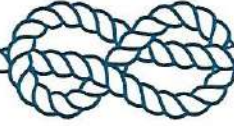


# Menu 4



## 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

#### CALAMARI

CRISPY FRIED CALAMARI

#### OCTOPUS

GRILLED-SUSHI TENDER PORTUGUESE OCTOPUS IN OLIVE OIL

#### CRAB CAKE

95% JUMBO LUMP CRAB MEAT, BREAD CRUMBS, EGG, PARSLEY, OLD BAY SEASONING

• • • •

## Second Course

(CHOICE OF)

#### CHILEAN SEA BASS

PAN SEARED FILET, SERVED IN OUR LEMON, OLIVE OIL AND OREGANO SAUCE

#### BRANZINO

MEDITERRANEAN STRIPE BASS, WHITE FLAKY FISH, MILD FLAVOR (IMPORTED FROM GREECE)

#### STEAK

14 OZ ALLEN BROTHER BEEF USDA PRIME AGED 4-6 WEEKS

#### CHICKEN LADOREGANO

ORGANIC CHICKEN GRILLED ON THE CHARCOAL WITH OLIVE OIL AND LEMON

#### LINGUINI LOBSTER

FRESH MAIN LOBSTER OVER LINGUINI PASTA IN GARLIC WHITE WINE SAUCE

*Dessert*

(SERVED FAMILY STYLE)

**\$130 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