

MONDAY, MAY 17, 2021

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

- Filet of Tilapia*** ~ Farm-raised, moist fish with minimal fat. Lightly sautéed in olive oil with white wine-scallion sauce and capers. Served with country pilaf 9.95
- Wild Caught Tuna Steak Piperato*** ~ 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 9.95
- Mediterranean Turkey Burger*** ~ Grilled, with sautéed onions and red pepper, topped with pepper jack cheese, served on a Kaiser bun with cilantro aioli and fries..... 8.95
- Beef Ke Bab*** ~ Tenderloin of beef skewered with vegetables, marinated and broiled.
Served over a bed of country pilaf 10.95
- Chicken Wrap*** ~ (served with a cup of soup) Sautéed red onions and red peppers, broccoli and melted pepper jack cheese with honey mustard spread. Served with mix greens. Healthful! 8.75
- Chicken Hash*** ~ Strips of boneless, skinless chicken breast sauteed with veggies, potatoes with feta, oregano and white wine 9.25
- Salmos Exohikos*** (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

☞ Desserts ☞

Cherry Pie ~ Glazed cherries with Ricotta cheese baked in a phyllo roll. 4.75

Ice Cream Torte ~ Frozen white chocolate and lime filling encrusted with toasted almond, walnut and hazelnut.
Decorated with summer fruit and blueberry sauce. 6.95

Chocolate Mousse ~ Scrumptious! 4.35