



## Starters

**Saganaki** imported Greek cheese, flambéed tableside 8 VG

**Crab Stuffed Porabella Mushroom** cheesy crab stuffing, lemon parmesan cream sauce 18

**Stuffed Avocado** grilled, warm street corn salad, jalapenos cheddar cheese, sriracha aioli, grilled pita 12 VG,GFA

**Seared U-10 Scallops** lemon, herbs, garlic white wine sauce, crostinis 24 GFA

**Calamari** lightly breaded and fried, cocktail sauce 15

**Dolmades** housemade, grape leaves with beef and rice 11 GF

**Prince Edward Mussels** steamed, garlic, butter, white wine, sun dried tomatoes, fresh herbs, crostinis 13 GFA

**Crab Hush Puppies** lump crab meat, shredded cheese blend, cornbread, bang bang dipping sauce 13

**Popcorn** spicy chili oil & crushed red pepper or cinna-sugar 6 GF,V

**Truffle Fries** waffle fries with truffle oil, fresh herbs and fresh grated parmesan cheese 15

**Spreads** served with choice of 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** 17

## Soup and Salad

**Lemon Rice** silky lemon and rice soup 5 GF

**New England Corn Chowder** creamy clam and shrimp 6

**Caesar Salad** romaine, parmesan, croutons side 8/full 12

**Athenian Salad** tomato, red onion, red pepper, cucumber, Kalamata olives, feta cheese, Greek vinaigrette side 8/full 13

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

Salad Toppings: Chicken +8, Shrimp +10, Salmon +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 15 VG  
Add chicken +8, shrimp +10, scallops +15

**Chicken Asiago Gnocchi** spinach, sundried tomatoes, asparagus, parmesan, lemon cream sauce 27

**Cajun Penne** andouille sausage, gulf shrimp, bell peppers, red onion, Cajun cream sauce 26

**Seafood Risotto** seared scallops, salmon, cod, spinach, parmesan cheese 28 GFA

**Sweet Potato Risotto** sweet potato puree, bacon, charred leeks, parmesan cheese, crispy sage 20 GFA Add chicken +8, shrimp +10 scallops +15

**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 26

**Mocha Rubbed Lamb Chops** cumin roasted sweet potatoes, asparagus, sweet potato puree (pink or no pink) 40 GF

**Filet Mignon 8oz** whipped potatoes, grilled asparagus, Maitre De Butter 35 GF

**Panko Breaded Mahi Mahi** lemon herbed marinara, grilled asparagus, orzo pilaf, topped with roasted vegetables 30

**Bone-In Rib Eye 21oz** herb roasted potatoes, grilled asparagus, demi glace 44 GFA

**Faroe Island Salmon** almond crusted, roasted potatoes, asparagus, sweet potato puree, citrus honey drizzle 28

**Braised Filet Tips** whipped potatoes, charred broccoli, sautéed mushroom gravy 27 GFA

**Smoked Pork Chops** whipped potatoes, charred broccoli, house made fig-thyme bourbon glaze 26

**Shepherd's Pie** minced beef with vegetables, parmesan crusted whipped potatoes, Bordelaise sauce 24

**Accessories:** Grilled Onions +3, Grilled Mushrooms +3, Mocha Rub+3, Maitre De Butter+3, Demi Glace+3, Bordelaise sauce+4, Lemon Parmesan sauce +5, Shrimp+10, Scallops+15

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

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.



**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 16

**Paréa Burger** black peppercorn aioli, caramelized onions,, saganaki cheese(flambéed tableside), lettuce, brioche bun 16

**Southwest Chicken Sandwich** grilled chicken, pepper jack cheese, bacon, avocado, sriracha aioli, brioche bun 16

**Chicken Souvlaki Pita** lemon and herb marinated chicken, red onions, sliced tomato, tzatziki sauce, crumbled feta cheese 15

**Fish and Chips** hand beer battered cod, classic tartar sauce 16

**Chicken & Waffles** Belgian Pearl sugar waffles, panko crusted chicken tenders, tater tots 18

**Sweet Potato and Plantain Tacos** cumin roasted sweet potatoes, pico de gallo, avocado, dragon fruit chipotle guava bbq sauce, basmati rice 18 V, GF

## Grain Bowls

**Blackend Salmon** basmati rice, warm street corn salad, pico de gallo, avocado, lime crème fraiche 19 GF

**Miso Flat Iron Steak** orzo pilaf, mushrooms, charred leeks, cumin roasted sweet potato, umami butter 22

**Tequilla Glazed Shrimp** basmati rice, warm street corn salad, crumbled feta, bang bang sauce 19

WiFi - Saganaki Guest Password – PareáaR&L69

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