

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)

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.*

- Chicken Wrap** ~ (served with a cup of soup) Sautéed red onions and red peppers, broccoli and melted pepperjack 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
- Spinach-Feta Pizza** ~ Personal size pizza with a light cream sauce, spinach, feta and herbs 7.50
- Stifado** ~ Lean strips of beef oven-baked in wine, herbs and spices.
Served over Orzo (rice-shaped pasta). 7.50
- 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
- Putanesca** ~ Juicy strips of boneless, skinless chicken breast
tossed in fresh fettuccine with mushrooms, black olives, tomatoes
and cream sauce with a touch of lemon and fresh herbs 7.95
- 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 with a dill vinaigrette and asparagus spears..... 8.75

☯ 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

☯ Desserts ☯

Cherry Pie ~ Glazed cherries with Ricotta cheese baked in a phyllo roll. 2.35

Chocolate Mousse ~ Scrumptious! 3.35