

## ■ tapas

<b>WINGS (LEMON PEPPER, MORROCAN OR HOT)</b> one pound of marinated chicken wings, lightly breaded, served with sokela ranch dressing	10 <sup>99</sup>
<b>PROSCIUTTO SCALLOPS</b> pan seared atlantic scallops, shallots, sundried tomatoes, fresh basil & crispy prosciutto	12 <sup>99</sup>
<b>PRAWNS TUSCANY</b> tiger prawns sautéed with garlic, shallots, fresh tomatoes, cream & white wine	11 <sup>99</sup>
<b>BRAISED SHORT RIBS</b> slow cooked beef short ribs with mushroom ragoût, & red wine demi-glaze, served with croustini	11 <sup>99</sup>
<b>CHORIZO MUSSELS</b> PEI mussels, white wine, tomato, smoked paprika & chorizo sausage	13 <sup>99</sup>
<b>MUSSELS PROVENÇAL</b> PEI green lip mussels, white wine cream, fennel & shallots	13 <sup>99</sup>
<b>SOKELA SLIDERS</b> three mini lamb burgers with tzatziki, red onion & feta	11 <sup>99</sup>
<b>MARGHERITA FLATBREAD</b> tomato sauce, mozzarella & fresh basil – add chorizo sausage 1.99	10 <sup>99</sup>
<b>SEARED AHI TUNA</b> crusted with sesame seeds, served rare with pickled ginger, wasabi & soy sauce	11 <sup>99</sup>
<b>SAMBAL PRAWNS</b> tiger prawns sautéed with shallots, garlic, chilies, white wine & parsley	11 <sup>99</sup>
<b>PORK SATAY</b> marinated pork tenderloin, served with croustini	11 <sup>99</sup>
<b>TZATZIKI &amp; PITA BREAD</b> sokela's traditional recipe, served with pita bread	5 <sup>99</sup>
<b>SAGANAKI</b> sizzling hot kefalograviera cheese, served with pita bread	10 <sup>49</sup>
<b>KALAMARI</b> marinated squid, lightly breaded, served with tzatziki	9 <sup>99</sup>
<b>LAMB CHOPS</b> marinated new zealand lamb chops, charbroiled to perfection	12 <sup>99</sup>
<b>DOLMATHES</b> lean ground beef, herbs & rice wrapped in grape leaves, topped with lemon dill sauce, served with pita bread	7 <sup>99</sup>
<b>THE OLIVE TREE (SHARE PLATE)</b> olive tapenade, marinated olives, hummus, pita bread, bruschetta & croustini	11 <sup>99</sup>
<b>PARMA (SHARE PLATE)</b> prosciutto, roasted peppers, marinated mushrooms, pesto aioli & croustini	14 <sup>99</sup>
<b>COBBLESTONE (SHARE PLATE)</b> pork satay, kalamari, marinated olives, tzatziki & croustini	16 <sup>99</sup>

## ■ soups & salads

<b>TRUFFLED MUSHROOM SOUP</b> assorted mushrooms, cream, thyme, white wine & truffle oil	6 <sup>49</sup>
<b>AVGOLEMENO</b> traditional family recipe: chicken, fresh lemon, egg & orzo	6 <sup>49</sup>
<b>GREEK SALAD</b> the classic, served with croustini & olive tapenade	9 <sup>99</sup>
<b>CAESAR SALAD</b> crisp romaine, shaved piave cheese & fried capers tossed in a creamy caesar dressing, served with croustini	7 <sup>99</sup>
<b>CITRUS SALAD</b> tossed butter lettuce, fennel, citrus segments, red onion & shaved piave cheese, served with a mint honey dressing	9 <sup>99</sup>
<b>NIÇOISE SALAD</b> seared ahi tuna, marinated olives, hard boiled eggs, green beans, tomato, potato & romaine, served with a lemon vinaigrette	14 <sup>99</sup>
<b>COBB SALAD</b> feta, chicken, avocado, black forest ham, tomatoes & romaine, served with a lemon shallot dressing	13 <sup>99</sup>
<b>SPINACH SALAD</b> baby spinach, seasonal berries, goat cheese & candied pecans, served with a balsamic vinaigrette – add a chicken breast to any salad 4.99 – add a skewer of tiger prawns to any salad 5.99	9 <sup>99</sup>

## ■ greek selections

<b>CHICKEN SOUVLAKI</b> marinated, charbroiled chicken breast, served with rice pilaf, potato, greek salad, tzatziki & pita bread	15 <sup>49</sup>
<b>LAMB SOUVLAKI</b> marinated new zealand lamb skewers, served with rice pilaf, potato, greek salad, tzatziki & pita bread	15 <sup>49</sup>
<b>KALAMARI ENTRÉE</b> marinated squid, lightly breaded, served with rice pilaf, potato, greek salad, tzatziki & pita bread	15 <sup>49</sup>
<b>ROAST LAMB</b> slow roasted lamb shoulder topped with a lamb sauce, served with rice pilaf, potato, greek salad, tzatziki & pita bread	15 <sup>49</sup>

## ■ entrées

<b>MUSHROOM RAVIOLI</b> ravioli stuffed with mushroom & mascarpone cheese, served with a tomato vodka sauce, garlic bread & parmesan	16 <sup>99</sup>
<b>SPAGHETTI BOLOGNESE WITH MEATBALLS</b> spaghetti topped with sokela meat sauce, served with garlic bread & parmesan	15 <sup>99</sup>
<b>RACK OF LAMB</b> garlic & herb crusted australian rack of lamb, oven roasted, served with a rosemary merlot reduction, seasonal vegetables & rosemary potatoes – half rack 27.99	36 <sup>99</sup>
<b>POULET CHAMPIGNONS</b> chicken breast topped with a medley of mushroom & goat cheese cream, drizzled with truffle oil, served with rosemary potatoes & seasonal vegetables	17 <sup>99</sup>
<b>BABY BACK RIBS (GREEK OR BBQ)</b> marinated with sokela herbs & spices, slow roasted, served with rosemary potatoes & seasonal vegetables	21 <sup>99</sup>
<b>OSSO BUCCO</b> veal shank braised in roasted garlic, onions, white wine & tomatoes, served with rosemary potatoes & seasonal vegetables	24 <sup>99</sup>
<b>LAMB SHANK</b> two braised lamb shanks, slow roasted, topped with a red wine demi-glaze, served with rosemary potatoes & seasonal vegetables – half order 14.99	18 <sup>99</sup>
<b>CANNELONI</b> ground beef, spinach, carrots, celery & cheese filled pasta tubes, topped with meat sauce & baked with mozzarella, served with garlic bread	14 <sup>99</sup>
<b>ARTICHOKE &amp; SPINACH CANNELONI</b> fresh artichoke, spinach & cheese filled pasta tubes, topped with a white wine cream sauce, served with garlic bread	15 <sup>99</sup>
<b>MAPLE GLAZED SALMON</b> fresh wild local salmon, baked & finished with a maple glaze, served with jasmine rice & seasonal vegetables	17 <sup>99</sup>
<b>CHIVE &amp; LEEK GNOCCHI GORGONZOLA</b> melted gorgonzola, shallots, cream & white wine, served with garlic bread	16 <sup>99</sup>
<b>SEAFOOD LINGUINI</b> sustainable seafood in a white wine tomato sauce, with shallots, garlic & basil, served with garlic bread	17 <sup>99</sup>

<b>BASA</b> pan seared & broiled with a tomato bruschetta parmesan crust, served with jasmine rice & seasonal vegetables	16 <sup>99</sup>
<b>BLACKBERRY DUCK</b> pan seared and baked to medium rare, topped with a blackberry demi-glaze, served with rosemary potatoes & seasonal vegetables	21 <sup>99</sup>
<b>SOKELA BURGER</b> AAA beef burger with bacon, cheddar, spicy dijon mayo & sweet red relish, served with fries – add mushrooms or sautéed onions 1.49	12 <sup>99</sup>

## ■ steaks

AAA canadian beef served with rosemary potatoes & seasonal vegetables	
<b>8 OZ TENDERLOIN (ROSEMARY MERLOT REDUCTION)</b>	27 <sup>99</sup>
<b>10 OZ NY STRIPLOIN</b>	24 <sup>99</sup>
<b>8 OZ TOP SIRLOIN</b> – add peppercorn sauce 2.49 – add sautéed mushrooms 5.99 – add tiger prawns 5.99	21 <sup>99</sup>

15% GRATUITY ADDED TO PARTIES OF 8 OR MORE