



## 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.