

Mediter

TWILIGHT (EARLY) DINING MENU

SUNDAY - THURSDAY 4:00PM-4:45PM
(NOT AVAILABLE ON HOLIDAYS)

3 COURSE DINNER \$55

SOUP, SALAD OR APPETIZER, ENTRÉE, AND
DESSERT

STARTERS, SOUPS & SALADS

GARBANZO, LENTIL AND SWEET PEA SOUP 

CAESAR CLASSICO

GREEK SALAD

Cucumbers, olives, tomatoes, red onion, Greek feta, pepperoncini, lemon-herb olive oil dressing

DOLMEH

Grape leaves stuffed with organic rice, served with tzatziki

LAMB KEFTEDES

Lamb meatballs, rosemary-mint glaze, homemade tzatziki

ENTREES

CHICKEN FRANCESE

Free-range chicken breast, egg-washed, sautéed in white wine, fresh lemon juice, extra virgin olive oil, and capers, served with parmesan risotto and vegetables

BEEF TENDERLOIN KABOB

Filet of beef marinated with Mediterranean spices and fresh herbs, charbroiled, served with saffron rice, grilled vegetables, and tzatziki sauce

BRANZINO

Oven-baked with figs, apricots, and raisins, a hint of lavender, Mediterranean spices, served with parmesan risotto, citrus saffron butter sauce, and vegetables

SALMON PAPPARDELLE ALLA TOSCANA

Pappardelle pasta tossed with blackened salmon, Tuscan-spiced rustic vegetables, rosemary-infused olive oil, white wine, roasted garlic, aged parmesan, olives, and roasted tomato sauce

VEGAN PAELLA 

Saffron rice and assorted vegetables

VEGETARIAN DELIGHT 

Baked tomato stuffed with Mediterranean couscous, dolmeh (grape leaves stuffed with organic rice), sautéed spinach with garlic and white wine, seasonal vegetables

SPINACH PASTA WITH ARTICHOKEs 

Fresh rolled spinach fettuccine, artichokes, seasonal vegetables, light white wine, olive oil, and light tomato sauce

DESSERTS

**KEY LIME PIE
BAKLAVA**

UPGRADE YOUR DINNER CHOICE FOR AN ADDITIONAL \$10

CARNE PAELLA

Saffron rice, chicken, filet mignon, Spanish chorizo

PAELLA VALENCIANA

Saffron rice, vegetables, shrimp, mussels, clams, calamari, chorizo, chicken

LAMB SHANK

Domestic lamb shank, slowly braised for six to eight hours, tempranillo red wine sauce, fresh herbs, Mediterranean spices, mushroom risotto

FISH OF THE DAY - MEDITERRANEAN STYLE

Fresh herbs, roasted tomatoes, capers, Kalamata olives, sundried tomatoes, lemon, parmesan risotto, vegetables