

Soups & Salads

	SOUPS DU JOUR	CUP 4.95	BOWL 6.95	
ANTIPASTO SALAD	8.95			GREEK SALAD WITH LETTUCE 8.95
CAESAR SALAD	7.95			HOUSE SALAD 4.25
AUTHENTIC GREEK SALAD		FOR 1 8.95	FOR 2 15.95	FOR 4 27.95
TOMATO, CUCUMBER, GREEN PEPPER, ONION, FETA, KALAMATA OLIVES, OREGANO & GREEK EXTRA VIRGIN OLIVE OIL.				
SALAD DI LUNA				12.95
SPINACH, GOAT CHEESE, SUN DRIED TOMATOES, WALNUTS & A THREE BERRY DRESSING.				
SPINACH & AVOCADO				12.95
RED ONION, MUSHROOMS & A LEMON FETA VINAIGRETTE.				

Appetizers

CREVETTES & COQUILLES ST. JACQUES	17.95
SAUTEED SCALLOPS, SHRIMP & MUSHROOMS BAKED WITH CHEESE & BEURRE BLANC.	
BLACKENED SHRIMP COCKTAIL	15.95
BLACKENED SHRIMP, HOMEMADE SALSA, AVOCADO & ROASTED TORTILLA CHIPS.	
OYSTERS ½ DOZEN *	
MOSCOW - CHILLED OYSTERS SERVED WITH HORSERADISH SOUR CREAM & CAVIAR.	17.95
ROCKEFELLAR - BROILED WITH GARLIC, SPINACH AND MOZZARELLA.	17.95
MUSHROOM NEPTUNE	13.95
CRAB MEAT & MUSHROOMS BAKED IN CHEESE & BEURRE BLANC.	
SEARED AHI TUNA *	11.95
A HOUSE SPECIALTY! SERVED WITH CREOLE & LIME MUSTARD SAUCE.	
BEEF TIPS	15.95
SERVED IN YOUR CHOICE OF HONEY JALAPEÑO OR MUSHROOM BURGUNDY.	
SMOKED SALMON	15.95
CHOPPED EGG, RED ONIONS, CAPERS, HERBED MAYONNAISE & BAGUETTE SLICES.	
BAKED BRIE	14.95
SERVED WITH ALMONDS, FRESH FRUIT, LINGONBERRY GLAZE & BAGUETTE SLICES.	
BEEF CARPACCIO *	12.95
THINLY SLICED RAW SIRLOIN SERVED WITH OLIVE OIL, CAPERS, RED ONION, HERB MAYONNAISE & BAGUETTE SLICES.	
BUFFALO MOZZARELLA CAPRESE	12.95
SERVED WITH TOMATOES, FRESH BASIL & BALSAMIC VINAIGRETTE.	
FRIED CALAMARI	13.95
SERVED WITH MARINARA SAUCE & LEMON WEDGES.	
SAUTEED ESCARGOT	11.95
SAUTEED WITH MUSHROOMS, TOMATOES & SCALLIONS IN A CREAM SAUCE SERVED WITH GARLIC MASHED POTATOES & TOAST POINTS.	
THREE CHEESE FILO	10.95
FETA, RICOTTA & CREAM CHEESE IN A TRIANGLE FILO & BAKED.	
SPANAKOPITA	10.95
SPINACH, FETA CHEESE IN FILO & BAKED.	
GARLIC ROLLS	4.25

Pasta

FETTUCCHINI ALFREDO	18.95	EGGPLANT PARMESAN	17.95
WITH HAM & SCALLIONS		OVER SPAGHETTI	
TORTELLINI ALA CREAM	18.95	BAKED ZITI WITH MEAT SAUCE	17.95
LASAGNA	17.95	MANICOTTI or STUFFED SHELLS	16.95
PASTA CHOICES: ANGEL HAIR, PENNE, SPAGHETTI OR LINGUINI			16.95
SAUCE CHOICES: TOMATO SAUCE, MEAT SAUCE, SAUSAGE, MEATBALLS OR GARLIC BUTTER			

Bring your own catch & we will prepare it anyway you like!

21.95 PER POUND PER PERSON

Seafood

SEAFOOD PASTA GORGONZOLA OR TOSCANA	39.95
CLAMS, MUSSELS, SHRIMP, SCALLOPS, FISH & A HALF LOBSTER TAIL OVER LINGUINI.	
SCALLOPS DE PROVENCE	35.95
SAUTÉED WITH MUSHROOMS, TOMATOES, SCALLIONS & GARLIC IN A SHERRY LEMON BUTTER CREAM SAUCE. SERVED WITH RICE & SEASONAL VEGETABLES.	
WHOLE YELLOWTAIL GREEK STYLE	31.95
PAN SEARED WITH OLIVE OIL, OREGANO & LEMON. RICE & SEASONAL VEGETABLES.	
FRESH CATCH OF THE DAY: CHOICE OF PREPARATION	29.95
BLACKENED, MENIEURE, MEDITERRANEAN OR PROVENÇAL WITH RICE & SEASONAL VEGETABLES.	
SHRIMP SCAMPI	26.95
SAUTÉED WITH GARLIC AND SCALLIONS IN A LEMON BUTTER WHITE WINE SAUCE OVER PASTA.	
CHICKEN & SHRIMP AL MARE	26.95
IN A WINE, SHALLOT, CREAM SAUCE SERVED OVER PASTA.	
POACHED PINK PEPPERCORN DILL SALMON	29.95
IN A KEY LIME DILL COULIS. SERVED WITH RICE & VEGETABLES.	
BLACKENED SEARED YELLOWFIN TUNA STEAK *	27.95
SERVED WITH WASABI, HOISIN GLAZE, GINGER, RICE & VEGETABLES.	
SHRIMP MARINARA	25.95
SAUTÉED WITH GARLIC, MUSHROOMS AND SCALLIONS IN TOMATO SAUCE OVER PASTA.	
VONGOLE	25.95
LITTLENECK CLAMS SAUTÉED IN MUSHROOMS, SCALLIONS & TOMATO OVER CAPPELLINI.	

Steak & Chicken

SURF & TURF *	61.95
FILET MIGNON IN BURGUNDY SAUCE & LOBSTER TAIL IN BEURRE BLANC. SERVED WITH MASHED POTATOES & VEGETABLES.	
FRENCHED RACK OF LAMB *	38.95
SERVED WITH AN OLIVE OIL LEMON & OREGANO GLAZE. SERVED WITH RICE & VEGETABLES.	
OSSO BUCCO	36.95
BRAISED VEAL SHANK IN AU JUS WITH MASHED POTATOES & VEGETABLES.	
FILET MIGNON *	40.95
CHARBROILED WITH BURGUNDY SAUCE WITH MASHED POTATOES & VEGETABLES.	
PETIT FILET WITH SHRIMP *	36.95
IN BURGUNDY SAUCE & SHRIMP IN BEURRE BLANC WITH MASHED POTATOES & VEGETABLES.	
ROASTED PRIME RIB *	32.95
SERVED IN AU JUS SAUCE WITH BAKED POTATO & VEGETABLES.	
NEW YORK STRIP au POIVRE *	38.95
IN A BRANDY GREEN PEPPERCORN DEMI GLAZE WITH MASHED POTATOES & VEGETABLES.	
VEAL PICCATA	26.95
PAN SEARED VEAL CUTLET IN A CAPER & LEMON SAUCE SERVED WITH ANGEL HAIR PASTA.	
VEAL PARMESAN	23.95
BREADED VEAL CUTLET BAKED IN MOZZARELLA & TOMATO SAUCE OVER PASTA.	
CHICKEN FLORENTINE	21.95
PAN SEARED BREAST OF CHICKEN TOPPED WITH SAUTÉED SPINACH, MUSHROOM & SHALLOTS. BAKED WITH MOZZARELLA & TOPPED WITH BEURRE BLANC. SERVED WITH RICE & VEGETABLES.	
CHICKEN PARMESAN	19.95
BREADED CHICKEN BREAST BAKED IN MOZZARELLA & TOMATO SAUCE SERVED OVER PASTA.	

Children's Menu

MEATBALL PARMESAN SUB	10.95
ITALIAN SUB	10.95
FRESH FISH FINGERS – SERVED WITH FRENCH FRIES.	13.95
CHICKEN FINGERS – SERVED WITH FRENCH FRIES.	9.95
CHOICE OF PASTA – STUFFED SHELLS, MANICOTTI OR SPAGHETTI.	7.95

DINNERS SERVED WITH YOUR CHOICE OF SOUP OR HOUSE SALAD

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