

## CURBSIDE SERVICE

Uber Eats, Skip the Dishes

Wed- Frid 11h30 - 2h30 | 17h00 - 21h00  
Saturday 17h00 - 21h00

### TARTARES

|               |   |         |
|---------------|---|---------|
| <b>SALMON</b> | Apple carpaccio, avocado, crostini          | 16   30 |
| <b>TUNA</b>   | Avocado, miso sauce, sesame seeds, crostini | 18   34 |

### APPETIZERS

|                               |   |                 |
|-------------------------------|---|-----------------|
| ALASKAN KING CRAB             | Market Availability!  | 86/lb.          |
| FRIED CALAMARI                | Panko-crusted zucchini and home-made cocktail sauce   | 18              |
| TUNISIAN OCTOPUS              | Red onions, capers, oregano, EVOO   | 28              |
| LOBSTER & SHORT RIB DUMPLINGS | Veal reduction infused with sesame oil, Miso-mirin sauce, sesame seeds, chives, truffle oil | 14              |
| OYSTERS ROCKEFELLER (3)       | Spinach, mushrooms & Mornay sauce   | 21              |
| ASIAN BEEF SPRING ROLLS       | Mango plum sauce, sesame seeds  | 15              |
| Mini BURGERS (3)              | Aioli, cheddar, sautéed mushrooms   | 15              |
| GRILLED SEAFOOD PLATTERS      | (Calamari, Tunisian Octopus, Shrimps, Scallops, sautéed spinach)                            |                 |
|                               | Sampler.....75  | Platter.....160 |

### SALAD

|                   |   |    |
|-------------------|---|----|
| THE ALIKI "GREEK" | Tomatoes, Lebanese cucumbers, Spanish onions, Kalamata olives, green peppers, Greek barrel Feta, oregano, EVOO, grilled bread | 15 |
| MODERN CAPRESE    | Tomatoes, mozzarella di Bufala, pesto, balsamic reduction, prosciutto   | 18 |

### MAIN COURSE

|                         |   |    |
|-------------------------|---|----|
| PORTUGUESE CHICKEN      | ½ Chicken marinated in Piri-Piri spice blend; accompagnied with fingerling potatoes and snow peas   * Please allow 30 minutes for cooking | 25 |
| FILET OF LOUP DE MER    | Cipollini onions, cherry tomatoes, Kalamata olives, capers, white wine, herbs, seasonal vegetables  | 30 |
| SESAME-CRUSTED TUNA     | Panko crusted rice cake, baby spinach, wasabi aioli, ginger, Yuzu-mirin sauce   | 42 |
| SESAME-CRUSTED SALMON   | Bok choy, miso-mirin sauce and ginger   | 34 |
| BRAISED SHORT RIB       | Yukon Gold home-cut fries, Port-veal reduction  | 27 |
| "T380" BURGER           | Brioche, aioli, Boston lettuce, roasted tomato, Cheddar, apple smoked bacon, Yukon Gold home-cut fries                                    | 18 |
| LOBSTER RAVIOLI         | Sun-dried cherry tomatoes, peppercorns, brandy cream sauce and topped with ½ Canadian lobster tail  | 30 |
| FISH 'N CHIPS           | Homemade Tartar sauce, seasonal greens, home-cut fries  | 25 |
| VEAL SCALLOPINI MARSALA | Veal loin lightly dusted in flour, pan-seared, topped with mushrooms, Marsala wine, a touch of cream; buttered linguini                   | 35 |
| CHICKEN PARMIGIANA      | Lightly breaded, pan fried, topped with tomato sauce, provolone, mozzarella, finished in the oven; buttered linguini                      | 25 |

### DESSERT

|                |    |
|----------------|----|
| Cheese cake    | 10 |
| Chocolate cake | 9  |

### WINE

Available upon request!

(PICK-UP ONLY)

## BBQ BACK-YARD LIVING 2020!

|      |                        |
|------|------------------------|
| 2    | DRY-AGED RIBSTEAK 16oz |
| 2    | PETIT FILET MIGNON 6oz |
| ½    | PORTUGUESE CHICKEN     |
| 2    | SAVOURA TOMATOES       |
| ¼ LB | KALAMATA OLIVES        |
| ¼ LB | BARREL GREEK FETA      |
| 4    | BAKED POTATOES         |

\$150

We Appreciate your support! | Stay Safe!