

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 fresh mint

☞ 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.

- Gyro Wrap*** ~ (served with a cup of soup) Diced tomatoes and cucumbers with sauteed red onions, yogurt sauce and pepperjack cheese in a no cholesterol, low carb, high-protein flax, oat bran and whole wheat lavash. With mixed greens in a dill vinaigrette. Delicious! 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 and asparagus spears with a dill vinaigrette 8.50
- 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 7.50
- Falafel Delight*** ~ (Not served with soup or salad) Fried croquettes of ground, herbed garbanzo beans. Served with tabouli, tomato cucumber relish, and hummus with pocket pita..... 7.25

☞ 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.

☞ Desserts ☜

Ice Cream Torte ~ Frozen white chocolate and lime filling encrusted with toasted almond, walnut and hazelnut. Decorated with summer fruit and blueberry sauce. 5.45