

# PELLA SIGNATURE



## Mother's Day Menu

### 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*

#### CAESAR SALAD

*romaine, parmesan, croutons, corn, crispy turkey bacon*

#### GRILLED SEAFOOD MIX (GF)

*octopus, calamari & shrimp*

#### OCTOPUS (GF)

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

#### SPANAKOPITA (V)

*phyllo stuffed with feta cheese, spinach, spring onion, dill*

#### GREEK SALAD (GF/V)

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

### ENTRÉE

*Celebrate Mom with Mumm Brut Rosé*



*-Mother's Day 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

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

#### OVEN-ROASTED LAMB SHANK (GF)

*oven-roasted marinated lamb shank, lemon-thyme roasted potatoes*

#### SHORT RIB RAGU (GF)

*6-hour braised beef in rich tomato sauce, mashed potatoes*



#### 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*