

3 COURSE PRIX-FIXE MENU. \$24 PER PERSON. MONDAY TO FRIDAY 11:30AM - 4PM.

APPETIZER

SOUP OF THE DAY

AVGOLEMONO, BEAN SOUP OR FISHERMAN'S STEW.

HARVEST SALAD

WILD FIELD GREENS, DRIED FIGS, APPLE, ROASTED BUTTERNUT SQUASH, WALNUTS
RED ONIONS, FETA CHEESE WITH HONEY VINAIGRETTE AND BALSAMIC REDUCTION.

ENTREES

CHICKEN & CHICKPEA SALAD

SEASONED & GRILLED CHICKEN BREAST, CHICKPEAS, AVOCADO, QUINOA, FETA
ONIONS, ARTICHOKE, SUN DRIED TOMATOES, DILL YOGURT, LEMON VINAIGRETTE.

BEEF SOUVLAKI

MARINATED & GRILLED BEEF TENDERLOIN TIPS, HUMMUS, TOMATOES, ONIONS
ARUGULA, DILL YOGURT SAUCE, SERVED ON A GRILLED PITA BREAD WITH ROASTED POTATOES.

SEAFOOD PASTA

SAUTEED FLOUNDER, SHRIMP, BAY SCALLOPS, WITH SPAGHETTI, IN TOMATO CREAMY SAUCE
PARMESAN CHEESE, BASIL OIL.

CHICKEN PAILLARD

PARMESAN CRUSTED CHICKEN BREAST, PAN SEARED WITH LEMON BUTTER SAUCE
FIELD GREENS, CRUMBLed GOAT CHEESE, ONION, BEETS, HEIRLOOM BABY TOMATOES & WALNUTS.

DESSERT

WALNUT CAKE

TRADITIONAL GREEK WALNUT CAKE, SPICED WITH CINNAMON AND CLOVE, AROMATIC HONEY SYRUP,
TOASTED WALNUTS & CHOCOLATE. WITH VANILLA ICE CREAM, CANDIED ORANGE PEEL.

RICE PUDDING & ROASTED PEAR

FRESH PEAR ROASTED WITH BRANDY, HONEY & CINNAMON, WITH CREAMY RICE PUDDING.



NO SUBSTITUTES OR SHARING. NO OTHER OFFERS OR DISCOUNTS ARE VALID WITH TASTE OF UTC MENU.