

"Sunset Dinner"

Complimentary Zorba Ouzo Shot from Boutari.....

Salad

Greek Horiatiki

Tomatoes, cucumbers, onions, peppers, kalamata olives, topped with feta cheese, olive oil, vinegar & oregano

Choice of Entrée

Filet Mignon Tips

Over a bed of rice pilaf & seasonal veggies

Lemon Chicken

Half chicken served with lemon potatoes & yiayia's veggies

Chicken Mediterranean

Grilled with spinach, garlic & feta cheese & served with lemon potatoes

Tilapia

Grilled, flakey, marinated with fresh herbs, olive oil & served with asparagus, garlic, basil, chopped tomato & citrus wine sauce

Pastitsio "The Greek Lasagna"

Layered thick macaroni, seasoned ground beef topped with homemade creamy bechamel

Mousaka "The Greek Flag"

Layers of roasted eggplant, potatoes, ground beef topped with creamy béchamel

North Pacific Salmon

Baked with a white wine dill garlic citrus sauce and served with seasonal veggies

Gyro Platter

On pita bread with lettuce, tomato, tzatziki and served with lemon potatoes & yiayia's veggies

Lamb Shank

Slow cooked in a tomato sauce and served on a bed of orzo

Stuffed Peppers

With rice, fresh herbs, tomato & olive oil

Choice of Dessert

Baklava

Walnuts, cinnamon, cloves & honey

Galaktoboureko

Honey phyllo filled with custard

Walnut Cake

Aromatic mastic, honey & metaxaxa

Rice Pudding

With vanilla & cinnamon

Yogurt, Honey & Walnuts

It's Greek to me!

Served daily from 4 until 8 ~ \$18.95 per person