



November 3<sup>rd</sup> – 12<sup>th</sup> 2011



**DINNER 29.95**  
Select a beverage and one item  
from each course.



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## BEVERAGE

### **My Big Fat Greek Wine**

Agiorgitiko – A glass of red wine from the Agiorgitiko grape, dry, smooth and velvety.

Savatiano – A glass of white wine from the Savatiano grape, crisp, dry, with a floral bouquet.

### **Mythos or Stella Artois**

### **Redhook Seasonal Draft**

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## 1<sup>ST</sup> COURSE

### **Avgolemono Soup**

A Greek tradition - Lemon, Chicken and Rice Soup.

### **Dolmathes**

Warm grape leaves stuffed with rice, served with a lemon sauce.

### **Taramosalata**

Greek caviar spread served with warm pita bread wedges.

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## 2<sup>ND</sup> COURSE

All entrees served with choice of Greek Salad or Greek Style Green Beans,  
and your choice of French Fries, Roasted Potatoes or Rice Pilaf

### **Chicken and Leek Savory Pie**

Chicken and sautéed leeks baked in puff pastry.

### **Baked Seafood Trio**

Atlantic haddock, shrimp and scallops topped with seafood stuffing and Lobster Newburg sauce.

### **Grilled Lamb Chops with Tzatziki**

Marinated, Grilled Lamb Chops and our garlic, cucumber yogurt dip.

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## 3<sup>RD</sup> COURSE

### **Caramel Apple Pie**

### **Loukoumades**

Fried dough puffs, dipped in honey syrup, topped with cinnamon and powdered sugar.

### **Milfei**

Layers of puff pastry filled with Bavarian cream, topped with whipped cream.