



Restaurant Week Dinner Menu

3 Course Dinner

STARTERS

Steamed Maine Mussels

White Wine, Garlic & Feta

Greek Meatballs " Keftedes"

Blend of Seasoned Ground Lamb and Beef, Side of tzatzki

Restaurant Week Salad

Mixed Greens, Baby Spinach, Fresh Berries, Pumpkin Seeds, Goat Cheese, Creamy Shallot Balsamic Vinaigrette

Avgolemono Soup

Our House Soup; Chicken, Lemon & Orzo

Paul's Greek Salad

Daily Soup

ENTRÉES

Swordfish Vera Cruz **39.95**

Oven Roasted, Tomatoes, Oranges, Capers, Olives, White Wine. Rice Pilaf & Vegetable.

New York Strip **39.95**

Choice, 10 oz. Grilled side of Horseradish Cream Sauce. Crisp. Twice Baked Potato and Vegetable.

Mediterranean Sea Bass "Branzino" **39.95**

Whole fish, Grilled with Oregano, Olive Oil and Lemon. Rice Pilaf and Vegetable

Pork Shank Osso Bucco **34.95**

Braised in Tomatoes, Aromatic Vegetables, White Wine and Lemon Zest. Served with Mashed Potatoes

Cioppino **34.95**

Fresh Fish, Mussels, Clams, Gulf Shrimp, in a White Wine, Tomato & Seafood Broth.

DESSERTS

Key Lime Pie

Baklava and Galatoubourkio

Chocolate Peanut Butter Pie

Coconut Custard Pie

Moonshine Pie and more