

### 3 COURSE

# TABLE D'HÔTE

## FIRST SERVICE CHOICE OF

MIX OF 4 SPREADS

FRIED CALAMARI

FRIED ZUCCHINI

GRILLED PORTOBELLO **add feta +3\$**

GREEK SALAD

HOUSE SALAD

LENTIL SOUP **add feta +3\$**

GARLIC BEATS **add feta +3\$**

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## SECOND SERVICE CHOICE OF

Served with rice and oven roasted potatoes  
Replace them by grilled vegetables for +6\$

CRETAN MOUSSAKA	48\$
CHICKEN BROCHETTE	44\$
CHEF'S SPANAKOPITA	42\$
GRILLED SALMON PAVÉ	52\$
16OZ AAA CANADIAN BLACK ANGUS RIBSTEAK	M1P
GRILLED LAMB CHOPS	56\$
CHICKEN & SHRIMP	61\$
GRILLED OCTOPUS	58\$

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## THIRD SERVICE CHOICE OF ANY DESSERT

DARK CHOCOLATE MOUSSE CAKE 

GREEK YOGURT (CHOICE OF TOPPING)

CHEF'S BAKLAVA

VANILLA MILKSHAKE

CHEESECAKE OF THE DAY

KEY LIME PIE

YIASOU CARROT CAKE

BAKLAVA ICE CREAM

**GREEK COFFEE, COFFEE, TEA, OR  
ESPRESSO INCLUDED**

# YIASOU