

“Winter Dinner Specials”

Glass of House Wine & Choice of Soup or Salad

Choice of Entrée:

Filet of Sole

Pan Fried, flakey, marinated w/ fresh herbs, olive oil & Served with Spinach Leek Rice & Yiayia’s Veggies
\$20.95

Tilapia Plaki

Baked with Fresh Herbs, Olive Oil, Garlic, Basil, Chopped Tomato & Citrus Wine Sauce & served with Spinach Leek Rice & Wild Greens
\$20.95

North Pacific Salmon

Baked w/ a White Wine Dill Garlic Citrus Sauce Served w/ Seasonal Veggies & Spinach Leek Rice
\$22.95

Whole Fish (Snapper, Bronzini or Royal Dorade)

Served with Spinach Leek Rice & Wild Greens
\$30.95

Seafood Linguini

Shrimps, Mussels, Octopus & Calamari Served over a bed of Linguini
\$24.95

Athenian Shrimp Pasta

Shrimps, Tomatoes, Feta Cheese, Herbs, Basil & White Wine, Served over Linguini
\$24.95

Souvlaki on a Stick

(Choice of Chicken or Pork) – 2 Sticks, Served with French Fries
\$18.95

Souvlaki on a Stick

(Choice of Lamb or Beef) – 2 Sticks, Served with French Fries
\$20.95

Gyro Platter

On pita bread w/ Lettuce, Tomato, Tzatziki & Served w/ Lemon Potatoes & Yiayia’s Veggies
\$19.95

Lemon Chicken

Half chicken served with lemon potatoes & Yiayia’s Veggies
\$19.95

Grilled Chicken Breast

Served with lemon potatoes & Yiayia’s Veggies
\$19.95

Lamb Chops

Served with Lemon potatoes & Yiayia’s Veggies
\$29.95

Roast Lamb

Slow roasted & Served with Lemon Potatoes & Yiayia’s Veggies
\$22.95

Lamb Shank

Slow cooked in a tomato sauce and served on a bed of orzo
\$22.95

Pastitsio “The Greek Lasagna”

Layered thick macaroni, seasoned ground beef topped with homemade creamy béchamel
\$18.95

Mousaka “The Greek Flag”

Layers of Roasted Eggplant, potatoes, ground beef topped with creamy béchamel
\$19.95

Stuffed Peppers

With rice, fresh herbs, tomato & olive oil
\$19.95

Choice of Dessert:

Rice Pudding, Walnut Cake, Baklava or Galaktoboureko

Coffee or Hot Tea Included

No Sharing * No Substitutions