



Presenting Wines of Greece
from the
Cava Spiliadis Portfolio

First Course

Rhous Skipper White

Vidiano/Plito

Crete 2013 - 2.5 oz

Main Course

Tselepos Santorini

Assyrtico, Santorini Island

2016 -2.5oz

⌘

Buketo Red

Agiorgitiko/Cabernet/Merlot

2015 - 2.5oz

Dessert

Gerovassiliou Late Harvest

Malagousia

2009 - 2.5 oz.

\$ 30.00 Prix-Fixe
Wine Tasting



Costas Mediterranean Menu

\$39.00

First Course

(Your choice of)

Whole Dorado Royale Sashimi for Two
Fresno Chili, Lime Zest, Shallots, Cilantro

⌘

Octopus

Sushi Quality Mediterranean Grilled Octopus, Santorini Fava

⌘

Greek Meze Plate

Hummus, Chtipiti, Taramasalata, Warm Pita, Raw Vegetables

⌘

Milos Romaine Salad

Hearts of Romaine, Spring Onions, Dill, House Dressing
and Manouri Cheese.

⌘

Mini Gyro Bites

Grilled Fillet with Tzatziki and Pepper Wrapped with Yufka

Main Course

(Your choice of)

Salmon Tartare

Fresno Chili, Shallot, Cilantro Classic or with Truffle Oil Served with Fried
Potatoes

⌘

Swordfish

Grilled Sword Fish topped assorted Seasonal Grilled vegetables

Petite Filet (6 oz.)

Brand Beef all Natural Beef Tenderloin Served with Fries

⌘

Lobster Pasta for Two

Deep-Sea Bay of Fundy Lobster with Linguine

⌘

Grilled Vegetables

Eggplant, Zucchini, Yellow Squash, Baby Fennel, Cipollini Onion,
"The Real Greek Mint Yogurt" and Halloumi Cheese

Dessert

(Your choice of)

"The Real Greek Yogurt"

Topped with Spoon Sweets

⌘

Sorbet

Lemon or Strawberry

*Denotes Vegetarian

**Denotes Sustainable

Available for dine in only

Absolutely no substitutions. Minimum \$39.00 per person