



\$25.95 Lunch | \$35.95 Dinner
(Add \$8 for Wine Pairing)

STARTER

Roasted Butternut Squash Soup

granny smith apples, pomegranate seeds, Greek olive oil

Pomegranate Kale Salad

shredded brussels, pomegranate seeds, gouda cheese,
pepitas, balsamic pomegranate vinaigrette

Fiery Brussel Sprouts

crispy brussel sprouts, scallions, peanuts, sesame seeds
spicy sriracha-mayo

ENTRÉE

Pecan Crusted Salmon

mixed vegetables, walnut-cranberry brown rice, honey butter reduction
*WP-Pinot Grigio, Rufino Lumina

Pork Souvlaki

special Greek dry rub, (2) pork skewers, pita bread, tzatziki, oregano fries
*WP-Pinot Noir, Mark West

Madeira Roasted Half Chicken

mixed vegetables, rosemary roasted potatoes, shiitake-madeira wine reduction
*WP-Cabernet Sauvignon, Columbia Crest

DESSERT

Oreo Chocolate Mousse Shooter

Callebaut chocolate, crumbled double stuff Oreo, chantilly cream

Pumpkin Cheesecake

pepitas, dried cranberries, chantilly cream, caramel drizzle

Vegetarian/Gluten Free Option Available Upon Request *WP=Wine Pairing

Take-out Option Available