

## **LIMITED TWO COURSE LUNCH OPTION FOR \$15**

### **COURSE ONE:**

HOUSE SALAD

GREEK SALAD

SOUP OF THE DAY

### **COURSE TWO:**

DUCK PASTRAMI SANDWICH ON SOURDOUGH RYE WITH BLACKBERRY RED ONION MARMALADE, SPINACH AND SWISS CHEESE. SERVED WITH HOUSE CHIPS

SMOKED SALMON MOUSSE ON TEXAS TOAST WITH CUCUMBERS AND TOMATOES, ROMAINE. SERVED WITH HOUSE CHIPS

GRILLED CHICKEN OR GYRO PITA WRAP WITH TZATZIKI SAUCE LETTUCE, TOMATO AND ONIONS. SERVED WITH HOUSE CHIPS

## **LIMITED THREE COURSE DINNER OPTION FOR \$35**

### **COURSE ONE:**

CAESAR SALAD

GREEK SALAD

SOUP OF THE DAY

### **COURSE TWO:**

BISTRO MEDALLION WITH GARLIC MASHED POTATOES, GLAZED BABY CARROTS AND TWISTED CABERNET DEMI-GLACE

CITRUS ROASTED AIRLINE CHICKEN WITH PARMESAN ROASTED RED POTATOES, GARLIC SAUTÉED SPINACH AND A SAGE PAN SAUCE

ZUCCHINI NOODLE AL LA GECKO WITH PAN SEARED CHERRY TOMATOES AND EGGPLANT, OLIVES, PINE NUTS, BASIL INFUSED OIL AND HOUSE MADE LABNEH

### **COURSE THREE:**

NEW YORK STYLE CHEESECAKE WITH A MINT RASPBERRY SAUCE

TIRAMISU

WARM BROWN BUTTER CAKE WITH A VANILLA CUSTARD, SPICED APPLE COMPOTE AND PECAN BRITTLE