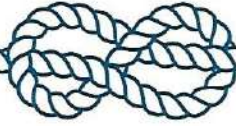


# Menu 2



## *First Course*

(SERVED FAMILY STYLE)

### **MEDITERRANEAN SPREADS**

SKORDALIA, TARAMOSALATA, TZATZIKI AND MELITZANOSALATA

### **GREEK SALAD**

VINE RIPE TOMATO, CUCUMBER, GREEN PEPPERS, ONION,  
KALAMATA OLIVES AND GREEK FETA

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## *Second Course*

(SERVED FAMILY STYLE)

### **FRIED ZUCCHINI AND EGGPLANT**

LIGHTLY FRIED ZUCCHINI, EGGPLANT SERVED WITH TZATZIKI

### **FRIED CALAMARI**

FRESH SQUID, LIGHTLY FRIED

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## *Third Course*

(CHOICE OF)

### **GROUPEL LADOREGANO**

PAN SEARED WITH EXTRA VIRGIN OLIVE OIL AND MAYER LEMON JUICE TOPPED  
WITH CAPERS AND A TOUCH OF HANDPICKED OREGANO

### **FILET MIGNON KE-BOB**

MARINATED MEDALLIONS GRILLED ON A SKEWER WITH PEPPERS, ONIONS AND  
TOMATO SERVED ON A BED OF BASMATI RICE

### **CHICKEN LADOREGANO**

ORGANIC ½ CHICKEN GRILLED ON THE CHARCOAL WITH MAYER LEMON JUICE  
AND EXTRA VIRGIN OLIVE OIL

## *Dessert*

(SERVED FAMILY STYLE)

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ASSORTMENT OF GREEK DESSERTS

### **\$90 PER PERSON**

MENU ITEMS ARE SEASONAL AND ARE SUBJECT TO CHANGE  
ALL FOOD AND BEVERAGE IS SUBJECT TO A 20% SERVICE  
FEE AND 8% SALES TAX