



Starters

Saganaki imported Greek cheese, flambéed tableside 9 VG

Crab Stuffed Porabella Mushroom cheesy crab stuffing, lemon parmesan cream sauce 18

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

Seared U-10 Scallops lemon, herbs, garlic white wine sauce, crostinis 24 GFA

Calamari lightly breaded and fried, cocktail sauce 15

Dolmades housemade, grape leaves with beef and rice 12 GF

Coconut Shrimp mango chili dipping sauce 13

Popcorn spicy chili oil & crushed red pepper 6 GF,V

Truffle Fries waffle fries with truffle oil, fresh herbs and fresh grated parmesan cheese 15

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 - 3 of above spreads 17

Soup and Salad

Lemon Rice silky lemon and rice soup 5 GF

New England Corn Chowder creamy clam and shrimp 6

Caesar Salad romaine, parmesan, croutons side 8/full 13

Athenian Salad tomato, red onion, red pepper, cucumber, Kalamata olives, feta cheese, Greek vinaigrette side 8/full 14

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

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

Pasta and Risotto with 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 +15

Chicken Asiago Gnocchi spinach, sundried tomatoes, asparagus, parmesan, lemon cream sauce 27

Cajun Penne andouille sausage, gulf shrimp, bell peppers, red onion, Cajun cream sauce 26

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

House Specialties with house salad or lemon rice soup, sub a specialty soup or salad +2.5

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

Lamb Chops roasted potatoes, asparagus, herbed lemon vinaigrette (pink or no pink) 40 GF

Filet Mignon 8oz whipped potatoes, grilled asparagus, Maitre De Butter 36 GF

Blackened Mahi Mahi roasted vegetable cous cous, grilled asparagus, mango salsa, lemon honey drizzle 30

Bone-In Rib Eye 18oz herb roasted potatoes, grilled asparagus, demi glace 39 GFA

Faroe Island Salmon roasted vegetable cous cous, charred broccoli, lemon herb vinaigrette 28

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

Smoked Pork Chops whipped potatoes, charred broccoli, house made fig-thyme bourbon glaze 27

Accessories: Grilled Onions +3, Grilled Mushrooms +3, Maitre De Butter+3, Demi Glace+3, Shrimp+10, Scallops+15

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

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. We proudly serve certified black angus beef and organic free range chicken breast. 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.



Pub Fare served with fries or garden salad unless stated otherwise

[sub a specialty soup, salad, tater tots, waffle fries +\$2.5; truffle parmesan waffle fries +3.5]

Bacon Gouda Burger smoked Gouda, house-made bacon, black pepper garlic aioli, lettuce, tomato, red onion, brioche bun 16

Paréa Burger black peppercorn aioli, caramelized onions, saganaki cheese(flambéed tableside), lettuce, brioche bun 17

Southwest Chicken Sandwich grilled chicken, pepper jack cheese, bacon, avocado, sriracha aioli, brioche bun 17

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

Fish and Chips hand beer battered cod, classic tartar sauce 17

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

Grain Bowls

Blackend Salmon basmati rice, warm street corn salad, pico de gallo, avocado, lime crème fraiche 19 GF

Mediterranean basmati rice, roasted red pepper, red onion, Kalamata olives, crumbled feta, tzaziki, lemon oregano vinaigrette. + chicken or falafel 18 GF,VA

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

WiFi - Saganaki Guest Password – PareáR&L69

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