

DINNER SPECIALS

Beginning September 3rd 2010

AEGEAN STACK

Sauteed spinach, grilled eggplant and melted Kasseri Cheese on mini toasted pitas. Sun-Dried Tomato Drizzle - 7

LOBSTER STUFFED PORTABELLO MUSHROOM

Baked with kasseri cheese in a lobster saffron cream sauce - 9

CATCH OF THE DAY: WHOLE SNAPPER FOR 2

Fresh whole snapper served with vegetable medley ; oven roasted potatoes - 36*

STUFFED SOLE

Fresh filet of Sole stuffed with Jumbo Lump Crab stuffing in a lobster cream sauce ; served with vegetable medley - 20*

ROAST LEG OF LAMB

Slow roasted domestic leg-of-lamb sliced thin and served with a mushroom sauce, mashed potato & garlic string-beans. - 17

CHICKEN SANTORINI

Breast of Chicken in a fresh tomato and roasted garlic sauce ; baked with feta cheese served with rice - 15

PASTICHIO

A Greek Classic. Seasoned ground beef layered in rigatoni pasta; baked under béchamel sauce- 13

All entrées served with a side Greek Salad.

***Vegetable Medley** - Fresh julienne zucchini, carrots & broccolli

No Substitutions on Chef's Specials Please