



## Starters

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

**Blue Crab Cakes** over vodka remoulade, topped with sriracha cream 11

**Prince Edward Island Mussels** steamed in a garlic and white wine butter sauce, cherry tomatoes 10

**Seared Scallops** lemon rosemary and garlic white wine sauce 13

**Calamari** lightly breaded, fried golden brown, cocktail sauce 10

**Dolmades** made in house, grape leaves stuffed with beef and rice 9

**Chicken Wings** buffalo, barbeque, or dragon sauce with ranch dressing and celery 10

**Popcorn** spicy chili oil and crushed red pepper flakes 5

**Truffle Fries** waffle fries with truffle oil, fresh herbs and parmesan 10

**Spreads** served with grilled pita

Roasted Garlic Hummus 5

Feta, roasted red pepper 5

Greek yogurt, cucumber, garlic 5

**Three Spread Sampler** 12

## Soup and Salad

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

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

**Caesar** romaine, parmesan cheese, garlic croutons side 5/full 10

**Athenian** mixed greens, tomato, onion, cucumber, olives, feta cheese, Greek vinaigrette side 5/full 10

**Beet Salad** red and gold beets, arugula, pickled red onion, cherry tomatoes, and gorgonzola, with white balsamic vinaigrette side 6/full 12

**Dressings:** Ranch, White Balsamic, Greek, Caesar, Italian, Blue Cheese, Raspberry

## House Specialties

with house salad or lemon rice soup,  
sub a specialty soup or salad +1.5

**Amish Chicken Two Ways** confit thigh, roasted breast, garlic mashed potato, green bean medley and white gravy 22

**Lamb Chops** garlic mashed, green bean medley, herb Dijon crust 32

**Filet Mignon 8oz** garlic mashed potato, green bean medley, demi-glace 29

**Alaskan Halibut** strawberry-balsamic reduction glazed, broccolini almondine, gorgonzola beet risotto 29

**Bone-In Rib-Eye 20oz** roasted sweet potato, broccolini almondine, peppercorn demi-glace 30

**Flat Iron 10oz** garlic mashed potatoes, green bean medley, caramelized onions and mushrooms, demi glaze 22

**Grilled Atlantic Salmon** roasted sweet potato, broccolini almondine, grilled citrus 23

**Braised Filet Tips** gorgonzola mashed potatoes, vegetable broccolini almondine and beef jus 20

## 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 17

**Cajun Penne** spicy gulf shrimp, red onions, red peppers, cream sauce 19

**Farfalle** gulf shrimp, mussels, seared scallops, spinach, garlic basil tomato sauce, fresh rosemary 24

**Risotto** Arborio rice, red beet and gorgonzola, cream 18

## 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

**Greek Burger** feta, red onion, Kalamata olive tapenade, lemon garlic aioli, lettuce and tomato 13

**Chicken Souvlaki Pita** lemon and herb marinated chicken, grilled vegetables, tzatziki sauce 10

**Buffalo Chicken Sandwich** grilled, celery blue cheese slaw, lettuce, tomato 10

**Veggie Pita** grilled seasonal vegetables, hummus, crumbled feta cheese 10

**Fish and Chips** beer battered cod, horseradish sriracha tartar sauce or classic tartar sauce 11

