

Daily Specials

WEDNESDAY, SEPTEMBER 08, 2010

☯ Soups ☯

Gazpacho (chilled, vegetarian)

Cream of Carrot with Dill (prepared with vegetable stock)

Tomato-Basil with Feta (prepared with chicken stock)

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

☯ Appetizers ☯

Fresh Crab Dip ~ Blended with diced artichoke hearts. Baked to order. 6.95

Artichoke Dip ~ Artichoke hearts blended with romano cheese, green onions and mayo. Finished in our wood-fired oven, garnished with roasted red peppers and toasted pine nuts. Served with baked parmesan flatbread wedges. 8.95

Mediterranean Mussels ~ Fresh, sweet and plump. See entrée below. 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.

Fresh Fillet of Halibut ~ Alaska wild-caught. 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 22.95

Mediterranean Mussels ~ A platter of fresh, plump mussels steamed with white wine. Sumak aioli sauce on the side 16.95

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

Chicken Mavrodaphne ~ Boneless breast of chicken sautéed with mushrooms in a cream sauce flavored with Mavrodaphne, the famous Greek sherry. Served with fettuccini. Delicious! 14.95

Rack of Lamb ~ Eight-bone New Zealand rack broiled and cut. Served with oven potatoes and asparagus spears 26.95

Tenderloin of Pork ~ Marinated in olive oil and fresh rosemary. Broiled, served with a honey-lemon sauce and oven-roasted potatoes 15.95

☯ Wood-fired Pizza ☯

Brie & Asparagus ~ With a butter-shallot-white wine sauce. Delectable. 10.95

Margherita ~ Mozzarella, Roma tomatoes, fresh basil. A classic. 9.45

☯ Sides ☯

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

☯ Desserts ☯

Cherry Pie ~ Glazed cherries baked with ricotta cheese in a phyllo wrap. 2.95

Lemon Mousse ~ With raspberry sauce. The perfect summer indulgence. 2.95