



RESTAURANT WEEK

July 14-20, 2024

\$48 per person, no substitutions

APPETIZERS

STUFFED KALAMARI

braised, filled with rice & vegetables

SHORT RIB CROSTINI

garlic crostini, mizithra cheese

STRAWBERRY CUCUMBER SALAD

strawberries, cucumbers, fresh mint,
arugula, white balsamic vinaigrette

ENTRÉES

LAMB SKEWER

carrots & leek rice pilaf

MELI'S VEGAN PASTA

eggplant, tomato concassé,
micro basil & parmesan cheese

GRILLED CHICKEN

tomato relish, olives,
basil, kasseri polenta

SWORDFISH SKEWER

tomato provencal & ladolemono

DESSERT

PEACH COBBLER

with greek yogurt

CHOCOLATE MOUSSE