

APPETIZERS

SMALL PLATES

FETA	barrel aged feta, marinated calamata olives, salt cured capers	6.5
BEETS	oven roasted, red wine vinegar, extra virgin olive oil, skordalia	6.5
RISOTTO PUFFS	crispy rice balls stuffed with mozzarella & oven-dried tomatoes	7.5
DOLMADES	stuffed leaves with beef and rice	9.5
JUMBO SHRIMP (4)	cavo's horseradish cocktail sauce, served chilled	10.5
GREEK SPREADS	cavo's homemade assortment of greek dips, pita crisps	10.5
SAGANAKI	pan seared kefalograviera flamed with metaxa	10.5

FROM THE LAND

SOUVLAKI	fork tender organic chicken, barrel-aged feta	7.5
MEATBALLS	pan-fried, stuffed with sheep's milk cheese, fresh herbs	8.5
SHORT RIBS	black Angus short ribs of beef over creamy polenta, red wine reduction	10.5

FROM THE SEA

MUSSELS	prince edward island mussels in a kakavia broth, cherry tomatoes	9.5
SHRIMP	in filo, baked feta, tomato, thyme scented cretan honey	9.5
CALAMARI	golden, chick pea floured calamari, zucchini, fresh lemon	12.5
TUNA & SALMON TARTAR	with avocado, cucumber, sesame & lemon	13.5
CRAB CAKE	maryland jumbo lump, white beans, parsley and lemon	14.5
OCTOPUS	charcoal grilled with olives, chickpeas, golden potatoes	14.5

SALADS

ROMAINE	creamy feta and anchovy dressing, crispy pita	9.5
TOMATO	vine ripened tomatoes, crumbled barrel-aged feta, extra virgin olive oil	10.5
GREEK	tomato, cucumber, olives, feta, red onions, capers, baby arugula	12.5

LARGE PLATES

PASTAS

- RAVIOLI** filled with swiss chard & feta, baby tomato sauce, fresh herbs 15.5
- GREEK STYLE PASTA** braised fork tender lamb, tomato and fresh goat cheese 16.5
- SEAFOOD SPAGHETTI** shrimp, scallops, calamari, octopus, spicy tomato broth 22.5

FISH

- SALMON** wild pacific salmon, grilled, oregano crusted, stewed gigantes beans 22.5
- HALIBUT** charcoal grilled over "spanakorizo" fresh spinach and rice 23.5
- GREY SOLE** local caught, winter vegetable couscous, salt cured capers, lemon, parsley 24.5
- MONTAUK TUNA** "psaria plaki" baked with tomato, olives, potatoes, and herbs 25.5
- WHOLE FISH** Market Available ~ gulf red snapper, loup de mer, orata, fagri P.A.
ask your server for today's fish - served with greek lemon potatoes, sautéed spinach

CAVO'S STEAK HOUSE SELECTIONS

FROM CAVO'S WOODBURNING CHARCOAL FIRED GRILL

all our steaks are U.S.D.A. prime quality and served with spiced fresh cut fries

- SKIRT STEAK** greek oregano and red pepper marinated, lemon, cretan extra virgin olive oil 29.5
- FILET MIGNON** greek oregano, lemon, cretan extra virgin olive oil 36.5
- DOUBLE CUT NEW YORK STRIP STEAK**
greek oregano, lemon, cretan extra virgin olive oil 38.5

MEATS

- CHICKEN** murray's organic, pan roasted with orzo, sweet onions, tomatoes, peppers 18.5
- PORK CHOP** organic roasted pork chop, yukon gold mashed potatoes, red wine reduction 22.5
- LAMB CHOPS** from colorado, braised ragout of okra, tomato, garlic, and greek pasta 38.5

Executive Chef/Proprietor Eric Miller

Catering for all occasions
20% Gratuity added for parties of 6 or more