

FRIDAY, FEBRUARY 03, 2012

Daily Specials

☞ Soups ☞

Tomato-Basil with Feta (vegetarian)

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

Cream of Carrot with Dill (with chicken stock)

☞ Appetizers ☞

Artichoke Dip ~ Artichoke hearts blended with shredded parmesan cheese, green onions, and mayonnaise, finished in our oven. Garnished with roasted red peppers Served with our pita 6.95

Parmesan Crusted Shrimp ~ 6.95

Mediterranean Mussels with Aioli ~ Fresh, plump mussels steamed with white wine and drizzled with a sumak aioli sauce. 7.95

☞ 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.

- Rack of Lamb* ~ Eight-bone New Zealand rack broiled and cut.
Served with oven potatoes and asparagus spears 29.95
- Fresh Wild Striped Seabass Fillet* ~ Sautéed with olive oil, finished in the pan in a white wine-caper sauce with a touch of butter. Served with asparagus spears and rice pilaf 19.95
- Kota Sto Phyllo* ~ Boneless, skinless breast of chicken rolled around a mix of sautéed spinach and leek, feta and kasseri cheeses. Baked in a phyllo pastry wrap.
Served with butter-sautéed carrots with dill 14.95
- Salmon Exohikos* ~ Filet of Norwegian salmon baked inside phyllo pastry triangles with dill aioli sauce. Served with asparagus spears over organic greens tossed in a dill vinaigrette..... 15.95
- Tenderloin of Beef Ke Bab* ~ Skewered with fresh-cut vegetables, marinated in olive oil, lemon and garlic with a touch of Oregano. Broiled, served over rice pilaf 15.95
- Mediterranean Mussels* ~ A platter of fresh, plump mussels steamed with white wine and drizzled with a sumak aioli sauce 15.95
- Roast Leg of Lamb* ~ Prepared in the traditional Greek fashion with garlic, olive oil, lemon and oregano. Served with oven-roasted potatoes 15.95

☞ 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.

Orzo ~ in a tomato sauce