



## 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 12

**Spinach Salad** red onions, dried cranberries, roasted pecans, blue cheese crumbles with raspberry 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** roasted potatoes, sautéed broccolini, rosemary red wine reduction 32

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

**Alaskan Halibut** roasted potatoes, sautéed broccolini, 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 26

**Atlantic Salmon** almond crusted(or plain), sweet corn and pepper risotto, sautéed broccolini 23

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

**Smoked Pork Chops** garlic mashed potatoes, sautéed broccolini, 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 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 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 Sandwich** grilled, Swiss cheese, bacon, spinach, smoked tomato bacon aioli, brioche bun 10

**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 11

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

