



House Specialties

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

Chicken Schnitzel garlic mashed potatoes, charred broccoli, with a lemon caper garlic butter sauce 22

Lamb Chops roasted potatoes, grilled asparagus, rosemary red wine reduction 32

Filet Mignon 8oz garlic mashed potatoes, grilled asparagus, herb butter 29

Alaskan Halibut roasted potatoes, grilled asparagus, strawberry balsamic glaze 28

Bone-In Rib Eye 20oz roasted potatoes, grilled asparagus, demi glaze 31

Atlantic Salmon garlic mashed potatoes, charred broccoli, topped with sautéed spinach and sundried tomato, balsamic reduction 23

Braised Filet Tips garlic mashed potatoes, charred broccoli, beef jus 22

Smoked Pork Chops garlic mashed potatoes, charred broccoli, house made bacon onion jam 23

Pasta and Risotto

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

Chicken Alfredo fettuccini, parmesan, garlic, cream sauce 18

Tuscan Chicken Alfredo fettuccini, spinach, sundried tomatoes, parmesan, garlic, cream sauce 20

Cajun Penne spicy gulf shrimp, red onions, red peppers, cream sauce 21

Seafood Risotto salmon, halibut, scallops, spinach, parmesan 24

Thank you for your patience as our menu items are made from scratch. Consuming raw or undercooked food can lead to food borne illness. Please inform your server of any allergies or dietary restrictions you may have. All parties of eight or more guests will have one check for the entire party. A twenty percent service charge is applicable to parties of eight or more.

Starters

Saganaki imported Greek cheese, flambéed
tableside 8

Blue Crab Cakes over vodka remoulade,
sriracha aioli 11

Stuffed Avocado grilled, pico de gallo, black beans,
roasted corn, cheddar cheese, and sriracha aioli
served with grilled pita 12

Seared Scallops lemon, rosemary and garlic white
wine sauce 14

Calamari lightly breaded and fried, cocktail sauce 10

Dolmades made in house, grape leaves stuffed with
beef and rice 10

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 fresh grated parmesan cheese 12

Spreads served with choice of grilled pita
hummus - roasted garlic 6
tirokafteri – feta cheese, roasted red pepper 7
tzatziki - Greek yogurt, cucumber, garlic 7

Three Spread Sampler 16

Soup and Salad

Lemon Rice silky lemon and rice soup 4

New England Corn Chowder creamy clam and
shrimp chowder 5

Caesar Salad romaine, parmesan cheese, croutons
side 6/full 11

Athenian Salad tomato, red onion, red pepper,
cucumber, Kalamata olives, feta cheese,
Greek vinaigrette side 7/full 12

Spinach Salad peaches, goat cheese, almonds,
balsamic vinaigrette side 7/full 12

Dressings: Ranch, Greek, Caesar, Italian, Bleu Cheese,
Raspberry or Balsamic Vinaigrette
Salad Toppings: Chicken +4, Shrimp +8, Steak or Salmon +10



Pub Fare steak fries or side salad, (truffle waffle
fries or specialty soup or salad +\$1.5)

Bacon Gouda Burger smoked Gouda, house-made
bacon, black peppercorn garlic aioli, lettuce, tomato,
red onion, brioche bun 12

Paréa Burger saganaki cheese (flambéed tableside),
roasted red pepper, black peppercorn garlic aioli,
lettuce, tomato, brioche bun 14

Southwest Chicken Sandwich grilled chicken,
pepper jack cheese, bacon, avocado, sriracha aioli,
pico de gallo, brioche bun 12

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

Fish and Chips beer battered cod, tartar sauce 12