

FRIDAY, SEPTEMBER 03, 2010

Daily Specials

☞ Soups ☜

Tomato-Basil with Feta (vegetarian)

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

Fasoulada (Greek bean soup, vegetarian)

Chilled Melon with Mint

☞ Appetizers ☜

Artichoke Dip ~ Artichoke hearts blended with shredded parmesan cheese, green onions, and mayonnaise, finished in our oven. Garnished with roasted red peppers and toasted pine nuts. Served with our baked flat bread. 7.95

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.

- Salmos 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
- Rack of Lamb* ~ Eight-bone New Zealand rack broiled and cut. Served with oven potatoes and asparagus spears 26.95
- Mediterranean Mussels* ~ A platter of fresh, plump mussels steamed with white wine and drizzled with a sumak aioli sauce 15.95
- Fresh Fillet of Chilean Salmon* ~ 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 18.95
- Kota Zakynthos* ~ Boneless, skinless breast of chicken rolled around a mix of 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
- Tenderloin of Pork* ~ Marinated in olive oil and fresh rosemary. Broiled, served with a honey-lemon sauce and oven-roasted potatoes 16.95
- 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 ☜

Carrots ~ Sautéed with dill and a touch of butter.

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

☞ Desserts ☜