



Flamenco Night

Dinner Prix Fixe \$65.00

(Per Person + tax & gratuities)

First Course

Greek Salad Local Tomatoes, Cucumber, Aged Feta, EVOO

Salmon Orecchiette Lite Cream Sauce, Fresh Basil

Octopus (\$8 Supplement) Charred Grilled, Peppers and Onions

Calamari Lightly Flash Fried, Marinara Sauce

Lobster Bisque Soup Garnished with Crabmeat

Second Course

Lavraki Mediterranean Sea Bass, Steamed Garlic-Broccoli

Barbounia Pan-Seared Red Mullet

Seafood & Orzo Calamari, Shrimp, Scallop, Mussels, Baby Clams

New York Strip Steak Lemon Potatoes and Sautéed Mushrooms

Pidakia Lamb Chops, Lemon Potatoes, Braised Green Beans

Dessert

Baklava Walnut and Pistachio

Chocolate Cake Vanilla Gelato

Cream Puff Trio

Sangria // Red or White

Carafe // \$45.00

Glass // \$14.00