



## House Specialties

Served with a side salad or lemon rice soup, sub a specialty soup or salad +2.5

**Chicken Schnitzel** garlic mashed potatoes, charred broccoli, with a lemon caper garlic butter sauce 23

**Lamb Chops** roasted potatoes, grilled baby broccoli and cauliflower blend, chops marinated in olive oil, lemon and oregano 34 GF

**Filet Mignon 8oz** garlic mashed potatoes, grilled asparagus, garlic herb butter 31 GF

**Alaskan Halibut** lemon rice pilaf, grilled asparagus, topped with a charred broccoli salsa verde 29 GF

**Bone-In Rib Eye 18oz** roasted potatoes, grilled asparagus, demi glace 35 GF

**Atlantic Salmon** cilantro lime rice pilaf, charred broccoli, topped with a mango salsa 23 GF

**Braised Filet Tips** garlic mashed potatoes, charred broccoli, sautéed mushroom beef jus 25 GF

**Smoked Pork Chops** garlic mashed potatoes, grilled baby broccoli & cauliflower blend, with a peach bourbon glaze 23 GF

## Pasta and Risotto

Served with a 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 14 - VG add chicken +6 or shrimp +8

**Tuscan Chicken Alfredo** fettuccini, spinach, sundried tomatoes, parmesan, garlic, cream sauce 22

**Cajun Penne** gulf shrimp, red onions, red peppers, spicy Cajun cream sauce 22

**Penne Santorini** gulf shrimp, mussels, spinach, feta cheese, marinara sauce 23

**Seafood Risotto** salmon, halibut, scallops, spinach, parmesan 26 GFA

**Vegetable Risotto** tomato sauce, mushrooms, asparagus 17 VG add chicken +6 or shrimp +8 GFA

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

Thank you for your patience as our menu items are made from scratch. We proudly serve certified black angus beef and Organic free range chicken breast. Consuming raw or undercooked food can lead to food borne illness.

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

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  
tableside 8 VG

**Lemon Tarragon Crab Cakes** tomato and butter  
blend topped with an avocado creme fraiche 14

**Stuffed Avocado** grilled, pico de gallo, black beans,  
roasted corn, cheddar cheese, and sriracha aioli  
served with grilled pita 12 VG,GFA

**Seared Scallops** lemon, herb and garlic white wine  
sauce 16 GFA

**Calamari** lightly breaded and fried, cocktail sauce 12

**Dolmades** made in house, grape leaves stuffed with  
beef and rice 11 GF

**Prince Edward Mussels** choice of white wine or red  
sauce, sundried tomatoes and herb 11 GFA

**Chicken Wings** buffalo, barbeque, or dragon sauce  
with ranch dressing and celery 14 GF

**Popcorn** spicy chili oil and crushed red pepper flakes  
or cinnamon and sugar 5 GF,V

**Truffle Waffle Fries** truffle oil, fresh herbs and fresh  
grated parmesan cheese 14 GF

**Spreads** served with grilled pita  
hummus - roasted garlic 6  
avocado hummus - roasted garlic 7  
whipped herbed feta - 7  
tirokafteri - feta cheese, roasted red pepper 7  
tzatziki - Greek yogurt, cucumber, garlic 7

**Three Spread Sampler** – select 3 from above - 17

## Soups and Salads

**Lemon Rice** silky lemon and rice soup 4 GF

**New England Corn Chowder** creamy clam and  
shrimp chowder 5

**Caesar Salad** romaine, parmesan cheese, croutons  
side 7/full 12

**Athenian Salad** tomato, red onion, red pepper,  
cucumber, Kalamata olives, feta cheese,  
Greek vinaigrette side 7/full 12 GF

**Peach Caprese Salad** roma tomatoes, fresh mozz,  
peaches, basil, balsamic reduction side 7/full 12 GF

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

Salad Toppings: Chicken +6, Salmon +8, Shrimp +10



**Pub Fare** steak fries or side salad, (truffle waffle  
fries or specialty soup or salad +\$2.5)

**Bacon Gouda Burger** smoked Gouda, bacon, black  
peppercorn garlic aioli, lettuce, tomato, red onion,  
brioche bun 14

**Paréa Burger** saganaki cheese (flambéed tableside),  
IPA caramelized onions, black peppercorn garlic aioli,  
lettuce, brioche bun 14

**Spartan Burger** whipped feta spread, olive tapenade,  
lettuce, tomato, brioche bun 14

**Southwest Chicken Sandwich** grilled organic  
chicken, pepper jack cheese, bacon, avocado, sriracha  
aioli, pico de gallo, brioche bun 14

**Chicken Souvlaki Pita** lemon and herb marinated  
organic chicken, slivered onions, sliced tomato, tzatziki  
sauce, feta cheese 13

**Salmon Pita** fresh salmon in lemon dill marinade,  
avocado hummus, slivered red onions, cucumber,  
feta cheese 14

**Fish and Chips** beer battered cod, tartar sauce 13

**BPT Sandwich** breaded pork tenderloin, cole slaw,  
bbq drizzle, pickle chips 12

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Proudly serve organic free range chicken  
and certified black angus beef.