

LIMANI GRILLE

Restaurant Week LUNCH MENU \$22

FIRST COURSE CHOICE OF:

GREEK SALAD

Greek salad, tomatoes, bell peppers, onions, cucumber and feta

GREEK SPREADS

Choice of 2: Tzatziki, Tarama, Tirokafteri, Skordalia, Hummus, or Melitzanosalata

OCTOPUS +\$8

Grilled sashimi quality

AVGOLEMONO

Traditional Greek chicken soup

MAIN COURSE CHOICE OF:

BRANZINO

Mediterranean; Moist and mild served with mixed vegetables and lemon potatoes

SALMON

Scotland: Organic filet served with mixed vegetables and lemon potatoes

CHICKEN SOUVLAKI

2 Organic chicken kebabs with onion & pepper served with & tzatziki and fries

LIMANI BURGER*

8 oz. caramelized onions, sauteed mushrooms, Bacon, white cheddar and fries

STEAK & FRIES* +\$14

14 oz. NY Strip served with fries

Greek Linguine

Spinach, Feta, Tomato, Garlic and EVOO

LIMANI GRILLE

FIRST COURSE CHOICE OF:

GREEK SALAD

Greek salad, tomatoes, bell peppers, onions, Cucumber and feta

FRIED CALAMARI

Rings of fresh squid, lightly fried

OCTOPUS +\$8

Grilled sashimi quality

AVGOLEMONO

Traditional Greek chicken soup with eggs & lemon

MAIN COURSE CHOICE OF:

BRANZINO Moist & mild served with mixed vegetables & lemon potatoes

SALMON Organic filet served with mixed vegetables and lemon potatoes

CHICKEN Murray's organic two chicken breasts, marinated and grilled with rosemary and thyme, with lemon potatoes

FILET MIGNON SOUVLAKI* 2 skewers served with Tzatziki with fries

LAMB CHOPS* +\$12 3 Grilled lamb chops, with lemon potatoes

LOBSTER LINGUINI +\$14 Linguini, 1 1/4 lbs. Maine Lobster, Metaxa bisque with tarragon

Greek Linguine ~ Spinach, Feta, Tomato, Garlic and EVOO

DESSERT CHOICE OF:

KARIDOPITA

Walnut sponge cake, cinnamon, cloves, and honey syrup

YOGURT

Authentic Greek yogurt with thyme honey and walnuts

SORBET

2 Scoops of the Chef's Seasonal favorites