

WEDNESDAY, SEPTEMBER 08, 2010

Daily Specials

☞ Soups ☜

Gazpacho (vegetarian, chilled)

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)

☞ 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.

- Filet of Salmon Salad** ~ (With a cup of soup). Lightly sautéed in olive oil. Finished with white wine and lemon. Served over organic greens in a dill vinaigrette 7.95
- Chicken Hash** ~ Juicy strips of boneless, skinless chicken breast tossed with fresh-cut veggies, deglazed with white wine and sautéed with feta 7.35
- Chicken Wrap** ~ (served with a cup of soup) Sauteed red onions and red peppers, broccoli and melted kasseri 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. Healthful! 7.95
- Gyros 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
- Aegean Dip** ~ Two half pita pockets filled with thinly shaved roast leg of lamb. Served with natural *au jus*, and fries on the side 7.25
- Bifteki** ~ Grilled chopped beef patty with diced onion and sweet red and green peppers topped with a savory mushroom sauce. Served with rice pilaf 8.95
- Filet of Tilapia** ~ Farm-raised, mild-flavored, low-fat fish. Lightly sauteed in olive oil. Finished in a white wine-scallion sauce with caper. Served with rice pilaf 7.65
- Salmos Exohikos** ~ (Served with a cup of soup) Filet of Norwegian salmon with dill Aioli sauce baked in a flaky phyllo wrap. Served over mixed greens with a dill vinaigrette, and asparagus spears 7.95

☞ Wood-fired Pizza ☜

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

☞ Sides ☜

(May be substituted for any of our standard sides)

Broccoli Florettes or Carrots ~ Sautéed with a touch of butter.

☞ Dessert ☜

Rice Pudding ~ Cool and creamy. Just the right size for lunch. 1.75

Cherry Pie ~ Glazed cherries with Ricotta cheese baked in a phyllo roll. 2.95

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