

#### **Starters**

Saganaki imported Greek cheese, flambéed tableside 8

Blue Crab Cakes over vodka remoulade, 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 14

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, fig jam, 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 fresh grated parmesan cheese 12

Spreads served with choice of grilled pita and/or fresh vegetables hummus - roasted garlic 6 tirokafteri – feta cheese, roasted red pepper 7 tzatziki - Greek yogurt, cucumber, garlic 7

**Three Spread Sampler 16** 

## **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, croutons side 6/full 11

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

**Arugula Strawberry Salad** mixed greens, avocado, red onion, goat cheese, almonds, balsamic vinaigrette side 7/full 12

**Dressings**: Ranch, Greek, Caesar, Italian, Bleu Cheese, Raspberry or Balsamic Vinaigrette Salad Toppings: Chicken +4, Shrimp +8, Steak or Salmon +10

# 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** roasted potatoes, grilled asparagus, lemon mint chimichurri 32

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

**Alaskan Halibut** roasted potatoes, grilled asparagus, strawberry balsamic glaze 28

**Bone-In Rib Eye 20oz** roasted potatoes, green bean medley, demi glace 31

**Flat Iron 10oz** roasted potatoes, green bean medley, red wine mushroom sauce 26

**Atlantic Salmon** blackened(or plain), sweet corn succotash, grilled asparagus 23

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

**Smoked Pork Chops** garlic mashed potatoes, grilled asparagus, house made bacon jam 23

### Pasta and Risotto 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 21

**Chicken Farfalle Primavera** grape tomatoes, lemon dill cream sauce 18

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

**Blackened Shrimp Risotto** sweet corn, peas, red pepper, arugula and parmesan cheese 25

### 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 12

Paréa Burger garlic aioli, roasted red pepper, saganaki cheese (flambéed tableside), lettuce, tomato, brioche bun 14

**Southwest Chicken Sandwich** grilled chicken, pepper jack cheese, bacon, sliced avocado, chipotle mayo, brioche bun 13

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

Veggie Pita grilled seasonal vegetables, red pepper hummus, feta 9

Fish and Chips beer battered cod, classic tartar sauce 12

**Cajun Shrimp Po'Boy** crispy gulf shrimp, sriracha tartar sauce, creamy cole slaw, tomato, pickle, grilled pita 12