



À la Carte Bronze Menu \$13.99 per person

Soup • Salad

Field Greens & Gorgonzola

Organic baby greens tossed with toasted walnuts, dried cranberries, Gorgonzola cheese & balsamic vinaigrette

Classic Greek

Romaine lettuce, tomato, cucumber, sweet bell peppers, scallions, pepperoncini, olives & feta

Caesar

Crisp romaine lettuce tossed with ciabatta croutons, grated Romano cheese & Caesar dressing.

Soup au Pistou

Hearty Provençal soup with basil pesto

Today's Soup Selection

Entrée

Field Greens & Gorgonzola Salad

Organic baby greens tossed with toasted walnuts, dried cranberries, Gorgonzola cheese & balsamic vinaigrette. Available with grilled chicken breast

Classic Greek

Romaine lettuce, tomato, cucumber, sweet bell peppers, scallions, pepperoncini, olives & feta. Available with grilled chicken breast

Caesar

Crisp romaine lettuce tossed with ciabatta croutons, grated Romano cheese & Caesar dressing. Available with grilled chicken breast

Pokilia

Hummus, satziki & tapenade with fresh baked pita, cucumber, spicy walnuts

Stock Pot Lunch

Choice of soup with Gorgonzola salad, hummus & pita

Turkish Vegetable Burec

Spinach, mushrooms, artichoke hearts, tomatoes, scallions, garbanzo & kidney beans, Serrano peppers, cilantro, black olives, garlic & fresh herbs wrapped in crisp baked phyllo dough.

Spanakopita

Spinach sautéed with fresh dill, leeks & French feta cheese wrapped in crisp baked phyllo

Penne al Pomodoro e Fresco Basilico

Penne pasta with tomatoes, garlic shallots, fresh basil & Mediterraneo extra virgin olive oil. Available with grilled chicken breast

Large Bowl of Soup

Larger portion of soup au pistou or today's soup selection

Dessert

Assorted Cookies with Fresh Fruit (Served Family Style)

Includes soup or salad, entree, dessert, bread, taramousalata, extra virgin olive oil, coffee, & iced tea