



House Specialties

Served with a garden salad or lemon rice soup, sub a specialty soup or salad +2.5

Chicken Schnitzel whipped potatoes, charred broccoli, lemon caper garlic butter sauce 26

Lamb Chops herb roasted potatoes, grilled asparagus, mint gremolata (served pink or no pink) 39 GF

Tequila Glazed Shrimp basmati rice, warm street corn salad, crumbled feta, bang bang sauce 26

Filet Mignon 8oz whipped potatoes, grilled asparagus, Maître D Butter 34 GF

Blackened Mahi Mahi roasted pepper cous cous, grilled asparagus, mango salsa, lemon honey glaze 29 GF

Bone-In Rib Eye 21oz herb roasted potatoes, grilled asparagus, demi glace 44 GFA

Faroe Island Salmon dill parmesan cous-cous, lemon caper spinach, roasted cherry tomatoes 27 GF

Braised Filet Tips whipped potatoes, charred broccoli, sautéed mushroom gravy, 27 GFA

Smoked Pork Chops whipped potatoes, charred broccoli, fig-thyme bourbon glaze 25

Shepherd's Pie minced beef with vegetables, parmesan crusted whipped potatoes, Bordelaise sauce 23

Accessories: Grilled Onions+3, Grilled Mushrooms+3, Blue Cheese Crusted+4,
Roasted Tomato Garlic Butter+4, Bordelaise sauce+4

Pasta and Risotto

Served with a side salad or lemon rice soup, sub a specialty soup or salad +2.5

Gluten Free pasta available +3

Fettuccini Alfredo parmesan, garlic, cream sauce 15 VG add chicken +8, shrimp +10, scallops +14

Tuscan Chicken Alfredo penne, artichokes, spinach, sundried tomatoes, parmesan, garlic, cream sauce 25

Catalan Penne andouille sausage, gulf shrimp, mussels, bell peppers, Romesco sauce 26

Seafood Risotto seared scallops, salmon, cod, spinach, parmesan cheese 28 GFA

Artichoke Risotto portabella mushrooms, zucchini, spinach, parmesan cheese 18 VG, GFA
add Chicken +8, shrimp +10, scallops +14

GF – Gluten Free GFA – Gluten Free Available V-Vegan VG – Vegetarian

Thank you for your patience as our menu items are made from scratch. We proudly serve certified black angus beef and Organic free range chicken breast. 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 VG

Crab Hush Puppies lump crab meat, shredded
cheese blend, cornbread, bang bang dipping sauce 13

Stuffed Avocado warm street corn salad, jalapeno,
cheddar, sriracha aioli, grilled pita 12 VG,GFA

PEI Mussels steamed, garlic butter, white wine,
sundried tomato, herbs, crostinis 13 GFA

Calamari lightly breaded and fried, cocktail sauce 14

Dolmades made in house, grape leaves stuffed with
ground beef and rice 11 GF

Maryland Crab Cake panko crusted, avocado, mango
salsa, roasted tomatoes, whipped lemon cream 21

Popcorn spicy chili oil and crushed red pepper flakes
or cinnamon and sugar 6 GF,V

Seared U-10 Scallops lemon, herb, garlic, white
wine sauce, crostinis 23 GFA

Truffle Waffle Fries truffle oil, fresh herbs and
grated parmesan cheese 15

Spreads served with grilled pita

hummus - roasted garlic 6

tirokafteri - feta cheese, roasted red pepper 7

tzatziki - Greek yogurt, cucumber, garlic 7

Three Spread Sampler – select 3 from above - 17

Soups and Salads

Lemon Rice silky lemon and rice soup 5 GF

New England Corn Chowder creamy clam and
shrimp chowder 6

Caesar Salad romaine, parmesan cheese, croutons
side 8/full 12

Athenian Salad tomato, red onion, red pepper,
cucumber, Kalamata olives, feta cheese,
Greek vinaigrette side 8/full 13 GF

Dressings: Ranch, Greek, Caesar, Italian, Blue Cheese,
Raspberry or Balsamic Vinaigrette

Salad Toppings: Chicken +8, Salmon +10, Shrimp +10

GF – Gluten Free GFA – Gluten Free Available

V - Vegan VG - Vegetarian

Proudly serve organic free range chicken
and handmade ground steak burgers.



Pub Fare served with fries or garden salad
unless stated otherwise

[specialty soup, salad, tater tots, waffle fries +2.5]

[truffle parmesan waffle fries +3.5]

Paréa Burger saganaki cheese (flambéed tableside),
caramelized onions, black peppercorn aioli, lettuce,
brioche bun 15

Bacon Gouda Burger smoked gouda cheese,
bacon, black peppercorn aioli, lettuce, tomato, red
onion, brioche bun 15

Southwest Chicken Sandwich grilled chicken,
pepper jack cheese, bacon, avocado, sriracha aioli,
brioche bun 16

Chicken Souvlaki Pita lemon and herb marinated
organic chicken, red onions, tomato, tzatziki sauce,
feta cheese 15

Blackened Salmon Pita mixed greens, corn+pepper
salsa, shredded cheddar, sriracha aioli 16

Fish & Chips hand beer battered cod, tartar sauce 15

Chicken & Waffles Belgian Pearl sugar waffles,
panko crusted chicken tenders, tater tots 18

Mahi Mahi Tacos jalapeno red cabbage slaw,
corn+pepper salsa, pepper jack cheese, sriracha aioli,
avocado, basmati rice 17

Summertime Grain Bowls

Blackened Salmon basmati rice, warm street corn
salad, mango salsa, avocado, lime crème fraiche 19

Chicken Caprese cous cous, Roma tomatoes, fresh
mozzarella, fresh basil, balsamic drizzle 18

Tequila Glazed Shrimp basmati rice, warm street
corn salad, crumbled feta, bang bang sauce 19

WiFi – Saganaki Guest Password – PareáaR&L69