

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
FALL RESTAURANT WEEK
LUNCH – 2 COURSE \$24

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 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