



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

Butternut Squash Gnocchi sage, pecans, and browned butter 10

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 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 5/full 10

Athenian Salad mixed greens, tomato, onion, red pepper, cucumber, Kalamata olives, feta cheese, Greek vinaigrette side 5/full 10

Spinach Salad red onions, dried cranberries, roasted pecans, and blue cheese crumbles, with raspberry vinaigrette side 6/full 12

Dressings: Ranch, Greek, Caesar, Italian, Bleu Cheese, Raspberry 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 Yukon potatoes, sautéed broccolini, rosemary red wine reduction 32

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

Alaskan Halibut roasted Yukon potatoes, sautéed broccolini, topped with basil pesto and cherry tomatoes 28

Bone-In Rib Eye 20oz roasted potatoes, green bean medley, demi glace 30

Flat Iron 10oz roasted Yukon potatoes, green bean medley, demi glace 24

Atlantic Salmon almond crusted, butternut squash puree, sautéed broccolini, browned butter 23

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

Smoked Pork Chops butternut squash puree, 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

Crab Mac & Cheese farfalle, blue crab, four cheese, panko crumbs 22

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 Burger sliced avocado, pico de gallo, pepper jack cheese, chipotle mayo, lettuce, tomato, brioche bun 13

Chicken Souvlaki Pita lemon and herb marinated chicken, slivered onions, sliced tomato, tzatziki sauce, feta cheese 11

Chicken Sandwich grilled chicken, Swiss cheese, bacon, spinach, smoked tomato-bacon aioli, brioche bun 11

Grilled Cheese smoked gouda, cheddar, and Swiss cheese, with grilled tomatoes on tomato focaccia 10

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

