

Entrees

Lobster Mac & Cheese 32

Real lobster & rigatoni folded into a creamy house made 3 cheese sauce, and topped with bread crumbs.

Steak Rigatoni ala Roma 28

Rigatoni tossed in a creamy tomato & garlic alfredo sauce, topped with steak, veggies and fresh burrata.

Lamb Bolognaise 28

Slow-simmered ground lamb in a rich tomato and herb sauce, served over rigatoni and finished with fresh parmesan and gremoulade.

Grilled Steak Kabobs 26

House marinated steak tips, bell peppers, and onion grilled & skewered on a bed of ancient grains.

Grilled Chicken Kabobs 22

Marinated chicken glazed in our house lemon pineapple reduction, grilled and served over a bed of ancient grains and mixed vegetables.

Grilled Shrimp Kabobs 25

Our largest shrimp marinated in cilantro, lime and garlic, skewered and grilled, served over a bed of warm ancient grains and mixed vegetables.

Tuna Poke Bowl 24

A bed of fresh sushi rice, ahi tuna, edamame, avocado, lettuce, toasted sesame, cucumber, carrots, pickled red onion, nori strips, and finished with spicy mayo and eel sauce.

Chicken Milanese 26

A tender chicken cutlet, hand breaded and pan fried to crispy perfection and finished with a semi-spicy roasted red pepper cream sauce and served with grilled cabbage and hand made cheese stuffed potato dumplings.

Greek Meatballs 24

Freshly made lamb and beef meatballs on a greek salad bed drizzled with Tzatziki & mint chimichurri sauce.

Lamb Chops 42

Three perfectly prepared 3oz lamb chops, pan seared to medium rare in mediterranean seasonings and served with garlic mash potatoes and chef's vegetable of the day.

Flat Iron Steak 34

A perfectly marbled 8 ounce certified angus flat iron steak grilled to your liking and served with garlic mash potatoes and chef's vegetable of the day.

Flat Breads

Basil Pesto Chicken 15

A bed of house made basil pesto, grilled chicken and fresh burrata drizzled with our house balsamic reduction.

Greek Gyro 16

Shaved lamb, tomatoes, pickled red onion, and feta cheese crumbles finished with crispy lettuce and tzatziki.

Steak & Pepper 16

Tomato jam bed topped with thinly sliced prime rib, jalapeños and cheddar cheese drizzled with alfredo.

Roasted Veggies 14

A bed of Basil pesto, grilled tomatoes, sweet peppers, zucchini, pickled red onion, and fresh burrata.

Grazing Boards

Mezze Platter 32

A sampler platter of some of our favorite mezze plates including tomato de odo, greek meatballs, kalamata olives, house made hummus, cucumber slices, carrots, chavre stuffed peppadew peppers and lavosh points.

Charcuterie Board 32

Chef's assortment of seasonal and imported cheeses, prosciutto, infused assorted salamis, thinly sliced prime rib and served with crostinis, assorted crackers, lavosh points, seasonal fruits, and selected jam.

Bruschetta

Burrata Tomato de Odo 16

Toasted crostinis served alongside a luscious fresh burrata and a medley of roasted tomatoes, garlic, basil and olive oil. Drizzled with our house made balsamic reduction.

Fig & Pig 15

Toasted crostinis layered with a creamy brie cheese spread, delicate slices of prosciutto and fig jam.

Nutty Goat 16

Toasted crostinis topped with honey chavre cheese, sliced salami, pistachios, dates and drizzled with honey.

Mezze Plates

Tuna Tartare 18

Fresh Ahi tuna diced and tossed with a Mediterranean herbed sauce, served with house made wontons.

Spanakopita 17

Flakey layers of golden phyllo pastry filled with spinach, onion, feta, and baked to a crispy perfection!

Fresh Hummus 13

Silky chickpeas, tahini, lemon, garlic, extra virgin olive oil served with lavosh points, carrots, celery and cucumber.

Spinach Artichoke Dip 14

Our creamy blend of spinach, roasted artichokes, rich cheeses, baked golden and served with lavosh points.

Sesame Seared Tuna 16

Fresh Ahi tuna ecrusted with toasted sesame seeds, seared rare and served over a bed of Asian slaw with a side of soy ginger dressing.

Italian Focaccia Bread 10

Made from scratch artisan Italian bread infused with extra virgin olive oil, sea salt, and fragrant herbs for a rich savory finish served with olive oil mixed with sea salt, pepper, and parmesan for dipping.

Kimchi Chicken Pot Stickers 14

Crispy dumplings filled with savory chicken and tangy kimchi served on a bed of Asian slaw with a chili aioli.

Crispy Crab Katsu Sticks 18

Panko crusted kanakami crab, cream cheese, and mozzarella, fried and served with sweet chili sauce.

Dessert

Baklava 10

A rich indulgent greek dessert made with 32 luscious layers of phyllo dough with finely chopped spiced walnuts and drenched in a honey demerara sauce. Lovingly made right here in our kitchen!