

LIMANI GRILLE

WINTER RESTAURANT WEEK

LUNCH – 2 COURSE \$24.00

(12:00PM-3:00PM)

FIRST COURSE

CHOICE OF:

GREEK SALAD

Greek salad, tomatoes, bell peppers, onions, cucumber, & 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 & fries

LIMANI BURGER*

8 oz. with caramelized onions, sauteed mushrooms, bacon, white cheddar, Served with fries

GREEK LINGUINE

Spinach, Feta, Tomato, Garlic and EVOO

STEAK & FRIES* +\$14

8 oz. NY Strip served with fries

LIMANI GRILLE

WINTER RESTAURANT WEEK

DINNER – 3 COURSE \$39.00

(3:00PM-CLOSE, SATURDAY: 3:00PM-7:00PM)

FIRST COURSE

CHOICE OF:

GREEK SALAD

Greek salad, tomatoes, bell peppers, onions, Cucumber, & 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 & lemon potatoes

SALMON

Scotland: Organic filet served with mixed vegetables & lemon potatoes

CHICKEN

Marinated and grilled organic chicken breasts 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