

MONDAY, JUNE 17, 2019

Daily Specials

☞ Soups ☜

Tomato-Basil with Feta (vegetarian)

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

Cream of Carrot with Dill (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.*

<i>Wild Caught Tuna Steak Piperato</i> ~ Coated with ground pepper, lightly blackened in an iron skillet. Cooked to medium rare unless you specify otherwise. Served with sautéed broccoli, and a Sumac Aioli sauce.....	9.50
<i>Mediterranean Turkey Burger</i> ~ Grilled, with sautéed onions and red pepper, topped with pepper jack cheese, served on a Kaiser bun with cilantro aioli and fries.....	8.95
<i>Beef Ke Bab</i> ~ Tenderloin of beef skewered with vegetables, marinated and broiled. Served over a bed of country pilaf	10.95
<i>Salmos Exohikos</i> (served with a cup of soup) ~ Filet of fresh Norwegian salmon with dill aioli sauce baked in a flaky phyllo wrap. Served over mixed greens with a dill vinaigrette	9.50
<i>Putanesca</i> ~ Juicy strips of boneless, skinless chicken breast tossed in fettuccine with mushrooms, black olives, tomatoes and cream sauce and fresh herbs	8.95
<i>Filet of Tilapia</i> ~ Farm-raised, moist fish with minimal fat. Lightly sautéed in olive oil with white wine-scallion sauce and capers. Served with country pilaf	9.50

☞ Desserts ☜

Cherry Pie ~ Glazed cherries with Ricotta cheese baked in a phyllo roll. 4.35

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