

Summer Menu

\$59.00

served daily from 5:00 pm - 7:00 pm

First Course

(please select one)

Greek Ceviche Loup de Mer*

fresh & wild herbs of the Mediterranean, gigante beans, feta cheese



Octopus

Sushi Quality Mediterranean Grilled Octopus, Santorini fava



Fried Calamari

fresh, lightly fried squid



Four Plus One Oysters*, chef's selection



Second Course

(family style)

Tomato Salad

vine ripe tomatoes, Extra Virgin Olive Oil, barrel-aged feta



Main Course

(please select one)

Tsipoura

Mediterranean Sea Bream, simply grilled, served with broccoli



Colorado Prime Lamb Chops*

Greek fried potatoes



Lobster Pasta for Two

Deep Sea Bay of Fundy Lobster with linguine



Grilled Vegetables

eggplant, zucchini, yellow squash, fennel, cippolini onion,
"The Real Greek Mint Yogurt" & Haloumi cheese



Salmon Tartare

Fresno chili, shallot, cilantro, classic or with truffle oil,
served with fried potatoes



Dessert

(family style)

chef's dessert platter



Four Course Greek Wine Pairing

\$39.00

sommelier pairing of wines from
mainland and northern Greece

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Available for dine in only. Absolutely no substitutions. A la carte menu also available.
Minimum of \$59.00 per person