

# PELLA SIGNATURE



## APPETIZERS & SALADS

### MEZZE PLATTER

*baba ghanoush, spicy feta, tzatziki, chef's selection of cured meats and cheeses, olives, crudité, pita*

### SAGANAKI (V)

*pan fried kefalograviera cheese, apple and fig compote*

### CRAB MEAT AVOCADO (GF)

*green pepper, red roasted pepper, chipotle aioli*

### BEETS & GOAT CHEESE (GF/V/N)

*baby arugula, roasted beets, cranberries, candied walnuts, honey cider vinaigrette*

### TUNA TARTARE

*avocado mousse, persian cucumbers, red onion, fresh herbs*

### OCTOPUS (GF)

*wood-grilled, cherry tomatoes, potatoes, arugula, balsamic vinaigrette*

### DOLMADES

*stuffed grape leaves, ground beef, rice, mint*

### GREEK SALAD (GF/V)

*tomatoes, cucumbers, green peppers, red onion, kalamata olives, feta cheese, evoo*

## ENTRÉE

*20% off any bottle of wine with our Easter Special Selections.*



*-Easter Special Selections-*

### MIX GRILL (SERVES 2-3)

*thin sliced 10 oz ribeye, lamb chops, 1/2 grilled boneless chicken, ground beef kebabs, grilled veggies, pita, spicy feta, tzatziki, country fries*

### MARKET FRESH FISH | MP

*-Ask us for the catch of the day-*



### 8 OZ FILET MIGNON (GF)

*delicate cut tenderloin (choice of side)*

### BONE IN LAMB CHOPS (GF)

*chimichurri, garlic, lemon, arugula, oregano, parsley*

### GREEK CHICKEN (GF)

*deboned half roasted chicken, yukon potatoes, broccolini, greek vinaigrette*

### 20 OZ PRIME WAGYU RIBEYE (GF)

*(choice of side)*

### GRILLED SPANISH BRANZINO (GF)

*lemon, evoo, oregano*

### RISOTTO VERDE (V)

*arborio rice, sautéed mushrooms & asparagus, aromatic herbs, parmesan cheese*

## SIDES

### MUSHROOM & ASPARAGUS (GF/V)

*chanterelles, balsamic glaze*

### OVEN ROASTED POTATOES (GF/V)

*oven roasted yukon potatoes, garlic, oregano, lemon*