

Mezze Plates

Nov. 2025

Tuna Tartare 18

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

Shrimp Cocktail 15

Chilled, tender shrimp served with a zesty Mediterranean-style cocktail sauce in a martini glassware.

Spinach Artichoke Dip 16

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

Fresh Hummus 15

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

Baba Ghanoush 17

Smoky roasted eggplant with tahini, garlic, lemon and finished with olive oil. Served with lavosh points and vegetables.

Spanakopita 18

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

Sesame Seared Tuna 17

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

Italian Focaccia 12

Made in house 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 calabrian chili aioli.

Crispy Crab Katsu Sticks 18

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

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 balsamic.

Fig & Pig 16

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

Nutty Goat 18

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

Grazing Boards

Mezze Platter 32

Tomato de Odo, Kalamata olives, hummus, baba ghanoush, cucumber slices, carrots, chavre stuffed peppadew peppers, lavosh points, greek meatballs drizzled with tzaziki.

Charcuterie Board 32

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

Entrees

Lobster Mac & Cheese 32

Tender lobster & rigatoni folded into a creamy house three 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 burrata.

Lamb Bolognese 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 with our house lemon pineapple reduction, grilled and served over a bed of ancient grains and mixed vegetables.

Grilled Shrimp Kabobs 25

Shrimp skewers marinated in cilantro, lime, and garlic, grilled and served over a bed ancient grains and mixed vegetables.

Lamb Meatball Kabobs 26

Spiced lamb & beef meatballs and tomatoes skewered and baked over a bed of warm ancient grains and mixed vegetables and finished with a cool tzaziki and chimichurri.

Tuna Poke Bowl 26

Bed of sushi rice, ahi tuna, edmame, 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, with a burnt leek cream sauce served with charred cabbage and potato dumplings.

Greek Meatballs 24

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

Flat Breads

Basil Pesto Chicken 17

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

Greek Gyro 18

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

Steak & Pepper 18

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

Roasted Veggies 17

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

Desserts

Baklava - A rich indulgent dessert made of 32 luscious layers of phyllo dough with finely chopped spiced walnuts and drenched in a honey demerara sauce. Made and baked right here in our kitchen! 9

Dessert Du Jour - Ask your server about our additional fresh homemade dessert options of the day!