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-Option 1: 3 Course Prix Fixe Menu with a Glass of Wine for Two

-Option 2: 3 Course Prix Fixe Menu with a Glass of Wine for Four

-Choice of Two of The Following Starters

**Pikilia - Traditional Spreads Tarama, Melitzanosalata, Spicy Feta, Humus and Tzatziki*

**Imam- Stuffed Eggplant, Onions, Fresh Tomato Sauce and herbs*

**Garides - Grilled Jumbo Shrimp with Citrus Vinaigrette*

**Fried Calamari - Extra Virgin Olive Oil & Lemon Sauce, Herbs*

**Spanakopita - Traditional Spinach and Feta Pie*

**Avgolemono - Classic Organic Egg-Lemon Soup with Chicken Stock & Orzo*

**Tomatosalata- Heirloom Tomato Salad, Greek Sea Salt, Feta Cheese, Extra Virgin Olive Oil*

-Choice of Two of The Following Entrees or One Greek Style Surf & Turf

** Greek Style Surf and Turf - Charcoal Grilled Main Lobster in the Shell, Ladolemono Sauce, 4 Lamb Chops and one side (Feeds Two)*

**Paidakia - Grilled Baby Lamb Chops with Greek Fries*

**Seafood Gemista - Baked Organic Vegetables Stuffed with Mussels, Gulf Ocean Garden Shrimp and Diver Scallops, Greek Olive Oil, Dill*

**Bronzini - Lean White Fish, Mild Moist Tender Flakes*

**Moussakas - Layers of Sauteed Ground Meat, Eggplant, Potatoes, Topped with Bechamel Sauce*

** Brizola - 16oz Free Range, Charcoal Grilled Black Angus Rib Eye Steak, Greek Style Fresh Cut Fries*

** Arni Youvetsi - Baby Lamb Shank Oven-Baked with Orzo, Fresh Tomato Sauce and Feta Cheese*

**Chicken Souvlaki Skewers - Chicken Skewer with Leek Rice Pilaff*

**Vegetable Pasta - Linguine with Cherry Tomatoes, Asparagus, Zucchini, Eggplant and Kalamata Olives*

-Shared Dessert Platter for Two

**Mixed Assortment of Greek Desserts*