



Dinner: 5pm – 9:30pm

Small Plates Menu

Meze or "small plates" to be shared at will. Enjoy them as an entrée, or, as the start to your meal. Pair with wines, lagers and spirits!

Soup of the day MP seasonal selection

Bloomsdale Spinach Salad 9 pancetta vinaigrette, Schafts local blue cheese, candied walnuts

Greek Salad 9 heirloom tomato, cucumber, red onion, Kalamata olives, feta (v)

Wedge Salad 9 baby iceberg, house made blue cheese dressing, bacon, cherry tomato

Zucchini Keftedes 10 tabbouleh, Greek ranch (v)

Tempura Battered Tiger Shrimp 12 shrimp butter, local organic polenta

Burrata Salad 12 tomato, balsamic reduction, imported Greek olive oil (v)

Kataifi Wrapped Feta 12 raisin oregano dressing, Greek organic honey (v)

PEI Steamed Mussels 14 ouzo lemon butter broth, roasted fennel, pickled tomatoes

Foie Gras 18 Moulard duck liver, pickled cherries, toasted brioche

Entrees

Mary's Organic Rotisserie Chicken Breast 26 charred cabbage, lemon potatoes, Greek ranch

Maple Leaf Farms Duck Breast 32 orange infused farrow, fennel

Cedar River Farms Prime Ribeye 49 lemon roasted potatoes, asparagus, blue cheese butter

Wild Mushroom Risotto 24 creamy risotto, seasonal wild mushrooms

House Made Gnocchi 25 potato dumplings, parsnip cream, Spanish chorizo

Prime Petit Filet Mignon 45 gigante bean, spinach, fennel, Ragu

Superior Farms Rack of Lamb 34 orzo, spinach, tomato, cucumber mint relish, tzatziki

Fresh Fish of the Day MP

Sides

Hand Cut Chips 6 oregano & lemon salt (v)

Risotto 6

Polenta 6

"Kali Orexi"