

Sofia's Bar & Lounge Menu

Appetizers & Light Fare

Fried Calamari - Seasoned Calamari, roasted Plum Tomato Marinara	\$10
Tomato Bruchetta - Ripe tomatoes, Fresh Basil, Extra Vrgin Olive Oil, Garlic, Red Onions, Locatello Cheese	\$7
Steamed Clams - dozen clams, Lemon, White Wine and Garlic Olive Oil	\$9
Shrimp & Scallops Mykonos - Simmered in a red or white Garlic Broth	\$12
Chicken Souvlaki - Grilled Chicken Tenders, Horta, Balsamic Glaze	\$10
Keftethes - Pan-fried Beef Meatballs flavored with Mint, served with Tzatziki	\$9
Spanakopita - Spinach, Leek and Feta Pie, baked in Phyllo	\$8
Dozen Wings - Medium or Honey BBQ, served with Blue Cheese and Celery	\$9
Buffalo Chicken Tenders - Served with Blue Cheese and Celery	\$8
Twin Angus Beef Sliders - Lemon Garlic Aioli, Lettuce, Tomato and Fries	\$12
Lamb Gyro - Lettuce, Tomato and Tzatziki in Grilled Pita Bread with Fries	\$9
Oysters Rockefeller - Baked with Spinach in a buttery Ouzo Herb Reduction	\$12
Clams Casino - Top Neck Clams, baked with Peppers, Onions and Bacon	\$9

Small Plates

Steak Bruchetta – Sirloin Steak on Toasted BoursinCrostini, Roasted Red Pepper Marmalade	\$12
Buffalo Shrimp - on a Bed of Maytag Blue Cheese Dressing	\$10
Traditional Greek Salad - With Grilled Chicken	\$12
Caesar Salad – With Grilled Shrimp	\$14
Pasta Sofia - Chicken, Spinach, Red roasted Peppers, Porcini Cream Sauce	\$14
Pasta Corfu – Capellini with shrimp and scallops in a basil marinara sauce	\$18
Mousaka - Layered Eggplant, Zucchini, Potatoes, Tomato Ground Beef, Kefalograviera Béchamel served in an Iron Skillet	\$18
Crabcake - Pan-seared, Jumbo Lump Crabcake, wild Mushroom Risotto, Summer Vegetables, Remoulade Sauce	\$15
Petit Filet Mignon - Mashed Potatoes, Portabellas, Caramelized Onions	\$24
Scottish Organic Salmon - Pan-seared with a Fresh Tomato-Basil topping, Sweet Potato Mash, seasonal vegetables	\$22
Macaroni and Crab - Baked Macaroni with Jumbo Lump Crabmeat, in a Gruyere Truffle Cream Sauce	\$18