

# Foti's

## Starters

### **\*Foti's Classic Wedge**

fresh, crisp baby iceberg topped with house made blue cheese dressing, tomatoes, bacon and green onion

### **\*Toasted Walnut Salad**

with fresh mixed greens tossed in our house made walnut vinaigrette with preserved apricots, red onion, cucumbers, sundried tomatoes and Applewood smoked crumbled blue cheese

### **\*Roasted Beet and Goat Cheese Tower**

with granny smith apples, candied walnuts, pickled mushrooms

## Main Courses

### **\*Foti's Style Chicken and Waffles**

tandoori marinated crispy fried chicken and falafel waffles with curry spiked Greek yogurt, carrot chutney, and sautéed local vegetables

### **\*Catch of the Day**

Ask your server about today's amazing offering!

### **\*Grilled Bistro Steak+**

with Truffle and parmesan dusted pomme frites with sautéed local vegetables, finished with a bloody mary butter sauce

### **\*Ouzo Spiked Grilled Lamb Meatballs and Fasolakia Giaxni(Braised Beans)+**

served in a traditional Greek tomato sauce with grilled flatbread, crumbled feta, Greek salsa, and tzatziki

## Dessert

### **\*Grande Marnier Crème Brûlé**

with hints of vanilla

### **\*Brazilian Chocolate Torte**

with Orange Coffee Caramel Sauce, Sea Salt Tuille and topped with a strawberry and balsamic swirl ice cream

### **Granny Smith Apple and Cinnamon Bread and Butter Pudding**

with Caramel Sauce and Vanilla Ice Cream

\*CAN BE MADE GLUTEN FREE

+Consuming Raw or undercooked foods raises your risk of food borne illness