

TUESDAY, MARCH 12, 2024
Daily Dinner Specials

☼ Soups ☼

Avgolemono (Traditional egg-lemon-rice prepared with chicken stock)
Tomato-Basil with Feta (Vegetarian)
Green Split Pea (vegetarian)

☼ 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 \$3.15 extra.
A Greek, Village, or Tabouli salad may be substituted for \$2.85 extra*

Fresh Mediterranean Seabass Fillet ~ Known in Greece as Lavraki, and as Bronzini around the rest of the Mediterranean. Sautéed in olive oil and finished with a white wine sauce with capers. Served with country pilaf and asparagus 23.95

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 dill18.95

Fillet of Fresh Atlantic Salmon ~ broiled with white wine and a touch of butter.
Served with country pilaf, asparagus and a side of olive tapenade24.95

Shrimp Skewer ~ A skewer of six large shrimp served side by side with a skewer of veggies.
Both marinated and broiled. Served over country pilaf 21.45

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 pilaf24.75

Arni Exohiko ~ A Greek countryside specialty. Shredded roast leg of lamb mixed with peas and corn in a light rosemary cream sauce. Baked in flaky phyllo pastry. Served with asparagus and a baked tomato topped with broiled melted feta 21.95

☼ Desserts ☼

Please see the complete list on your table

Chocolate Mousse ~ Scrumptious! 5.50

Cherry Pie ~ Glazed cherries with ricotta cheese baked in a phyllo wrap. 5.50

Milopita ~ Glazed slices of apple with ricotta cheese baked in a phyllo wrap. 5.50

Check our updated Wine and Beer list on your table

WiFi: Christos Guest

Password: Christos2