

Happy Valentine's Day

Appetizers

Sesame Seared Ahi Tuna Served over Tomato and baby Mixed Greens with Olive Oil, Capers and Lemon Sauce \$13

Steamed Jumbo Artichoke with Parmesan cheese, garlic and lemon butter \$12

Jumbo Sea Scallops seared and served with grilled tomato; finished with lemon caper butter and bay shrimp \$13

Saganaki: Flaming Greek kaseri cheese \$10

Fried calamari with horseradish cocktail sauce \$10

Jumbo shrimp cocktail served chilled with horseradish cocktail sauce \$14

Jumbo shrimp scampi with virgin olive oil, garlic and feta cheese \$14

Spanakopita Spinach and feta cheese baked in filo pastry \$4.50

Baked crab and artichoke heart dip served with pita wedges \$9

Dolmathes: Stuffed grape leaves. Vegetarian or with beef \$5.50

Drink Specials

Champagne Kiss Domaine St. Michelle Champagne, kissed with Chambord raspberry liqueur \$6

Valentine's Martini \$9

Entrees

Traditional Greek Dinners

Moussaka Layered with baked eggplant, zucchini, potato, ground beef and béchamel sauce. \$17

Kotopoulo: Greek style baked chicken. Quarter chicken \$15, half chicken \$17

Vegetarian plate: Vegetable moussaka, tabouli, spanakopita and grape leaves stuffed with rice \$18

Chicken Souvlaki (kabobs) grilled with olive oil, lemon and tzatziki on the side \$20

Greek Combination Plate. Spanakopita, beef dolmathes and pastitsio served with steamed vegetables and Greek Style roasted potatoes. \$22

Mediterranean linguini Artichoke hearts, Kalamata olives, capers, Roma tomatoes, fresh basil, and fresh marinara \$16. Add chicken \$2.50

Steaks, Lamb and Seafood

New York Strip Finished with mushroom au jus 10oz 22, 16 oz. 26

Grilled Yellow Fin Sole encrusted with Parmesan cheese \$22.50

Fresh wild Hawaiian Ono Baked with a basil pesto crust. Served with mashed sweet potatoes and balsamic-glazed Brussels sprouts with prosciutto \$27

Fresh Atlantic salmon broiled on a cedar plank and finished with lemon-scallion butter \$25

12 oz. Bone-in Pork Chop served over a sauté of Brussels sprouts, roasted sweet potatoes, spinach, and crispy prosciutto \$22

Baked Stuffed Acorn Squash Salmon, shrimp, spinach, fennel, sundried tomatoes and mushrooms, served with garlic mashed potatoes and finished with dill cream-sauce \$23
Vegetarian \$19

½ lb. Filet Mignon Oscar Topped with crabmeat béarnaise, served with sautéed asparagus and potato au gratin \$37

14oz Ribeye Steak Finished with virgin olive oil and lemon \$30

Slow Roasted Rack of Lamb marinated with olive oil and Greek spices. Half rack \$29
Full rack \$34

8 oz. Filet Mignon Served with potatoes au gratin, asparagus and peppercorn Cognac \$31

Braised Lamb Shank with red wine, tomato, garlic and olive oil \$20

Filet Mignon Medallions served over orzo pasta with tomatoes, spinach and white wine-olive oil sauce. \$25

Baked Stuffed Flounder Shrimp, crabmeat, spinach, roasted peppers, artichoke hearts and Romano cream sauce \$24

All entrees served with a choice of salad or soup

Valentine's Special 4-course meal for two to split \$58

*Spanakopita

*Two dinner salads

***Filet with Prawns**

8oz Filet mignon finished with Green peppercorn cognac, served with au gratin potatoes and grilled asparagus; accompanied with three grilled spicy jumbo prawns over angel-hair pasta with spinach, tomato, mushrooms and beurre blanc

*Fresh berries with crispy filo, cream and honey

Ask your server about our homemade desserts