

# BOCA RESTAURANT MONTH 2018



## SUNSET DINNER

— 4:00 PM–7:00 PM —

### \$6 COCKTAILS

SPECIALTY COCKTAIL OR CHOICE SPIRIT WITH MIXER

#### Phanes Poison

vodka, honey, lime, basil

#### Mykonos Ruins

tequila, ginger, pineapple, lemon

#### Ponos Mule

gin, lime, grapefruit juice, ginger beer

### SPIRITS

Vodka, Gin, Tequila, Rum, Whiskey, Rye, Scotch

### \$5 DRAFT BEER

26 Degree Captain Ron

26 Degree IPA1A

Tank Brewery Freedom Tower

Biscayne Bay Siren's Saison

Tequesta Der Chancellor Kölsch

Seasonal Selection

### FREE BOTTLE OF WINE

Receive a free bottle of wine with a purchase of two entrées!

Pinot Grigio

Chardonnay

Prosecco

Pinot Noir

Cabernet Sauvignon

### APPETIZERS PLEASE SELECT ONE

#### Greek Salad

HORIATIKI

beefsteak tomatoes, cucumbers, onions, bell peppers, kalamata olives, feta, evoo, red wine vinegar

#### Tomato Bisque

greek yogurt, chive

#### Classic Caesar

SALATA TOU KAISARA

romaine lettuce, croutons, parmesan house caesar dressing

#### Lemon & Egg Soup

TRADITIONAL AVGOLEMONO

chicken, lemon, orzo, egg

#### Fried Calamari

TIGANITA KALAMARAKIA

seasoned and flash fried, served with tomato sauce


#### Zucchini Chips


TIGANITO KOLOKITHI

crispy zucchini chips, tzatziki

### ENTREES PLEASE SELECT ONE

#### FROM THE DISPLAY


Bronzino  28  
LAVRAKI - IMPORTED FROM GREECE  
lean white meat, moist, tender, mild

Dorado  26  
TSIPOURA - IMPORTED FROM GREECE  
firm white meat, rich, succulent

Red Snapper  36  
LYTHRINI - WILD CAUGHT ATLANTIC  
lean white meat, sweet, delicate

Dover Sole  58  
GLOSSA - WILD CAUGHT FROM HOLLAND  
pan seared, delicate, firm, full flavored

Kona Kampachi  35/LB  
IMPORTED FROM HAWAII  
yellow tail family, meaty, buttery, healthy

Australian Lobster Tail  39  
warm water lobster tail, olive oil, oregano,  
served with grilled vegetables

10 oz | 45 24oz | 95

#### FROM THE LAND

Yia Yia's Moussaka 22  
layered potatoes, eggplant, zucchini,  
braised beef, aromatics, béchamel sauce

Pennsylvania Lamb Shank 32  
slow braised bone-in lamb shank,  
sautéed orzo, seasonal vegetables

Citrus Grilled Pork Chop  26  
oregano, braised red cabbage,  
caramelized apple, crispy onions

Roasted Chicken  23  
citrus-herb marinated half chicken,  
roasted lemon potatoes, fava beans

Australian Lamb Chops  52  
jumbo asparagus spears, roasted lemon  
potatoes, rosemary-balsamic reduction  
2 CHOPS | 28 4 CHOPS | 52

8oz Filet Mignon 39  
potato croquette, scallion, grilled broccolini,  
honey spiced carrots, chasseur sauce

Prime Tomahawk Ribeye  90  
32oz bone-in creekstone farms tomahawk  
ribeye, maitre'd butter

#### FROM THE SEA

Chilean Sea Bass  42  
braised with tomatoes, fava beans, sweet  
onions, potatoes, capers

Hokkaido Sea Scallops  36  
rainbow cauliflower gremolata, saffron  
braised leeks, ouzo cauliflower crema

Grilled Florida Grouper  29  
summer vegetables briam, scallion,  
kalamata olive, dill chimichurri sauce

Scottish Salmon 29  
psino fregola, confit baby tomato & fennel,  
green garbanzo beans, parsley pistou

Maryland Crab Cakes 38  
jumbo lump crab, mustard aioli, spinach rice

### DESSERT PLEASE SELECT ONE

Baklava, Loukamades, Vanilla Custard, Scoop of Chocolate, Vanilla, or Sorbet