

SATURDAY, JANUARY 16, 2021

## Daily Specials

### ☞ Soups ☜

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

***Tomato-Basil with Feta*** (vegetarian)

***Acorn Squash with Apple*** (with cream)

### ☞ Appetizers ☜

***Artichoke Dip*** ~ Artichoke hearts blended with shredded parmesan cheese, green onions, and mayonnaise, finished in our oven. Garnished with roasted red peppers

Served with our baked flat bread. 11.95

### ☞ Entrées ☜

*Served with a cup of soup or house salad.*

*A bowl of soup may be substituted for \$2.90 extra. A Greek, Village, or Tabouli salad may be substituted for \$2.70 extra*

***Lamb Shish KeBab*** ~ Leg of lamb pieces, skewered with vegetables and broiled.

Served over rice pilaf .....19.95

***Kota Sto Phyllo*** ~ Boneless, skinless breast of chicken rolled around a mix of sautéed spinach and leek, feta and kasseri cheeses. Baked in a phyllo pastry wrap.

Served with butter-sautéed carrots with dill ..... 16.95

***Fresh Wild Striped Seabass Fillet*** ~ Sautéed with olive oil, finished in the pan in a white wine-caper sauce with a touch of butter. Served with broccoli and rice pilaf ..... 21.95

***Shrimp Ke Bab*** ~ A skewer of six large shrimp served side by side with a skewer of veggies.

Both marinated and broiled. Served over country pilaf ..... 17.95

***Fillet of Fresh Atlantic Salmon*** ~ broiled with white wine and a touch of butter.

Served with country pilaf and sautéed broccoli and a side of Kalamata olive tapanade 21.95

***Tenderloin of Beef Ke Bab*** ~ Skewered with fresh-cut vegetables, marinated in olive oil, lemon and garlic with a touch of Oregano. Broiled, served over rice pilaf ..... 18.45

### ☞ Desserts ☜

***Cherry Pie*** ~ Glazed cherries baked with ricotta cheese in a phyllo wrap. 4.75

***Ice Cream Torte*** ~ Frozen white chocolate and lime filling encrusted with toasted almond, walnut and hazelnut. Decorated with fruit and blueberry sauce. 5.95

***Chocolate Mousse*** ~ Scrumptious! 4.35