



THE STARTERS

HUMMUS - Blended Garbanzo beans with tahini, lemon juice, & garlic	5.50
BABAGHANOJ - Roasted eggplant blended with tahini, lemon juice, & garlic	5.50
KITCHEN SAMPLER - Hummus, Tabouleh, & Babaghanouj	9.50
SOUP OF THE DAY	4.50

THE SALADS

SESAME ENCRUSTED SALMON - Romaine, cilantro, red & yellow bell peppers, green onions, feta with Thai vinaigrette	14.50
JAMAICAN JERK CHICKEN* - Organic mixed greens, romaine, tomato, cucumber, feta, & mango salsa with our house vinaigrette	10.95
CRISPY CHICKEN - Organic mixed greens, romaine, tomato, cucumber, boiled egg, feta, & crispy prosciutto with honey dijon	10.95
TABOULEH - Chopped salad of romaine lettuce, parsley, mint, tomato, green onion & cracked wheat	5.50
PEAR, GORGONZOLA, & WALNUT - Organic mixed greens, romaine, craisins, with champagne vinaigrette	9.95
KITCHEN SALAD - Organic mixed greens, romaine, tomato, cucumber, red onion, feta with our house vinaigrette	4.95
CAESAR - Romaine lettuce tossed with Parmesan cheese & croutons with our signature Caesar dressing	4.95
ATHENIAN - Romaine, tomato, cucumber, red onion, Kalamata olives, boiled egg, feta, & anchovies with our house vinaigrette	9.95
Add grilled chicken to any of the above salads	3.50

*Spicy Dish

THE SANDWICHES AND BURGERS

GRILLED CHICKEN PLT SANDWICH - Crispy prosciutto, lettuce, & tomato with Manchego cheese & smoked paprika aioli	8.95
JAMAICAN CHICKEN SANDWICH* - Topped with mango salsa & caramelized grilled pineapple with cilantro avocado emulsion	8.95
MEDITERRANEAN FISH TACOS - Battered black cod, sautéed onions, red & yellow bell peppers, garlic, & chilies with paprika aioli	9.95
GYROS SANDWICH - Sliced gyros meat, tomato, onions, & traditional Tzaziki sauce, served on grilled pita	6.95
BEEF OR CHICKEN SLOVAKIA PHILLY - Sautéed with green peppers & onions with, melted Asiago cheese, served on grilled pita	8.95
CLASSIC BURGER - Angus beef with your choice of cheese, served with french fries	9.95
GORGONZOLA BURGER - Angus beef with caramelized onions & Gorgonzola cheese, served with french fries	11.95

*Spicy Dish

THE LUNCH PLATES

CITRON CHICKEN - Breast of chicken sautéed with artichokes, mushrooms & capers in a citrus sauce, served with rice & vegetables	10.95
CHICKEN TERRACE - Broiled with cream cheese & chives, served with angel hair Alfredo pasta & vegetables.	10.95
JAMAICAN JERK CHICKEN - Chicken breast marinated in hot & spicy seasoning, served with tomato basil linguini pasta & vegetables	10.95
BLACK COD SAMFANIA - Pan-seared black cod served with sautéed eggplant, onions, peppers, & tomatoes, served with rice	11.50
NORWEGIAN SALMON - Broiled with creamy lemon dill sauce, served with rice & vegetables	14.50
CAPELLINI TERRACE - Angel hair pasta topped with artichokes, feta, sundried tomatoes, & red bell peppers in a basil cream sauce	9.95
CHICKEN LINGUINI - Grilled chicken served with tomato basil, sundried tomato, garlic, & olive oil	9.95
SHRIMP LINGUINI - Shrimp & mushrooms sautéed with spicy ginger, cilantro, chili peppers, garlic, & olive oil	13.50
VEAL OR CHICKEN CYPRESS - Encrusted, topped with shrimp & avocado in a spicy hollandaise sauce	14.50
STEAK FRITES - Herb-encrusted 5 oz. beef tenderloin with Béarnaise sauce, served with hand cut fried & vegetables	18.95

*Spicy Dish

PLEASE SEE YOUR SERVER ABOUT SPLIT ITEM CHARGE



THE WHITES

	GLASS	BOTTLE
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
-------------------------	---	----

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		7
SARACCO MOSCATO D'ASTI - ITALY	8	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	
--	---	--

2200 NORTH RODNEY PARHAM, LITTLE ROCK ARKANSAS, 72212
501 - 217 - 9393