



Soupes et Salades

Soup du Jour

made fresh daily

Caesar Salad

romaine lettuce, croutons, parmesan cheese

8

Betteraves

roasted heirloom beets, granny smith apples, candied pecans, seasonal greens, dijon
champagne vinaigrette, goat cheese, fresh dill

12

Hors D'oeuvre

Escargot

tender helix snails, garlic onion butter, basil

9

Keftedes

traditional Greek lamb meatballs, tzatziki, feta cheese

9

Moules Provençale

mussels simmered in a chardonnay cream sauce with tomatoes, basil and red onions
finished with shaved parmesan

13

Shrimp Athenian

large shrimp sautéed with onions, tomatoes, sweet basil and garlic
deglazed brandy and finished with feta cheese

15

add linguini pasta supplement

9

Entrees

Solomos Exohiko

salmon, spinach, feta & fresh dill wrapped in filo pastry and baked golden brown, served with avgolemono sauce and sautéed veggies

23

Bouillabaisse

shrimp, clams, mussels and salmon, simmered in a rich saffron tomato broth

27

Paidakia Arni

lollipop lamb chops ladolemono infused, roasted veggies, mash potatoes

(Jamison Farms Grass-Fed lamb)

26

Beef Wellington

center cut fillet, topped with duxelles and wrapped in puff pastry, with roasted veggies, mash potatoes, and cognac demi-glace

(Certified Hereford Beef)

32

Pasta Primavera

sautéed veggies, garden basil pesto, linguini, pecorino romano

18

Salmon V

roasted veggies, mash potatoes, green olive tapenade, ladolemono

22