



Presenting Wines of Greece

From the Cava Spiliadis Portfolio
\$ 30.00 Wine Tasting

First Course

Rhous Skipper White

Vidiano/Plyto

Crete 2014 - 2.5 oz

Main Course

Canava Chrissou

Assyrtico, Santorini Island

2016 -2.5oz

⌘

Buketo Red

Agiorgitiko/Cabernet/Merlot

2015 - 2.5 oz

Dessert

Gerovassiliou Late Harvest

Malagousia

2015 - 2.5 oz



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.

Main Course

(Your choice of)

Salmon Tartare

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

⌘

Grilled Atlantic Halibut

Ladalemon, capers, parsley, seasalt served with couscous

⌘

Petite Fillet (6 oz)

Brandt Beef all Natural Tenderloin with Fries

⌘

Astakomakaronada – Athenian 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

Available for dine in only, Sunday-Thursday
Absolutely no substitutions. Minimum \$39.00 per person