



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

