

SPECIALS

Starters

Bread Service 2

French Onion Soup 10

Manhattan Clam Chowder 10

Spicy Local Clams

(8) Clams sautéed with tomatoes, garlic, shallots, white wine, clam broth, and Calabrian chilies. Served with warm bread 17

Bacon Wrapped Scallops

4 Scallops served over remoulade sauce 20

Bavarian Pretzel

Large, twisted pretzel with salt, served with house cheese sauce and mustard 14

Loukaniko Saganaki

Traditional Greek sausage flavored with spices like orange zest, fennel, and oregano simmered in a rich, spiced tomato sauce and topped with feta cheese served with focaccia bread 18

Summer Halloumi Salad

Grilled Halloumi Cheese from the island of Cyprus, spring mix, cucumbers, carrots, beets, caramelized pears tossed in a strawberry vinaigrette 18

Entrees

Prime Rib Sandwich

House roasted prime rib. Thinly sliced and braised in au jus. Served on a kaiser roll with horseradish cream, fires, and a pickle 25

Certified Angus Beef NY Strip

12oz strip, baked potato, compound butter, broccolini. 59

Pastitsio Greek Lasagna

It features layered Tubular pasta, a rich, cinnamon spiced ground meat sauce (Beef), and is topped with thick bechamel sauce 25

Nova Scotia Halibut

Oven roasted, butter crumbed filet, roasted asparagus, lemon sauce, paprika couscous. 42

Moussaka Greek Eggplant Casserole

Eggplant meat sauce, topped with delicious bechamel sauce 25

Artisan's Craft Beer on Draught

Blackberry Ale 4.8% abv Draft \$8

Mexican Lager 4.9% abv Draft \$8

Artisans Blonde Ale 4.9% ABV \$8 Pint

Artisans IPA 5.8% ABV \$8 Pint

Watermelon Ale 4.8% ABV \$8 Pint

Flander's Red Ale 5.2% ABV \$8 Pint

Wine Specials

Angels Ink Pinot Noir - Rich, round and supple bursting with juicy crushed berries wrapped in warm vanilla spice **\$25**

Sartori Di Verona Pinot Grigio - crisp acidity, and notes of honeysuckle, pear, and green apple. A light-bodied wine, perfect as a refreshing aperitif **\$25**

Ferrari - Carano Siena - I Comprised of select lots of Sangiovese, Malbec, Petite Sirah and Cabernet Sauvignon. The vibrant wine boasts notes of blackberries, raspberry jam, cola, cinnamon and spice. Sweet oak notes and hints of butterscotch from barrel aging add layers of complexity **\$10 glass /\$30**