

# MAIN PLATTERS

## CHEF'S SPECIALS

### CRETAN MOUSSAKA

36\$

Baked casserole layered with potatoes, zucchini, eggplant, minced veal, minced lamb and topped with bechamel

### CHEF'S SPANAKOPITA

30\$

Greek specialty made with layers of crispy phyllo, feta, and ricotta cheese, seasoned spinach and fine herbs

### MY BIG FAT GREEK SPECIAL

59\$

Grilled chicken filet, two grilled jumbo shrimp, two grilled lamb chops, homemade garlic butter, and tzatziki

Served with rice, oven roasted potatoes and a choice of: lentil soup, Greek salad, or house salad. Replace rice or potatoes by grilled vegetables + 6\$

## LAND & SEA

### PANKO-CRUSTED FILET OF SOLE

34\$

Panko crusted, pan fried & served with Greek yogurt tartar sauce

### FRIED CALAMARI

39\$

Lightly flavoured and fried. Served with chef's cocktail sauce

### GRILLED OCTOPUS

46\$

Served with capers, diced onions, olive oil, and lemon

### JUMBO SHRIMP (U8)

44\$

5 grilled jumbo shrimp (u8) served with garlic butter

### SARDINE PLATE

36\$

Sardines grilled to perfection, served with lemon & herbs.

### SALMON PAVÉ

40\$

Without horomones or antibiotics, served with tomato sauté

### CATCH OF THE DAY

M/P

Ask your server for market price and details

### CHICKEN FILET & JUMBO SHRIMP

49\$

Grilled chicken filet & 3 jumbo shrimp served with homemade garlic butter and tzatziki

### GREEK SAUSAGE

36\$

Greek sausage grilled and served with tzatziki

### CHICKEN BROCHETTE

32\$

Chicken filet skewered with onions and peppers and served with tzatziki

### LAMB CHOPS

44\$

Four succulent Québec fresh lamb chops grilled to order

### 16OZ AAA CANADIAN BLACK ANGUS RIBSTEAK

M/P

"AAA" angus aged 28 days and served with our peppercorn sauce

Served with rice, oven roasted potatoes and a choice of: lentil soup, Greek salad, or house salad. Replace rice or potatoes by grilled vegetables + 6\$

## GYROS & SOUVLAKI

### PORK STICK

7\$

### LAMB STICK

9.50\$

### CHICKEN STICK

8.50\$

### PORK PITA

9\$

### LAMB PITA

11.50\$

### CHICKEN GYRO PITA

10.50\$

### AUTHENTIC GYRO PITA

10.50\$

### CHICKEN SOUVLAKI PITA

10.50\$

### GRILLED VEGETABLE OR IN PITA

9\$

### 8 OZ CHICKEN GYRO LOOSE

14\$

### 8 OZ AUTHETIC GYRO LOOSE

14\$

## MAKE IT A PLATTER +14\$

Served with rice, fries, tzatziki, and ONE choice of lentil soup, Greek salad, or house salad. Replace rice and fries by grilled vegetables + 6\$

## STEAK + FRITES 40\$

replace for 16 oz AAA black angus rib steak

*A tender and juicy 10oz "AAA" N.Y. striploin. Aged for a minimum of 28 days. Served with our steak cut fries and peppercorn sauce*

### ADD-ONS

Lentil Soup	+8\$	Mushroom Sauté	+7.50\$
Side Salad	+11\$	3 Jumbo Shrimp (u8)	+18\$

## TO SHARE

### MIXED GRILL FOR TWO

99\$

Half taverna chicken, 4 grilled lamb chops, and 4 grilled jumbo shrimp. Served with a second soup or salad of your choice

### FISHERMAN FOR TWO

94\$

Grilled salmon, fried calamari, and 4 jumbo shrimp. Served with a second choice of soup or salad

### VEGETARIAN PLATTER FOR TWO

79\$

Chef's spanakopita, homemade dolmades, grilled portobellos, fried zucchini, and tzatziki. Served with a second soup or salad

Our "to share" platters served with rice, oven roasted potatoes and TWO choices of: lentil soup, Greek salad, or house salad. Replace rice or potatoes by grilled vegetables + 6\$

## SIDES

### GREEK RICE

6\$

### FRIES

6\$

### GREEK POTATOES

8\$

### SIDE SALAD

11\$

### GRILLED VEGETABLES

12\$/24\$

### BASKET PITAS

4\$

### PEPPERONCINIS

8\$

### add garlic butter +3\$

### CRETAN FRIES 10\$

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# APPS & SHAREABLES

## HOMEMADE COLD SPREADS

<b>TZATZIKI</b>	11\$
Greek yogurt, dill, cucumbers, and garlic	
<b>KOPANISTI</b>	12\$
Spicy red pepper pepper and feta purée	
<b>TARAMOSALATA</b>	11\$
Caviar from aged and cured carp roe	
<b>TAPENADE FETA + OLIVES</b>	12\$
Whipped feta and colossal kalamata olives	
<b>MIX OF 4 SPREADS</b>	24\$
Mix of all 4 of our signature spreads listed above, served with grilled pitas, tomatoes, cucumbers, and olives	

## COLD APPETIZERS

<b>FETA &amp; OLIVES</b>	16\$
Authentic greek feta and black kalamata olives	
<b>VEGETARIAN DOLMADES</b>	12\$
Vine leaves stuffed with rice and served with tzatziki	
<b>COLOSSAL KALAMATA OLIVES</b>	12\$
Kalamata olives in olive oil and fresh greek oregano	
<b>GARLIC BEETS</b> add feta +3\$	12\$
Delicious tender beets, subtly infused with garlic	
<b>BEAN SALAD</b> add feta +3\$	15\$
Mixed beans marinated in olive oil and vinegar	
<b>ARTICHOKE HEARTS</b>	12\$
In vinegar and olive oil	
<b>COLD PIKILIA</b>	36\$
Mix of all four of our signature spreads, Greek feta, dolmades, garlic beets, cold bean salad, chef's spanakopita, kalamata olives, tomatoes, cucumbers, artichoke hearts, and grilled pitas	

## HOT APPETIZERS

<b>LENTIL SOUP</b>	add feta +3\$	8\$
Made from a rich and thick tomato broth		
<b>GRILLED PORTOBELLO</b>		18\$
In a balsamic reduction and roasted red peppers	add feta +3\$	
<b>FETA + GARLIC PITAS</b>		
Baked and served with tzatziki		12\$
<b>SAGANAKI FLAMBÉE</b> 🔥		22\$
Greek kefalotyri goat cheese flambéed tableside		
<b>GRILLED VEGETABLES</b>		
Medley of peppers and zucchini in a balsamic reduction	add feta +6\$	24\$
<b>CHEF'S SPANAKOPITA</b>		16\$
Crispy phyllo stuffed with feta and seasoned spinach	add tzatziki +3\$	
<b>FRIED ZUCCHINI CHIPS</b>		18\$
Served with tzatziki		

## SALADS

<b>STARTER</b>	11\$	<b>SMALL</b>	16\$	<b>LARGE</b>	24\$
<b>GREEK HORIATIKI SALAD</b>					
Fresh vine tomatoes, English cucumbers, red onions, Greek feta cheese, olives, oregano, and olive oil vinaigrette					
<b>YIA SOU HOUSE SALAD</b>					
Mixed lettuce, tomatoes, cucumbers, carrots, red cabbage, feta, olives, and homemade honey and dijon vinaigrette					
<b>THE BIG CHICKEN SALAD</b> 30\$					
Add a grilled chicken filet, chicken gyro or authentic gyro to any of our delicious salads					

## ADD-ONS

<b>2 OZ SPREAD</b>	3\$
<b>ROASTED POTATOES</b>	8\$
<b>GREEK RICE</b>	6\$
<b>GRILLED VEGETABLES</b>	12/24\$
<b>FRIES</b>	6\$
<b>CRETAN FRIES</b>	10\$
<b>SOFT DRINK</b>	4\$
<b>JUICES</b>	4\$
<b>GREEK LOUX</b> 🍊	4\$
<b>SPARKLING WATER</b>	4/8\$
<b>MINERAL WATER</b>	3/6\$
<b>MOCKTAILS</b>	7\$

## MEAT ENTRÉES

### TAVERNA

Four pounds of our famous greek taverna style, grade A, grain fed free range chicken. Marinated, seasoned, and grilled to perfection

**HALF** 24\$ **WHOLE** 46\$

### CHICKEN GYRO 16OZ 28\$

Marinated filet of white chicken breast sliced from the rôtisserie

### AUTHENTIC GYRO 16OZ 28\$

Marinated tender pork and lamb filets sliced from the rôtisserie

### GREEK PORK SAUSAGE 22\$

Pork greek sausage in an orange zest served with tzatziki

### LAMB CHOPS 30\$

4 succulent Quebec fresh lamb chops grilled to order

### MEAT PIKILIA FOR 4 139\$

Half taverna chicken, grilled pork sausage, four grilled lamb chops, authentic gyro, chicken gyro, and served with tzatziki

## SEAFOOD ENTRÉES

### FRIED CALAMARI 25\$

Lightly flavoured and fried to perfection

### PORTUGESE SARDINES 22\$

Grilled whole and drizzled in lemon and olive oil

### CRAB CAKES 24\$

Homemade, served with Greek yogurt tartar sauce

### GRILLED OCTOPUS 32\$

Served with capers, diced onions, olive oil, and lemon

### JUMBO SHRIMP 30\$

Five grilled jumbo shrimp (U8) served with garlic butter

### SEAFOOD PIKILIA FOR 4 139\$

Fried calamari, grilled octopus, 4 crab cakes, 8 grilled jumbo shrimp, served with tzatziki and marinara sauce

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