

Kalypso's Valentine's Day

MENU

\$49.95 / PP

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.