

# Daily Specials

## ☞ Soups ☜

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

*Tomato-Basil with Feta* (vegetarian)

*Please ask about the Soup of the Day*

## ☞ Appetizers ☜

*Artichoke Saganaki* ~ Artichoke hearts with sautéed onions and carrots topped with broiler-melted kasseri cheese. Flamed with ouzo in the kitchen. 6.45

## ☞ Entrees ☜

*Served with a cup of soup or house salad.*

*A bowl of soup may be substituted for \$2.00 extra. A Greek, Village, or Tabouli salad may be substituted for \$2.30 extra.*

- Kota Sto Phyllo* ~ Boneless, skinless breast of chicken stuffed with sautéed spinach and leek, feta and kasseri cheeses, baked in a phyllo pastry wrap. Served with butter-sautéed carrots with dill ..... 14.95
- Fillet of Tilapia* ~ Farm-raised, mild-flavored, low-fat fish. Lightly sautéed in olive oil with white wine-scallion sauce with capers. Served with rice pilaf ..... 12.95
- Salmos Exohikos* ~ Filet of Norwegian salmon baked inside a phyllo pastry triangle with dill aioli sauce. Served over organic greens tossed in a dill vinaigrette, and sautéed broccoli. .... 15.95
- Tenderloin of Pork* ~ Marinated in olive oil and fresh rosemary. Broiled, served with a honey-lemon sauce, and oven-roasted potatoes ..... 15.95
- Tenderloin of Beef Ke Bab* ~ Skewered with fresh-cut vegetables, marinated in olive oil, lemon and garlic with a touch of Marjoram. Broiled, served over rice pilaf ..... 15.95

## ☞ Sides ☜

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

*Broccoli Florettes* ~ Blanched and finished in a sauté pan with a touch of butter.

## ☞ Desserts ☜

*Chocolate Mousse* ~ Scrumptious! 3.95