



*With over 40 years of restaurant experience,
we've focused our commitment to the comfort of our guests
by sourcing local, quality ingredients,
as well as offering excellent, attentive service, and a welcoming atmosphere.*

*Our goal is to offer a unique twist on Mediterranean cuisine
with influences from Italy, Greece and the Middle-East.*

*From The Golden Stag family to yours, we hope your dining
experience reflects the work and love we put into hand-crafting every meal.
Quality takes time.*

STARTERS & SALADS

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| Saganaki
"Opa!" Seared goat cheese, served sizzling with Sherry and lemon along with house-fired pita. | 14 | Spanakopita
Crisp philo with spinach, feta, dill, ricotta and fresh herbs. Served with a lemon-dill glaze. | 14 |
| Mediterranean Trio
Fresh hummus, tabbouleh, vegan stuffed grape leaves, topped with feta, pine nuts, and a lemon tahini drizzle. Served with house-fired pita. | 16 | Burrata De Caprese
Fresh creamy Burrata served with heirloom tomatoes, balsamic drizzle, fresh spinach, and Himalayan salt. Served with our signature toast points. | 22 |
| Golden Greek Salad
Grilled feta, roasted golden beets, red onion, cucumber, Kalamata olives and fresh tomato. Served over crisp greens with lemon Greek dressing.
{Add Chicken Breast 8} | 16 | Coastal Fall Salad
Organic field greens with apples, dates, salted pistachios, cranberries, apricots and feta served with a lemon tahini balsamic dressing.
{Seasonal Offering} | 16 |

WOOD-FIRED ARTISAN PIZZA

Note: As with all wood-fired pizza, charring is to be expected

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| The Real Margherita
Fresh pulled mozzarella, San Marzano tomato sauce, sea salt, fresh basil, with a balsamic reduction. | 22 | The Not-a-Rita
Hand shredded fontina cheese with sun-dried tomato, basil, pesto, pine nuts, and olive oil. | 22 |
| The Prosciutto & Fig
Fresh fig jam, thinly sliced prosciutto, mozzarella blend, topped with walnuts, dried fig, and a balsamic reduction. | 22 | The Aegean
Fresh basil pesto, kalamata olives, tomato medley, sliced pepperoncini and red onions. Topped with feta cheese. | 22 |
| The Pesto Pollo
Mozzarella blend, basil pesto, tomato medley, grilled chicken breast, and Kalamata olives. | 22 | The Quattro
Mozzarella and fontina blend with San Marzano tomato sauce, capocollo, salami, pepperoni, and soppressata. | 24 |
| The Pesto Primavera
Mozzarella blend, basil pesto, fresh zucchini, red onion, squash and Holland peppers. | 22 | The Pasto Abbondante
Hand shredded fontina cheese with San Marzano tomato sauce, grilled chicken, asparagus, leek, and potato. | 24 |
| The Bee Sting
Fresh Mozzarella with San Marzano tomato sauce, soppressata, Italian sausage, hot honey and red pepper. | 24 | The Barbeque Pollo
Marinated and grilled chicken breast, red onion, jalapeño, and hickory-smoked barbeque sauce. | 24 |

Craft-Your-Own Wood-Fired Pizza | 18 + Toppings

Toppings include: Pepperoni, Bacon, Italian Sausage, Chicken Breast, Capocollo, Salami, soppressata, Black/Green/Kalamata Olives, Prosciutto, Mushroom, Jalapeño, Genoa Salami, Mild Peppers, Green Pepper, Tomato, Red Onion, Pesto, Basil, Feta, Parmesan, Mozzarella, Fontina
{ Watch your pizza being prepared through our specialty viewing window }

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat/gluten, eggs, peanuts, tree nuts, soy, and milk. Please express any allergy concerns to your server.

Notice: Tickets will not be split for groups of six or more people and a minimum gratuity charge of 18% will be added to the final bill.

SPECIALTIES

<p>Lemon Chicken Piccata 28 Hammered tender chicken breast sautéed with a lemon caper dill sauce served over organic basmati rice with veggie du jour.</p>	<p>The Golden Beurre Blanc 34 Fresh sautéed shrimp in a lemon scampi beurre blanc sauce, tossed in squid ink pasta with golden flakes.</p>
<p>Lola's Vegan Peppers 22 Delicately stuffed Holland pepper with savory plant based crumble, basmati rice, herbs, and San Marzano tomato sauce. Served with toast points and house made tabbouleh. Vegan.</p>	<p>Pesto Chicken Fettuccine 28 Hammered tender chicken breast, sautéed with sun-dried tomatoes and Kalamata olives. Deglazed with white wine and served in a pesto garlic cream over fettuccine.</p>
<p>Chicken Marsala 28 Hammered tender chicken breast sautéed with shallots, quartered portobello mushrooms and deglazed with sweet Marsala wine. Served with veggie and potato du jour.</p>	<p>Pasta Carbonara 28 Sautéed pancetta with quartered portobello mushrooms, deglazed with white wine and served in a garlic cream sauce. Tossed in fettuccine pasta, and garnished with sweet peas.</p>
<p>The Golden Stag 39 Our Version of Traditional Saltimbocca: Tender Elk sautéed with shallots, garlic, fontina and prosciutto deglazed with red wine. Served with veggie and potato du jour.</p>	<p>Shish Tawook 27 Freshly marinated chicken breast with peppers, portabella, red onion, and grape tomato. Served over organic basmati rice with a tahini drizzle, tzatziki, and cucumber tabbouleh salad.</p>
<p>Abbacchio A Scottadito 44 Garlic and shallot glazed grilled lamb chops served medium rare, over rice with mint marmalade.</p>	<p>Chicken Verdura Fresca 28 Leek and Portabella Béchamel sauce with sun-dried tomatoes over fettuccine with free range chicken breast.</p>
<p>Greek Rubbed Ribeye 44 10oz broiled and pan-seared Choice Ribeye. Medium rare and sizzling with a tarragon truffle butter. Served with veggie and potato du jour.</p>	<p>Blood Orange Chicken 34 Free range chicken breast sautéed with a blood orange mint glaze, apricots, cranberries and pistachio. Served with veggie and potato du jour.</p>

BUILD YOUR OWN PASTA | 20

Pasta	Sauce	Toppings
Rigatoni	Formaggio	Shrimp +8
Fettucini	Classic Alfredo	Chicken +6
Cavatappi	Pesto Genovese	Sausage +4
Penne Rigate	Creamy Heirloom	Portobello +4

DESSERT

<p>Warm, House-made Baklava 11 Made with MI honey, pistachio & walnuts. {Served Ala Mode with Gelato du Jour 3}</p>	<p>Wood-Fired Cobbler 11 Locally sourced and seasonal. {Served Ala Mode with Gelato du Jour 3}</p>
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SIDES

<p>Vegan Stuffed Grape Leaves 6</p>	<p>Hummus W/ Feta 7</p>
<p>House Side Salad 7</p>	<p>Greek Side Salad 8</p>