

MONDAY, JUNE 17, 2019

Daily Specials

☞ Soups ☜

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

Tomato-Basil with Feta (vegetarian)

Cream of Carrot with Dill (with chicken stock)

☞ Appetizers ☜

Artichoke Dip ~ Artichoke hearts blended with shredded parmesan cheese, green onions, and mayonnaise, Garnished with roasted red peppers Served with our baked flat bread. 8.95

Parmesan Crusted Shrimp ~ 8.95

☞ 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

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 16.95

Rack of Lamb ~ Eight-bone New Zealand rack broiled and cut.
Served with oven potatoes and asparagus..... 32.95

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

Athenian Chicken ~ Boneless, skinless breast of chicken filled with sautéed spinach leek, feta and kasseri cheeses, and shrimp. Baked in a phyllo pastry wrap.
Served with butter-sautéed carrots with dill 17.45

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 asparagus spears and rice pilaf 20.95

Broiled Fillet of Organic Atlantic Salmon ~ Topped with olive tapanade.
Served with country pilaf and asparagus spears 18.95

☞ Desserts ☜

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

Cherry Pie ~ Glazed cherries baked with ricotta cheese in a phyllo wrap. 4.35