

## Daily Specials

MONDAY, MARCH 25, 2019

### ☞ Soups ☞

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

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

**Fasoulada** (Greek bean soup, vegan)

### ☞ Appetizers ☞

**Artichoke Dip** ~ Artichoke hearts blended with romano cheese, green onions and mayo.

Finished in our wood-fired oven and garnished with roasted red peppers.

Served with baked parmesan flatbread wedges 10.95

**Mediterranean Mussels** ~ A platter of fresh, plump mussels steamed with

white wine. Sumak aioli sauce on the side. 9.95

### ☞ 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.*

**Filet of Fresh Atlantic Salmon** ~ Broiled with white wine and a touch of butter.

Served with asparagus, rice pilaf and a side of Kalamata olive tapanade ..... 19.95

**Fresh Mediterranean Seabass Fillet** ~ Known in Greece as Lavraki, and as Bronzini around the rest of the Mediterranean. Wild-caught, sautéed in olive oil and finished with a white wine-

-scallion sauce with capers. Served with country pilaf and asparagus ..... 19.95

**Tuna Steak** ~ Wild-caught sushi grade tuna coated in a mixture of ground peppers.

Flash-seared in a skillet to medium rare. Served over sumac aioli with sautéed broccoli .. 16.75

**Shrimp Salad** ~ (Served with your choice of a cup of soup)

Six wild-caught jumbo prawns sautéed with butter, lemon, garlic and white wine.

Served over a crisp, fresh Greek salad. Perfect summer fare..... 16.95

**Shrimp Skewer** ~ Six large prawns prepared with lemon, garlic, a hint of butter and white wine.

Broiled with fresh veggies, served over a bed of rice pilaf..... 15.95

**Tenderloin of Pork** ~ Marinated in olive oil and fresh rosemary.

Broiled, served with a honey-lemon sauce and oven-roasted potatoes ..... 15.95

**Artichoke Chicken** ~ Boneless breast of chicken with sautéed mushrooms, kasseri cheese and artichoke hearts baked in a phyllo wrap. Served with butter-sautéed carrots with dill ..... 15.95

**Rack of Lamb** ~ Eight-bone New Zealand rack marinated, broiled and cut.

Served with oven-roasted potatoes and sautéed asparagus ..... 32.95

### ☞ Wood-fired Pizza ☞

*Please see our complete list of classic and Greek-inspired pizzas inside your menu*

**Brie & Asparagus** ~ With a butter-shallot-white wine sauce. Delectable. 11.95

**Margherita** ~ Mozzarella, Roma tomatoes, garlic, fresh basil. A classic. 10.65

### ☞ Desserts ☞

*Please ask your server for a complete list of our mouthwatering sweets*

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