

LIMANI GRILLE

FALL RESTAURANT WEEK

DINNER – 3 COURSE \$39.00

(12:00PM-3:00PM)

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

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

SALMON

Scotland: 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 pita and
Tzatziki with fries

LAMB CHOPS* +\$12

2 Grilled lamb chops, with lemon potatoes

LOBSTER LINGUINI +\$16

Steamed 1 ¼ lb. lobster over linguine with tomato sauce

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

LIMANI GRILLE
SPRING RESTAURANT WEEK
LUNCH – 2 COURSE \$24
(12:00PM-3:00PM)

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 +\$10 ~ Grilled sashimi quality

AVGOLEMONO ~ Traditional Greek chicken soup with eggs & lemon

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. with caramelized onions, sauteed mushrooms, bacon, white cheddar and fries

GREEK LINGUINE ~ Spinach, Feta, Tomato, Garlic and EVOO

STEAK & FRIES* +\$14 ~ 14 oz. NY Strip served with fries