

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 \$2.60 extra. A Greek, Village, or Tabouli salad may be substituted for \$2.50 extra.

- Kota Zakynthos* ~ Boneless, skinless breast of chicken stuffed with sautéed mushrooms and leeks, sun-dried tomatoes and kasseri cheese. 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 13.95
- 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