



accent

EUROPEAN LOUNGE

individual starters

beef carpaccio - 8

paper-thin slices of tenderloin served rare, drizzled with olive oil, dusted with cracked pepper, sea salt, and shards of fresh parmesan cheese.

bacon wrapped lobster - individual 12 double 22

tender pieces of lobster, wrapped with maple-cured bacon, resting on a grilled baguette and drizzled with a butter cream sauce.

smoked salmon - 13

fresh salmon lightly smoked and sliced, accented with lemon dill cream cheese whip, capers and red onion.

hummus - 11 (serves two)

freshly prepared chickpeas marinated in a blend of olive oil, garlic, cracked salt and pepper. muddled at the table, served with an assortment of rustic breads for dipping.

bruschetta - 7

fresh tomatoes, onions, garlic and basil on grilled bread. served with grilled french baguette.

salad el greco - 8

calmata olives, tomatoes, red onions, cucumber, and tonnes of feta cheese, nestled in arugula and spinach leaves, drizzled with classic greek dressing.

house salad - 6

tomato, cucumber, red onion, tossed with mixed greens in a sweet house dressing.

