

# SUSTAINABLE DINNER MENU

Please enjoy our ingredients grown, raised and caught by the finest suppliers, in our industry, that share our commitment to serving great food.  
We further our dedication to this mission by featuring only antibiotic-free and natural ingredients on our menu

*\*Bread Service Available Upon Request\**

## SOUP

CHEF'S DAILY CHOICE 16

### THE SPREADS 29 / OR 12 EACH

TZATZIKI, MELITZANOSALATA, CARP ROE MOUSSE,  
SKORDALIA, TYROKAFTERI  
*SERVED WITH GRILLED PITA BREAD*

## SMALL PLATES

MOLOS VEGGIE CHIPS 22

Crispy zucchini, parsnip & eggplant tower, tzatziki dip

CHAR-GRILLED OCTOPUS 29

Santorini black fava, red onion, dill gremolata

CALAMARI 21

Grilled with lemon emulsion or flash fried with herb aioli & marinara

TUNA TARTARE 28

Avocado puree, yuzu ponzu sauce, wasabi tobiko, pita chips

FILET MIGNON SOUVLAKI 28

Prime Beef - skewered & grilled, tzatziki sauce

CRABCAKE 26

Colossal crab, remoulade

SAGANAKI 24

Baked Kefalograviera cheese, brandy, lemon and cherry tomato compote

HONEY-GLAZED EGGPLANT 23

Granola, feta, sherry vinegar

## THE RAW BAR

JUMBO SHRIMP COCKTAIL 39

COLOSSAL CRAB MEAT 32

BLACK TOBIKO & AVOCADO

1/2 DZ EAST COAST OYSTERS 18

1/2 DZ KUMAMOTO OYSTERS 28

1/2 DZ CLAMS 12

PORT IMPERIAL SEAFOOD TOWER  
(FOR 2) 75

LOBSTER, CRABMEAT, SHRIMP, MUSSELS,  
CRAB CLAWS, OYSTERS & CLAMS

## SALADS

ROMAINE & DILL 20

Crisp romaine hearts, dill, scallions,  
barrel aged feta cheese, EVOO

CHICORY 23

Fennel, Granny Smith apple, caramelized manouri,  
pasteli, clementine citronette

TRADITIONAL GREEK 22

Vine ripened tomatoes, cucumbers, red onions,  
olives, peppers, barrel-aged feta cheese, oregano,  
aged balsamic, EVOO

BABY BEET 25

Rainbow heirloom beets, anhotiro, radishes,  
mustard greens, walnuts, sherry vinaigrette

## PASTA

### SPANAKORISOTTO 27

Spinach, preserved lemon, feta, cherry tomato compote, spiced bread crumbs

### LOBSTER PASTA 49

Whole lobster braised with fettuccini in tomato sauce with Greek spices & herbs

### SEAFOOD AND ORZO 45

Lobster tail, shrimp, scallops, mussels, clams, fresh tomato

## FRESH FISH MARKET

FRESH CAUGHT, WHOLE FISH, GRILLED ON CHARCOAL. OUR CHEFS DE-BONE YOUR FISH UNLESS OTHERWISE INSTRUCTED. PLEASE VISIT OUR WHOLE FRESH FISH DISPLAY FOR SEASONAL AVAILABILITY

### CATCH OF THE DAY M/P

#### LAVRAKI 38

Kefalonian - seabass, lean white fish, mild & moist tender flakes

#### FAGRI *SERVES 2 PEOPLE* 98

Mediterranean sea - white snapper, medium-firm texture

#### DOVER SOLE 55

North sea - firm, sweet and buttery

#### RED SNAPPER *SERVE 2 PEOPLE* 98

New Zealand - moist & lean fish with distinctive sweet flavor

#### COLOSSAL KING PRAWN 22 EA

Madagascar wild giant shrimp

#### WHOLE LOBSTER 35 PER POUND

Cold water, Nova Scotia hard shell

## ENTREES

### FAROE ISLANDS SALMON 38

Grilled cauliflower, wine-poached raisins, parsnip puree

### LAMB SHANK 32

Slow-cooked, red wine reduction & roasted fingerling potatoes

### DIVER SCALLOPS 45

Pan-seared, creamy risotto, saffron foam

### AHI TUNA 42

Grilled wheatberry salad, shaved apple, kale, citrus Greek yogurt

### CORNISH HEN 29

Brined & grilled roasted endives, lemon emulsion

### LAMB CHOPS 47

Fire-roasted, olive oil & lemon emulsion, sweet potato mash

### PRIME FILET MIGNON 48

Grilled, madeira peppercorn reduction, herbs, roasted lemon potatoes

### PRIME RIBEYE STEAK 69

24oz bone-in, grilled & served with lemon potatoes

## FARM TO TABLE SIDES

HAND CUT FRIES 10

BRUSSELS SPROUTS 15

ROASTED LEMON POTATOES 10

GRILLED VEGETABLES, HALOUMI 18

SAUTÉED ORGANIC WILD GREENS, EVOO 10

FORAGED MUSHROOMS 16

GRILLED ASPARAGUS 16

*In our cooking we only use quality evoo sourced from our own olive groves in Kefalonia, Greece. Our cuisine philosophy is to use the highest quality, natural, organic and sustainable products whenever possible.*

**Executive Chef Michalis Bakakos**