

DINNER SPECIALS

BEGINNING JANUARY 27TH, 2012

LAMB MEATBALLS

Ground domestic lamb with fresh herbs in a roasted vegetable & red wine sauce - 10

EGGPLANT TOWER

Layered crispy eggplant, sautéed spinach & feta; topped with melted Kasseri Cheese and fire roasted tomato - 8

LOBSTER MAC & CHEESE

Parmigiano-Reggiano, aged Vermont Cheddar & Kasseri Cheese - 9

IMAM BAILDI

A Greek vegetarian delight. Cooked eggplant layered with fresh tomato, sautéed onions & garlic; crumpled feta. - 13

CHICKEN MILANESE

Thinly pounded breast of chicken covered in our own herbed Pita Bread crust. Served over a bed of baby Arugula with Mediterranean Bruschetta - 17

RACK OF LAMB

Char-grilled chops cooked to desired temperature; Yukon Gold mashed potato & grilled zucchini. - 27

MIXED GRILL

Char-grilled assorted meat platter. Grilled lamb, chicken, pork, loukaniko and domestic lamb-chop. With oregano fries, warm pita & tzatziki. (Serves 2) - 32

DESSERT SPECIAL

CHOCOLATE BAKALVA - 5

WALNUT BREAD PUDDING - with caramelized pears - 6

- NO SUBSTITUTIONS ON CHEF'S SPECIALS PLEASE -
ALL ENTRÉES SERVED WITH A SIDE GREEK SALAD.