

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,
lemon dijon vinaigrette, goat cheese, fresh dill

12

Hors D'oeuvre

Escargot

tender helix snails, garlic butter, basil

9

Keftedes

traditional Greek lamb meatballs, tzatziki, feta cheese

9

Moules Provençale

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

13

Shrimp Athenian

large shrimp sautéed with garlic and onions
deglazed brandy and finished with feta cheese

15

(add linguini pasta 9 supplement)

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 catch of the day, simmered in a rich saffron broth

27

Paidakia Arni

lamb chops, sautéed veggies, mash potatoes, sauce ladolemono
(Jamison Farms Grass-Fed lamb)

26

Beef Wellington

center cut filet, mash potatoes, sautéed veggies
roasted shallot demi-glace
(Certified Hereford Beef)

32

Pasta Primavera

sautéed veggies, sun dried tomato pesto, linguini, pecorino romano

18

Salmon V

roasted veggies, mash potatoes, green olive tapenade, ladolemono

22