



Starters

Saganaki imported Greek cheese, flambéed tableside 8

Blue Crab Cakes over vodka remoulade, topped with sriracha aioli 11

Stuffed Avocado grilled, pico de gallo, black beans, roasted corn, cheddar cheese, and chipotle mayo served with pita chips 12

Seared Scallops lemon, rosemary and garlic white wine sauce 13

Calamari lightly breaded and fried, cocktail sauce 10

Dolmades made in house, grape leaves stuffed with beef and rice 10

Bistro Board assorted meats, imported cheeses, accompaniments 16

Chicken Wings buffalo, barbeque, or dragon sauce with ranch dressing and celery 12

Popcorn spicy chili oil and crushed red pepper flakes 5

Truffle Fries waffle fries with truffle oil, fresh herbs and parmesan 11

Spreads served with grilled pita

Roasted Garlic Hummus 5

Feta, roasted red pepper 6

Greek yogurt, cucumber, garlic 6

Three Spread Sampler 14

Soup and Salad

Lemon Rice silky lemon and rice soup 4

New England Chowder creamy clam and shrimp chowder 5

Caesar Salad romaine, parmesan cheese, garlic croutons side 6/full 11

Athenian Salad mixed greens, tomato, onion, red pepper, cucumber, Kalamata olives, feta cheese, Greek vinaigrette side 6/full 11

Caprese Salad Roma tomatoes, fresh mozzarella and fresh basil on a bed of spinach, balsamic vinaigrette side 6/full 12

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

House Specialties with house salad or lemon rice soup,
sub a specialty soup or salad +1.5

Chicken Schnitzel garlic mashed potatoes, green bean medley, capers, with a lemon, garlic butter sauce 22

Lamb Chops herb Dijon crusted, roasted potatoes, grilled asparagus 32

Filet Mignon 8oz garlic mashed potatoes, green bean medley, herb butter 29

Alaskan Halibut roasted potatoes, grilled asparagus, fresh herb chimichurri 28

Bone-In Rib Eye 20oz roasted potatoes, green bean medley, demi glace 30

Flat Iron 10oz roasted potatoes, green bean medley, demi glace 25

Atlantic Salmon sweet corn and pepper risotto, grilled asparagus, mango salsa 23

Braised Filet Tips garlic mashed potatoes, green bean medley, beef jus 22

Smoked Pork Chops garlic mashed potatoes, grilled asparagus, cranberry chutney 23

Pasta with side salad or lemon rice soup,
sub a specialty soup or salad, +1.5

Chicken Alfredo fettuccini, parmesan, garlic, cream sauce 18

Cajun Penne spicy gulf shrimp, red onions, red peppers, cream sauce 19

Seafood Farfalle salmon, halibut, scallops, tomato basil sauce 24

Blackened Shrimp Risotto sweet corn, peas, red pepper, spinach and parmesan 24

Pub Fare steak fries or side salad, (or truffle or sweet potato fries +\$1.5)

Bacon Gouda Burger smoked Gouda, house-made bacon, black pepper garlic aioli, lettuce, tomato, red onion, brioche bun 11

Paréa Burger garlic aioli, roasted red pepper, saganaki cheese (flambéed tableside), lettuce, tomato, brioche bun 13

Southwest Chicken Sandwich grilled chicken, pepper jack cheese, bacon, sliced avocado, chipotle mayo, brioche bun 12

Chicken Souvlaki Pita lemon and herb marinated chicken, slivered onions, sliced tomato, tzatziki sauce, feta cheese 11

Caprese Sandwich grilled tomato, fresh mozzarella, spinach, pesto aioli, parmesan crisp on Ciabatta 10

Fish and Chips beer battered cod, classic tartar sauce or horseradish sriracha tartar sauce 11

Cajun Shrimp Po'Boy crispy gulf shrimp, sriracha tartar sauce, creamy cole slaw and pickles 12

Consuming raw or undercooked food can lead to food borne illness. Please inform your server of any allergies or dietary restrictions you may have.