

# Kalypso's Valentine's Day MENU

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## 1ST COURSE - Choose 1

### Spanakopita

Golden, flaky phyllo triangles filled with a savory blend of spinach, herbs, & creamy feta cheese.

### Crab & Corn Bisque

Rich and velvety bisque with sweet corn and tender crab meat, finished with a touch of cream.

### Grilled Calamari + \$4

Tender calamari marinated in olive oil, garlic, and fresh lemon, lightly grilled and served over silky white bean purée.

### Baked Brie in Filo

Creamy brie wrapped in crisp, golden filo pastry, drizzled with honey and finished with crushed walnuts, with warm pita bread.

### Trio Dip

House-made tzatziki, creamy hummus, and spicy whipped feta, served with warm, fresh pita bread.

### Avgolemono Soup

Classic Greek egg-lemon soup with tender chicken, rice, and fresh lemon.

### Caesar Salad

Crisp chopped romaine tossed in house Caesar dressing, topped with freshly grated Parmesan and crunchy croutons.

### Greek Salad

Fresh mixed greens with tomatoes, cucumbers, bell peppers, onions, feta cheese, Kalamata olives, artichoke hearts, and pepperoncini, tossed in traditional Greek dressing.

## 2ND COURSE - Choose 1

### Jumbo Shrimp Française

Lightly egg-battered jumbo shrimp, pan-fried and finished in a bright lemon, white wine, and butter sauce, served over spaghetti aglio e olio.

### Slow-Roasted Greek Half Chicken

Herb-marinated chicken roasted until tender with olive oil, oregano, and lemon, served with Greek-style potatoes and seasonal vegetables.

### Mediterranean Whole Branzino

Whole branzino roasted and finished with lemon olive oil and Mediterranean herbs, served with sautéed asparagus and rice pilaf.

### 12 oz Hand-Cut Angus New York Strip

Grilled to perfection & topped with classic béarnaise sauce, served with garlic mashed potatoes & tender broccolini sautéed in extra virgin olive oil and garlic.

### ENHANCEMENTS

### Creamy Lemon Herb Lobster & Scallops + \$7

Sweet lobster meat and tender sea scallops gently tossed in a silky lemon-herb cream sauce with Parmesan and a hint of Dijon, served over creamy lemon orzo.

### Greek-Style Lamb Chops + \$5

Marinated and char-grilled lamb chops finished with oregano and lemon, served with Greek-style potatoes and sautéed asparagus.

### 6 oz Smothered Filet Mignon + \$7

Tender filet topped with a rich Cabernet mushroom and onion reduction, served with garlic mashed potatoes and creamed spinach.

## 3RD COURSE - Choose 1

### Lemon & Blueberry Cheesecake Tarts

Delicate filo pastry tarts layered with creamy lemon cheesecake and fresh blueberries.

### Baklava Popover

Warm, flaky pastry filled with honey-sweetened nuts, finished with a light syrup drizzle.

### Brownies à la Mode

Rich chocolate brownie served warm with vanilla ice cream and chocolate sauce.