



KEEP THE MAGIC!

\$35/Person + Tax & Gratuity

THIS MENU CANNOT BE SHARED

CHOICE OF APPETIZER

SAGANAKI

Vlahotiri cheese flamed tableside with brandy ⑤

CRISPY CALAMARI

Crispy fried with lemon

TRADITIONAL GREEK SALAD

Fresh vine ripe tomatoes, cucumbers, onions, peppers, kalamata olives, Greek barrel feta, evoo, vinegar and fresh oregano ⑤

CHOICE OF ENTREE

LAMB CHOPS

Colorado lamb chops marinated for 36 hours with fresh herbs and garlic, served with Lemon Potatoes and YiaYia's Vegetables ⑥

FILET MIGNON

10 oz. of tender filet medallions, served with Lemon Potatoes and YiaYia's Vegetables ⑥

LAVRAKI BRONZINO

Fresh from Greece, grilled and served with lemon, olive oil, wild greens and spinach rice ⑥



CHOICE OF DESSERT

BAKLAVA

Walnuts, cinnamon, cloves and honey ⑤

OPA EKMEK

Kantaifi shredded phyllo dough, walnuts, custard cream, and whipped topping ⑤

LOUKOUMADES

Greek style donuts with honey syrup and walnuts

ADD A LITTLE MAGIC!

+LOBSTER TAIL TO ENTREE - 22

+WINE FLIGHT - 16

GA'IA MONOGRAPH MOSCOFILERO

dry white wine / rose petal / spice

GA'IA MONOGRAPH AGIORGITIKO

smooth red wine / fruity finish

PAPPAGIANNAKOS MELIAS

sweet white wine / pineapple

+COCKTAIL FLIGHT - 16

APHRODITE'S KISS

Ketel One grapefruit rose vodka / Elderflower / Prosecco / orange twist

APOLLO GIVES YOU WINGS

Ketel One cucumber mint vodka / Melon liquor / sweet and sour

AMBROSIA NECTAR

Metaxa 7 Star / Carolan's / nutmeg / chocolate