

# MÈZE

TZATZIKI 6
Greek Yogurt – Cucumbers – Garlic Dip

PIKILIA 14
Assortment of All Spreads

OCTOPUS 22
Sashimi Grade Grilled – Capers – Roasted Peppers

KALAMARI 14

Grilled or Flash Fried Calamari - Herb Aioli

# SALADS

**TRADITIONAL GREEK**Tomatoes – Feta – Cucumbers – Red Onions – Peppers – Olives

MAROULI 12
Romaine Hearts – Scallions & Dill – Mild Feta Dressing

ORGANIC KALE

Beets – Walnuts – Fresh Strawberries

**ADD CHICKEN/SHRIMP/CALAMARI/SALMON 8** 

## EGGS

GRECIAN FRITTATA 16
Tomatoes - Peppers - Olives - Spinach - Feta Cheese

KAYANA 16
Oven Roasted Eggs in a Tomato - Feta broth - Crostini

TRUFFLE MUSHROOM OMELET 16

**SALMON EGGS BENEDICT**Smoked Salmon – Hollandaise Sauce – Home Fries

Mushrooms - Home Fries - Truffle Oil

BROKEN NEST
Shoestring Fries – Three Sunny Side-Up Eggs –
"Loukaniko" Artisan Sausage

CROQUE MADAME

15

Black Forest Ham – Gruyere – Pan Fried Eggs

LOBSTER BENEDICT 22
Poached Eggs – Mint Hollandaise – Home Fries

**GREEK COFFEE CRUSTED STEAK & EGGS 21**N Y Strip Loin – Pan Fried Eggs – Home Fries

AVOCADO TOAST
Topped with Creamy Scramble

# BOTTOMLESS BRUNCH 18

Bloody Mary – Champagne – Mimosa – Bellini

Limit 2 hours - Ends 3 PM

## DISHES

**FRENCH TOAST** 13 Tsoureki Bread - Fresh Strawberries - Maple Syrup **BAKLAVA PANCAKES** 12 Cinnamon Sugar - Walnuts - Honey Drizzle **NUTELLA WAFFLE** 16 Fresh Fruit - Nutella Drizzle - Maple Syrups **CRAB BURGER** 18 Crab Cake - Brioche Bun - Hand Cut Fries **FISH TACOS** 15 Fresh Catch of the Day - Flour Tortilla - Fresh Tomato - Chili-Infused Aioli **LOBSTER RAVIOLI 17** House Made - Light Tomato Crème Sauce

## FLATBREADS

ARUGULA
Prosciutto – Arugula – Mozzarella

GREEK
Gyro – Tomato – Feta

## LOBSTER FEAST 45

**Three Courses** 

#### **First Course**

Greek Salad
Calamari – Flash Fried
Penne Rigate with Salmon

### **Main Course**

Simply Grilled
Steamed with Lemon Herb Butter
Stuffed and Baked with Crabmeat + \$5

#### **Dessert**

Almond Baklava Galaktoboureko Selection of Sorbets and Gelato

