

Dolmades housemade, grape leaves stuffed with ground beef and rice 13 GF

Coconut Shrimp mango chili dipping sauce 14

Popcorn spicy chili oil & crushed red pepper 6 GF,V

Truffle Fries waffle fries with truffle oil, fresh herbs and fresh grated parmesan cheese 17

Seared Scallops garlic white wine butter sauce, lemon, herbs, crostinis 24 GFA

Roasted Sweet Potato Rounds melted brie cheese, dried cranberries, pecans, honey drizzle 14 GF

Spreads served with grilled pita

hummus - roasted garlic 6

tirokafteri – feta cheese, roasted red pepper 7

tzatziki - Greek yogurt, cucumber, garlic 7

Three Spread Sampler - 3 of above spreads 18
Grilled Pita+1, Grilled Gluten free bread+2

Soup and Salad

Lemon Rice silky lemon and rice soup 5 GF

New England Corn Chowder creamy clam and shrimp 7

Caesar Salad romaine, parmesan, house croutons side 8/full 13

Athenian Salad tomato, red onion, red pepper, cucumber, Kalamata olives, feta cheese, Greek vinaigrette side 8/full 14

Dressings: Ranch, Greek, Caesar, Italian, Bleu Cheese, Raspberry or Balsamic Vinaigrette

Salad Toppings: Chicken +8, Shrimp +10, Salmon +12

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WiFi - Saganaki Guest Password – Parear&L69



Pub Fare served with fries or garden salad unless stated otherwise

[sub a specialty soup, salad, tater tots, waffle fries +\$2.5; truffle parmesan waffle fries +3.5]

Bacon Gouda Burger smoked Gouda, house-made bacon, black pepper garlic aioli, lettuce, tomato, red onion, brioche bun 17

Paréa Burger black peppercorn aioli, caramelized onions, saganaki cheese(flambéed tableside), lettuce, brioche bun 19

Mushroom Swiss Burger wild mushrooms, Swiss cheese, Dijon mustard aioli, brioche bun 16

Southwest Chicken Sandwich grilled chicken, pepper jack cheese, bacon, avocado, sriracha aioli, brioche bun 18

Chicken Souvlaki Pita lemon and herb marinated chicken, red onions, sliced tomato, tzatziki sauce, crumbled feta cheese 16

Fish and Chips hand beer battered cod, tartar 20

Chicken & Waffles Belgian Pearl sugar waffles, panko crusted chicken tenders, tater tots 20

Grain Bowls

Blackend Salmon basmati rice, warm street corn salad, pico de gallo, avocado, lime crème fraîche 21 GF

Mediterranean basmati rice, roasted red pepper, red onion, Greek olives, crumbled feta, tzatziki sauce with chicken or falafel 20 GF

Tequilla Glazed Shrimp basmati rice, warm street corn salad, crumbled feta, bang bang sauce 21

Harvest Filet Steak basmati rice, roasted sweet potatoes, apples, dried cranberries, goat cheese, maple balsamic vinaigrette 26

GF – Gluten Free GFA-Gluten Free Available V-Vegan VG-Vegetarian

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