



2022 Restaurant Week Menu

Appetizers

Small Greek Village Salad

Traditional tomato and feta salad with cucumber, bell peppers, red onion, and kalamata black olives

Savory Bread Pudding

A Black Olive invention is a bread pudding. Our famous olive bread, leeks, portabella mushrooms, artichokes and Greek cheese

Lamb Meatballs

3 Greek style lamb meatballs with Tzatziki sauce

Chicken Souvlaki

Marinated free-range chicken breast skewered and grilled to perfection, served with tzatziki for dipping

Baby Stuffed Calamari on the Grill

This smaller version of our Black Olive favorite takes fresh calamari, stuffed with Manouri and feta cheese, then delicately grilled for one of our most requested small plates.

A supreme juxtaposition of taste and texture

Entrees

Mediterranean Sea Bass

This Mediterranean favorite known as Lavraki, Bronzini, or Loup de Mare feeds on shrimp, which comes through in the taste. It is low in oil content and slightly flakey, but firm, in texture

Maine Lobster Pasta

Maine Lobster Tail in a light tarragon white wine cream served over linguini

Mushroom Spanakopita

Mushroom, Spinach, red Swiss chard, Leeks, Sheep's milk cheeses in phyllo

Marinated Grilled Baby Lamb Chops

Chilean Sea Bass

This is our local favorite. Also known as Striped Bass, it is full of flavor with moderate oil content and slightly firm texture. Grilled.

Filet Mignon Souvlaki

Prime tenderloin skewered and grilled to perfection, served with tzatziki for dipping

Desserts

Chocolate Mousse

Tiramisu

Fresh Berries & XO orange brandy cream

Baklava Ice Cream

\$45.00 Gratuity & Taxes not included