

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\$**

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	M/P
GRILLED LAMB CHOPS	56\$
CHICKEN & SHRIMP	61\$
GRILLED OCTOPUS	58\$

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