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## THE STARTERS

<b>WARM GOAT CHEESE</b> - Baked with bread crumbs & served with sundried tomato pesto & roasted garlic	6.95
<b>FLAMING CHEESE (SAGANAKI)</b> - Melted Asiago cheese flamed tableside with brandy	7.50
<b>ESCARGOT</b> - French snails in mushroom caps sautéed in garlic olive oil & served with a garlic aioli	9.95
<b>CRISPY FRIED ARTICHOKEs</b> - Lightly battered artichokes served with a garlic aioli	6.50
<b>GARLIC SHRIMP</b> - Large shrimp sautéed in olive oil, garlic & white wine	8.95
<b>JAMAICAN JERK SHRIMP*</b> - Large shrimp sautéed in olive oil & Jamaican jerk seasoning	8.95
<b>CRISPY FRIED CALAMARI</b> – Fried strips of tender calamari steak served with a sweet chili sauce	9.50
<b>HUMMUS</b> - Blended Garbanzo beans with tahini, lemon juice, & garlic	5.95
<b>TRIO OF HUMMUS</b> – Classic hummus, Kalamata olive hummus and spicy roasted red bell pepper hummus	8.50
<b>BABAGHANOJ</b> - Roasted eggplant blended with tahini, lemon juice, & garlic	5.95
<b>KITCHEN SAMPLER</b> - Hummus, Tabouleh, & Babaghanouj	9.50
<b>DOLMATHES</b> – Grape leaves stuffed with rice and spices	9.50
<b>FRENCHY HUMMUS</b> – Classic hummus topped with seasoned ground sirloin, pine nuts, red onions & toasted almonds	7.95
<b>SOUP OF THE DAY</b>	4.95

\*Spicy Dish

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## THE SALADS

<b>KITCHEN</b> - Organic mixed greens, romaine, tomato, cucumber, red onion, feta with our house vinaigrette	4.95
<b>TABOULEH</b> - Chopped salad of romaine lettuce, parsley, mint, tomato, green onion & cracked wheat	5.50
<b>SESAME SALMON FILET</b> - Romaine, cilantro, red & yellow bell peppers, green onions, feta & Thai vinaigrette	15.50
<b>PEAR, GORGONZOLA, &amp; WALNUT</b> - Organic mixed greens, romaine, raisins, with champagne vinaigrette	9.95
<b>ATHENIAN</b> - Romaine, tomato, cucumber, red onion, Kalamata olives, boiled egg, feta, & anchovies with our house vinaigrette	9.95
<b>MARGARITA</b> - Sliced tomato, feta, Kalamata olives with our house vinaigrette	6.75
<b>CAESAR</b> - Romaine lettuce tossed with Parmesan cheese & croutons with our signature Caesar dressing	5.95
Add grilled chicken to any of the above salads	4.50

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## THE CLASSIC MAINS

<b>CHICKEN TERRACE</b> - Broiled breaded chicken breast, stuffed with cream cheese & chives, with capellini Alfredo pasta & vegetables.	16.95
<b>GYROS DINNER</b> - Sliced Gyros meat with tomato, onions, traditional tzaziki sauce, served with rice & vegetables	14.95
<b>MOUSSAKA</b> - Baked layers of eggplant with seasoned ground sirloin in tomato sauce & an egg custard topping, with rice & vegetables	14.95
<b>NORWEGIAN SALMON</b> - Broiled with creamy lemon dill sauce, served with rice & vegetables	19.95
<b>VEAL CYPRESS</b> - Veal scaloppini topped with shrimp, avocado & chili hollandaise, with rice & vegetables	21.50
	Chicken instead of veal 16.95

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## THE MAINS

<b>CITRON CHICKEN</b> - Chicken breast with artichokes, mushrooms, red & yellow peppers & capers in a citrus sauce with rice & vegetables	16.95
<b>SPAGHETTI A LA CATALANA</b> - Spanish style tomato sauce with Spanish chorizo and ground sirloin baked with Parmesan cheese	17.95
<b>CAPELLINI TERRACE</b> - Angel hair pasta topped with artichokes, feta, sundried tomatoes & red bell peppers in a basil cream sauce	15.50
<b>PASTA AL POMODORO</b> - Fresh basil, tomatoes, onions, garlic & mushrooms, served over linguini	12.50
<b>PORTOBELLO MUSHROOM RAVIOLI</b> - Served with an artichoke, scallion, sundried tomato light cream sauce	14.95
<b>SHRIMP PIROGUE*</b> - Tomatoes, habanero peppers, onion & mushrooms over grilled eggplant topped with feta cheese, rice & vegetables	20.95
<b>VEAL BARCELONA</b> - Veal scaloppini & grilled eggplant with a chorizo & ground sirloin tomato sauce baked with Parmesan cheese	21.50
<b>VEAL TERRACE</b> - Veal scaloppini sautéed with mushrooms, finished with a pine nut Marsala cream sauce, with rice & vegetables	18.95
<b>VEAL PICATTA</b> - Veal scaloppini sautéed with a lemon butter caper sauce, served with linguini pesto & vegetables	18.95
<b>GORGONZOLA BURGER</b> - 10oz ground Angus beef with caramelized onions & Gorgonzola cheese, with hand cut fries & garlic aioli	13.95
<b>FILET MIGNON</b> - 8oz herb encrusted filet topped with a creamy Béarnaise sauce, served with grilled asparagus & rosemary potatoes	27.95
<b>LAMB SHANK</b> - Fall-off-the-bone lamb, slow roasted in a tomato consommé with carrots & onions, served with rice & vegetables	22.50

\*Spicy Dish

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**THE WHITES**

	<b>GLASS</b>	<b>BOTTLE</b>
GRYPHON CREST RIESLING - GERMANY	6	22
FERRARI CARANO FUME BLANC - CALIFORNIA		27
DASHWOOD SAUVIGNON BLANC - NEW ZEALAND	7	25
KIM CRAWFORD SAUVIGNON BLANC - NEW ZELAND		39
GREYWACKE SAUVIGNON BLANC - NEW ZELAND	12	48
KRIS PINO GRIGIO - ITALY		29
LA CAÑA ALBARIÑO - SPAIN	8	30
CA'MONTINI PINOT GRIGIO - ITALY	7	27
KING ESTATE PINOT GRIS - OREGON	9	35
DOMAINE NAPA CHARDONNAY - RUSSIAN RIVER VALLEY, CALIFORNIA	7	25
JORDAN CHARDONNAY - RUSSIAN RIVER VALLEY, CALIFORNIA		55
MER SOLEIL CHARDONNAY - SANTA LUCIA HIGHLANDS, CALIFORNIA	12	48
TALBOTT SLEEPY HOLLOW CHARDONNARY ESTATE GROWN – SANTA LUCIA HIGHLANDS, CALIFORNIA		65

**THE ROSE**

SABLES D'AZURE - FRANCE	9	35
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**THE REDS**

TALBOTT KALI HART PINOT NOIR - SANTA LUCIA HIGHLANDS, CALIFORNIA	9	35
TALBOTT SLEEPY HOLLOW PINOT NOIR ESTATE GROWN – SANTA LUCIA HIGHLANDS, CALIFORNIA		70
GREG NORMAN PINOT NOIR - CALIFORNIA	9	29
GLORIA FERRER PINOT NOIR - CALIFORNIA		32
PASCUAL TOSO MALBEC - MENDOZA, ARGENTINA	9	35
PLUNGERHEAD LODI ZINFANDEL - SONOMA, CALIFORNIA	7	24
DUCKHORN DECOY MERLOT - NAPA VALLEY, CALIFORNIA		39
LEESE FITCH MERLOT - SONOMA, CALIFORNIA	7	22
ANTINORI PEPPOLI CHIANTI - ITALY		47
PETER LEHMANN BAROSSA SHIRAZ- AUSTRALIA	9	35
GREG NORMAN CABERNET SAUVIGNON - CALIFORNIA	8	28
JUSTIN CABERNET SAUVIGNON - PASO ROBLES CALIFORNIA	12	46
BELL CABERNET SAUVIGNON- CALIFORNIA		65
JORDAN CABERNET SAUVIGNON - NAPA VALLEY, CALIFORNIA		90
SILVER OAK CABERNET SAUVIGNON – ALEXANDER VALLEY, CALIFORNIA		95
STAGS LEAP ARTEMIS CABERNET SAUVIGON – NAPA VALLEY, CALIFORNIA		110

**THE BUBBLES AND THE SWEETS**

ZONIN PROSECCO (187ML) - ITALY	8	7
SARACCO MOSCATO D'ASTI - ITALY		27
J BY JORDAN BRUT - RUSSIAN RIVER VALLEY, CALIFORNIA		56
J BY JORDAN ROSE - RUSSIAN RIVER VALLEY, CALIFORNIA		60
VEUVE CLICQUOT CHAMPAGNE - A REIMS, FRANCE		90

**THE GROWN UP**

TAYLOR FLADGATE 20 TAWNY PORT - PORTUGAL	8	
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