



SPECIALS

May 7 - May 19

Cocktail

Original Tzatziki Sour 10

Cucumber infused vodka, muddled cucumber & dill, house sour mix, topped with a Greek yogurt foam and dill

Wine

Gerard Bertrand Perles de Sauvignon Blanc

Languedoc-Roussillon, France
glass 6.5 bottle 24

Appetizer

Crab Stuffed Artichokes 14

Artichokes filled with Mediterranean crab stuffing on a bed of mixed micro greens with a red pepper coulis

Sandwich

Roasted Lamb Gyro 16

Slow roasted leg of lamb rubbed with olive oil, Greek herbs and spices served on pita bread with tomatoes, red onion and a house made tzatziki sauce, served with a Greek side salad

Entrée

Mediterranean Swordfish 39

available Thursday - Saturday only

Grilled swordfish seasoned with Mediterranean spices over a bed of lemon herb potatoes and a roasted vegetable medley of red bell peppers, asparagus, zucchini and red onion, drizzled with ladolemono

Dessert

Loukoumades 8

Greek donuts soaked in honey and served with Henry's French Vanilla Silk ice cream topped with almonds and honey

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(Our menu serves dishes with nuts.)

Chef will not accept responsibility for heavily modified items or steaks cooked past medium, due to compromising the integrity of the dish.