

APPETIZERS

MADE IN-HOUSE PITA brushed with olive oil and herbs	3
ASSORTED OLIVES chili-herb marinated	9
TZATZIKI made in-house yogurt, garlic, cucumber, dill	10
HTIPITI Dodoni feta, roasted chili pepper spread	11
TIROKAFTERI Dodoni feta, jalapeno pepper spread	11
ASSORTMENT OF SPREADS served with our made in-house pita	18
OCTOPUS Galicia Coast of Spain mesquite-grilled octopus, lemon, olive oil, oregano	18
SCALLOPS three Bristol diver scallops, saffron aioli, lentil truffle puree, rice puff	27
RIBLETS Kansas baby back pork, spice rub, Attiki honey, sour cherry pistachio compote	18
LAMB MEATBALLS baked meat balls, blistered tomatoes, citrus Greek yogurt	17
SALAD	
VILLAGE SALAD 'HORIATIKI' cucumber, cherry tomatoes, red onions, bell peppers,	
little-gem lettuces, Dodoni feta, Kalamata olives, red wine vinaigrette	17
ADD A CHICKEN SKEWER marinated, mesquite-grilled	12
ENTRÈE	
FISH OF THE DAY sunchoke puree, green lentils, arugula, pancetta	42
MEDITERRANEAN WHOLE FISH WITH BONE mesquite-grilled, lemon, fennel & herb stuffed	AQ
MEDITERRANEAN BRANZINO filleted, mesquite-grilled, sautéed greens, roasted potatoes	40
LAMB CHOPS double-cut from four ribs, all-natural & free-range from the Southern	
region of Australia, mesquite-grilled, olive oil crushed potatoes TWO LAMB CHOPS	s 56
THREE LAMB CHOPS	s 84
FILET MIGNON 8 oz, Allen brothers, USDA prime, mesquite-grilled	62
BONE-IN FILET MIGNON 14 oz, Allen brothers, USDA prime, mesquite-grilled	89
NEW YORK STRIP 16 oz, Allen brothers, USDA prime, mesquite-grilled	69
BONE-IN RIBEYE 26 oz, Allen brothers, USDA prime, mesquite-grilled	88
TOMAHAWK RIBEYE 40 oz, Allen brothers, USDA prime, mesquite-grilled	139
BERKSHIRE (KUROBUTA) PORK CHOP 16 oz, Allen brothers, mesquite-grilled	47
TRUFFLE BURGER remoulade, poblano, caramelized onion, tomato, white truffle oil, gruyere	28
BRAISED SHORT RIB pommes puree, Brussel-sprouts, beef jus	59
MANOURI ROLLO vegetarian house made pasta rolled around sautéed spinach, manouri	
cheese, baked with tomato sauce	35
MOUSSAKA CASSEROLE layered ground beef, eggplant, potato, bechamel crust, lamb jus	38
SIDES	
OVEN ROASTED SEASONAL VEGETABLES	15
FORAGED MUSHROOMS sautéed maitake and shiitake, mushroom jus, kefalotiri cheese crisp	14
FRENCH FRIES dill, parsley, lemon zest	10
CRISPY BRUSSEL SPROUTS balsamic mavrodaphne reduction, crispy pancetta	17
ROASTED BABY POTATOES lemon, oregano	10
SEASONAL SAUTÉED GREENS	12