



SYMI
GREEK REDEFINED

LUNCH PRIX FIXE

Two courses prix fixe \$29

Three courses prix fixe \$34

Tuesday - Friday 12:00 - 3:00 PM

Beverages, tax & gratuity not included

Not available for parties over 6 & on holidays

FIRST COURSE

Avgolemono Soup

Clams On The Half Shell (4)

Oysters On The Half Shell (6)

Spanakopita

Dips - spicy feta and beetroot hummus with crudite

Beef Carpaccio - arugula, shaved parmesan,
lemon vinaigrette, served with a breadstick

SECOND COURSE

Kotopoulo (Chicken) Souvlaki with Rice & Tzatziki

Filletto of Bronzino with Horta

Psari Plaki - cast iron roasted filet of sole, onions,
tomato, potato, light santorinian white wine & tomato sauce

Mediterranean Pasta or Zucchini Noodles - onions,
cherry tomatoes, chili, garlic, capers, olives, parsley

Filet Mignon Kebab - with pita, tzatziki and french fries

THIRD COURSE

Saragli

Greek Yoghurt

Karidopita

LUNCH SPECIALS

8 oz NY Strip \$28

with french fries - red wine reduction

Lamb Burger \$25

grilled haloumi cheese, tzatziki,
arugula, sliced tomato, sliced red onion

Horiatiki Salad \$18

add chicken \$6

add shrimp or pan seared salmon \$9

Prasini Salad \$14

add chicken \$6

add shrimp or pan seared salmon \$9

House Made Black Truffle Linguini \$25

garlic, truffle butter, parmesan

Lobster Roll \$33

with house made potato chips and pickles

connecticut style, lemon, butter, garlic, cayenne, mayo & chives

*R consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness

*V vegetarian *GF gluten free

Please advise us if anyone in your party has a food allergy