



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, rosemary red wine reduction (pink or no pink) 42 GF

Filet Mignon whipped potatoes, grilled asparagus, Maitre De Butter 8oz 38 6oz 30 GF

Walleye orzo pilaf, asparagus, maple dijon mustard beurre blanc 28

Bone-In Rib Eye 18oz herb roasted potatoes, grilled asparagus, demi glace 45 GFA

Faroe Island Salmon (almond crusted or plain) seared sweet potatoes, charred broccoli,
sweet potato puree, citrus honey drizzle 30

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

Lamb Shank "Kokkinisto" rich red wine tomato sauce, orzo pilaf, herbs, crumbled feta 30

Smoked Pork Chops 2-10oz seared sweet potatoes, charred broccoli, spiced apple chutney 27 GF

Accessories: Grilled Onions +3, Grilled Mushrooms +3,
Maitre De Butter+3, Demi Glace+3, Shrimp+10, Scallops+16

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 +16

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

Pappardelle Bolognese classic house made Bolognese, parmesan cheese 26

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

Sweet Potato Risotto sweet potato puree, bacon, charred leeks, parmesan cheese, crispy sage 20 GFA

Add chicken +8, shrimp +10, scallops +16, filet 6oz +22

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

Starters

- Saganaki** imported Greek cheese, flambéed 9 VG
Blue Crab Cakes vodka remoulade, sriracha aioli 17
Stuffed Avocado grilled, pico de gallo, street corn salad, jalapenos, cheddar cheese, sriracha aioli, grilled pita 12 VG,GFA
Seared U-10 Scallops lemon, herbs, garlic white wine sauce, crostinis 25 GFA
Calamari lightly breaded and fried, cocktail sauce 16
Dolmades housemade, grape leaves stuffed with beef and rice 12 GF
Coconut Shrimp mango chili dipping sauce 13
Popcorn spicy chili oil & crushed red pepper 6 GF,V
Crab Hush Puppies lump crab meat, shredded cheese blend, corn bread, bang bang sauce 13
Truffle Fries waffle fries with truffle oil, fresh herbs and fresh grated parmesan cheese 15
PEI Mussels steamed, garlic, butter, white wine, sundried tomatoes, fresh herbs, crostinis 15 GFA
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 - 3 of above spreads 17
Grilled Pita+1, Grilled Gluten free bread+2

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
Harvest Salad apples, goat cheese, candied pecans, red onion, balsamic vinaigrette side 8/full 14
Dressings: Ranch, Greek, Caesar, Italian, Bleu Cheese, Raspberry or Balsamic Vinaigrette
Salad Toppings: Chicken +8, Shrimp +10, Salmon +10

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WiFi - Saganaki Guest Password – Parear&L69



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 18

Olive Burger Greek green olive relish, feta cheese, tzaziki, tomato, red onion, brioche bun 16

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

Spicy Chicken Sandwich fried golden brown, swiss cheese, lettuce, cole slaw, pickle chips, brioche bun 13

Fish and Chips hand beer battered cod, tartar 18

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

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

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