

Restaurant Week 2017

Dinner Menu

First Course

Soup of The Day

Baby Octopus & Calamari Santorini

Field Greens, Garlic, Cilantro, Coriander, Lemon and Olive Oil

Keftedes (Greek Lamb Meatballs)

Over roasted eggplant & yogurt spread

Roasted Beet Salad

Field Greens, Spiced Walnuts, Goat Cheese, Dill Vinaigrette

Shrimp Saganaki

Gulf Shrimp Baked in Fennel, Tomato and Feta.

Paul's Greek Salad

Main

Fresh Catch

Chef's daily preparation

Lamb Ragu with Fresh Gnocchi

Leg of Lamb, Basil Pesto, Tomato and Spinach

Beef Short Ribs Stifado

Red Wine, Pearl Onions, Tomato and Spices. Twice Baked Potato and Vegetable

Garden Moussaka

Layers of Potato, Eggplant, Squash and Zucchini baked with Tomato and Bechamel Sauce.

Dessert

Choice of Housemade Desserts

\$34.95