

## The 2016 Lunch Menu

\$29.00

### Appetizers

Beluga Lentil Salad with Smoked Sturgeon

or

Two grilled Canadian Scallops served with  
orange and mint salad

or

The Mediterranean Meze Plate - Taramosalata, hummus, tzatziki, spinach pie and Greek olives

or

Our Tomato Salad, served with olives and feta cheese,  
seasoned with sea salt and extra virgin olive oil

or

Grilled Octopus - Sashimi quality Mediterranean  
octopus, charcoal-broiled (\$10 supplementary)

or

Crab Cake - made with the freshest crabmeat from  
Maryland's blue crabs (\$10 supplementary)

### Main Course

Tuna burger, daicon radish salad and lightly  
fried zucchini sticks

or

Dorade Royale, Grilled Mediterranean Sea bream  
served with steamed crown broccoli

or

Faroe Islands Sustainable Organic Salmon,  
simply grilled, served with Santorini piazzi beans

or

Shrimp saganaki with cous cous

or

Lamb chops charbroiled served with  
mixed vegetables (\$10 supplementary)

or

Chicken Brochette - Organic chicken breast on a skewer  
with French fries served over pita

or

Lobster pasta in a light garlic tomato sauce  
(\$15 supplementary)  
(choice of organic farro low calorie pasta  
or semolina pasta)

### Dessert

Karidopita or Sorbet

or

Fresh Fruit of the Season

or

Baklava (\$4 Supplementary)

or

Yogurt Martini (\$4 Supplementary)