

# TASTE OF SYMI - HAPPY MOTHER'S DAY

**\$75 MOTHER'S DAY DINNER MENU 3pm to 8pm . Beverage, Tax & Gratuity not included. Kids's menu also available.**

## FIRST COURSE

(Kindly select one)

### AVGOLEMONO SOUP

Traditional Greek chicken lemon soup.

### PIKILIA TRIO

Traditional spreads: hummus, tirokafteri (spicy feta), tzatziki \*V, Grilled Pita

### HORIATIKI SALAD

Vine ripe tomato, Persian cucumber, green peppers, Vidalia onion, feta, capers, Kalamata olives, extra virgin olive oil \*V & GF

### BEET SALAD

Roasted red and yellow beets, marinated in garlic oil, served with almond-garlic skordalia, garnished with dill & scallions \*V

### PRASINI

Romaine lettuce, scallion, dill, feta, Kalamata olives chef's velvety house dressing \*V & GF

### SPANAKOPITA

Greek spinach pie, spinach, feta, phyllo, sesame seeds \*V

### SHRIMP COCKTAIL

2 Colossal shrimps, cocktail sauce \*R, GF

### CALAMARI

simply fried, marinara sauce

### KEFTEDES

3 Greek meatballs, tzatziki \*GF

## SECOND COURSE

(Kindly select one)

### LAVRAKI

European seabass, (Branzino/Loup de Mer) white fish with lean, mild sweet flavor, served with steamed cauliflower & broccoli

### \*NORWEGIAN SALMON

Grilled, leek rice, ladolemono \*R, GF

### NOVA SCOTIA ATLANTIC HALIBUT

Wild caught whitefish filet simply grilled, grilled vegetables, ladolemono \*R, GFF

### SWORDFISH

Simply Grilled, broccolini & feta, sauted with garlic, ladolemono \*GF

### GEMISTA

Suffed peppers with, rice, mushrooms, asparagus, zucchini and herbs \*V & GF

### KOTOPOULO

Organic chicken breast kebab, leek, rice \*GF

### SEAFOOD LINGUINE

Linguini pasta, mussels, clams, shrimp, squid, white wine sauce.

### \*FILET MIGNON

8 oz, red wine reduction, grilled asparagus \*R, GF

**Add 8oz Lobster Tail (\$30 Supplement)**

### \*LAMB CHOPS (+\$15 Supplement)

Simply grilled, lemon potatoes \*R

### LOBSTER PASTA (+\$20 Supplement)

1.5lb Maine Lobster, linguine pasta, chili, tomato, basil

### GARIDES (\$20 Supplement)

Madagascar extra colossal shrimp, lemon butter, garlic, sauteed spinach \*GF

## DESSERT

(Kindly select one)

### GREEK YOGURT

Authentic Greek Yogurt topped with sour cherries, honey, walnuts

### KARIDOPITA

Classic Greek spiced walnut cake, cinnamon, cloves and honey syrup

### GALAKTOBOUREKO

Traditional Greek semolina custard wrapped in phyllo and a light orange syrup.

### BAKLAVA

Layers of flaky phyllo filled with chopped walnuts in a honey syrup

### CHEESECAKE

Creamy, topped w/ Greek sour cherries

### FRUIT PLATE

Assortment of pomeapples, melon, watermelon, grapes, orange

## SHAREABLE SYMI CLASSICS

### \*SYMI TOWER \$80

6 oysters, 6 clams, 2 colossal shrimp, jumbo lump crabmeat \*R

### \*SYMI CHIPS \$24

paper thin zucchini & eggplant chips, tzatziki \*V

### MEDITERRANEAN OCTOPUS \$34

Grilled, roasted pepper, red onion, caper \*GF

\*R raw \*V vegetarian \*GF gluten free

\*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 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% convenience fee will be applied to all credit card transactions. We reserve the right to add a gratuity of 20% for a party of 6 or more people.