

# Thanksgiving

## MENU

### TO START

**Shrimp Cocktail** 3 ea,  
cocktail sauce, lemon GF

**Avgolemono soup** 9  
egg, lemon, chicken, rice

**Greek Salad (Horiatiki)** 11/16  
tomatoes, cucumbers, onions, bell  
peppers, arugula, marinated olives,  
capers, feta, greek vinaigrette GF

**Dolmades** 17  
stuffed grape leaves with meat, rice, and  
herbs, avgolemono sauce

**Vegetarian Dolmades** 14  
herbs, rice, pine nuts, golden raisins GF

**Imam Bailde/Baked Eggplant** 14  
eggplant, tomato, onion, garlic, basil,  
tirokafteri, balsamic reduction GF

**Octopus\*** 24  
fava, pickled onion, garlic aioli GF

**Calamari\*** 17  
pickled peppers, spicy aioli, lemon, capers

**Keftedes/Greek Meatballs\*** 15  
spicy yogurt, roasted tomato sauce

### ENTREES

**Turkey Dinner\*** 42  
mashed potato, squash,  
stuffing, gravy GF

**Cod Plaki\*** 27  
onions, tomatoes, garlic, basil,  
feta mashed, baby zucchini GF

**Mousakas** 24  
eggplant, potatoes, kima,  
bechamel, mizithra

**NY Prime Rib\*** 39  
14 oz cut of prime rib, lemon roasted potato  
asparagus, red wine au jus, horseradish yogurt GF

**Youvetsi\*** 34  
lamb shank, orzo, tomato, mizithra

**Pastitsio** 23  
bucatini, kima, bechamel, mizithra

**Pumpkin Gnocchi** 29  
cider sage brown butter, brussel sprouts,  
walnuts, gorgonzola cheese

\* These items may be served raw or undercooked. \*Consuming raw or undercooked meat, fish, shellfish, or egg may increase the incidence of food-borne illness. Please inform your server if anyone in your party has a food allergy.

GF denotes item is Gluten-Free. GF\* Denotes Item can be made gluten free.