

SPRING RESTAURANT WEEK

DINNER- 3 COURSE \$46

FIRST COURSE CHOICE OF:

AVGOLEMONO

Traditional Greek chicken soup

GREEK SALAD

Vine ripe tomato, persian cucumber, vidalia onion, feta, capers, Kalamata olives *V & GF

SYMI CHIPS

Paper thin zucchini & eggplant chips, tzatziki *V

MEDITERRANEAN OCTOPUS + \$15

Grilled, roasted pepper, red onion, caper *GF

CALAMARI

Simply fried, marinara

STEAMED MUSSELS

Garlic, white wine, herbs, grilled bread

MAIN COURSE CHOICE OF:

LAVRAKI

Grilled, lemon potatoes, ladolemono

NORWEGIAN SALMON

Grilled, leek rice, ladolemono

SEAFOOD LINGUINE

traditional house-made pasta, mussels, clams, shrimp, squid, white wine sauce
(+\$5 squid ink pasta)

HALF ROASTED CHICKEN

With lemon potatoes

PORK CHOP

Double- cut Berkshire chop, Greek-style fresh cut fries *R, GF

FILET MIGNON +15

8oz, red wine reduction, hand-cut French fries

LAMB CHOPS +15

Simply grilled, lemon potatoes *R

DESSERT CHOICE OF:

Karidopita/Yogurt/Galaktoboureko/Saragli

*R raw *V vegetarian *GF gluten free

We reserve the right to add a gratuity of 20% for a party of 6 or more people.

*Cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase the risk of foodborne illness, especially if you have a certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. The prices listed on our menu are for cash purchases only. A 3.5% convenience fee will be applied to all credit card transactions. This fee is waived for all payments made cash or debit card.

SPRING RESTAURANT WEEK

LUNCH- 2 COURSE \$24

FIRST COURSE CHOICE OF:

AVGOLEMONO

Traditional Greek chicken soup

GREEK SALAD

Vine ripe tomato, persian cucumber, green pepper, vidalia onion, feta, capers, Kalamata olives *V, GF

PIKILIA TRIO

Traditional spreads: beetroot hummus, tirokaferi (spicy feta), tzatziki *V

CALAMARI

Simply fried, marinara

STEAMED MUSSELS

Garlic, white wine, herbs, grilled bread

MAIN COURSE CHOICE OF:

LAVRAKI

Grilled, lemon potatoes

NORWEGIAN SALMON

Grilled, leek rice, ladolemono *R, GF

KOTOPOULO

Boneless organic chicken breast kebab, leek rice *GF

SYMI BURGER

8 oz. housemade beef patty, sliced tomatoes and onion, Land O Lakes American Cheese, and fresh hand-cut french fries

(add bacon \$5, add avocado \$5)

HOUSE-MADE BLACK TRUFFLE LINGUINI

Garlic, truffle butter, parmesan

*R raw *V vegetarian *GF gluten free

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