

TUESDAY, DECEMBER 15, 2009

## Daily Specials

### ☞ Soups ☜

*Tomato-Basil with Feta* (vegetarian)

*Avgolemono* (traditional egg-lemon-rice with chicken stock)

*Fasoulada* (Greek bean soup, vegetarian)

### ☞ Entrees ☜

*Served with a cup of soup or house salad. A bowl of soup may be substituted for \$2.60 extra.  
A Greek, Village, or Tabouli salad may be substituted for \$2.50 extra.*

- Salmos Exohikos*** (served with a cup of soup) ~ Filet of fresh Norwegian salmon with dill aioli sauce baked in a flaky phyllo wrap.  
Served over mixed greens and asparagus spears with a dill vinaigrette ..... 8.25
- Chicken Wrap*** ~ (served with a cup of soup) Sautéed red onions and red peppers, broccoli and melted Kasser cheese with honey mustard spread.  
In a no-cholesterol, low carb, high-protein flax, oat bran and whole wheat lavash.  
Served with mixed greens in a dill vinaigrette. Delicious and Healthful!..... 7.95
- Filet of Tilapia*** ~ Farm-raised, mild-flavored, moist fish with minimal fat.  
Lightly sautéed in olive oil with white wine-scallion sauce and capers.  
Served with country pilaf ..... 7.95
- Chicken Hash*** ~ Juicy strips of boneless, skinless chicken breast  
tossed with fresh-cut veggies, deglazed with white wine and sautéed with feta .. 7.25
- Aegean Dip*** ~ Two half pita pockets filled with thinly shaved roast leg of lamb.  
Served with natural *au jus*, and fries on the side ..... 6.95
- Fresh-Baked Mousaka*** ~ Individual portion baked in its own skillet.  
Served with a side of fresh tomato sauce ..... 7.25

### ☞ Sides ☜

(May be substituted for any of our standard sides)

***Broccoli Florettes*** ~ Sautéed with a touch of butter.

***Carrots*** ~ Sautéed with dill and a touch of butter.

### ☞ Desserts ☜

***Chocolate Mousse*** ~ Scrumptious! 3.50

***Cherry Pie*** ~ Glazed cherries baked with ricotta cheese in a phyllo wrap. 2.95

***Ice Cream Torte*** ~ Frozen white chocolate and lime filling