

Select one of our 6 most popular FULL COURSE menus for as little as \$ 16.95* per person!

MENU #1 \$16.95

CHOICE OF APPETIZER

Dolmadakia platter
(vine leaves stuffed with rice and lemon dressing)

Tzatziki Platter
(a blend of yogourt, garlic & cucumber)

Soupa Horiatiki
(delicious soupe grecque du jour)

CHOICE OF MAIN PLATTER

Souvlaki Platter
(a traditional favorite with two sticks of souvlaki)

Chicken Brochette
(cubes of tender chicken filet, onions and green peppers)

Moussaka Platter
(eggplant, zucchini, potatoes, minced meat and bechamel sauce)

All our platters are served with chef's salad, house rice and roasted potatoes.

CHOICE OF DESSERT

Swiss Chocolate Cake
Strawberry Shortcake
Black Forest Cake

CHOICE OF COFFEE OR TEA

MENU #2 \$17.95

CHOICE OF APPETIZER

Dolmadakia platter
(vine leaves stuffed with rice and lemon dressing)

Tzatziki Platter
(a blend of yogourt, garlic & cucumber)

Soupa Horiatiki
(delicious soupe grecque du jour)

CHOICE OF MAIN PLATTER

Shis Kebab a la Grecque
(cubes of tender filet oignons & green peppers)

Chicken Oregano
(tender filet of chicken breast marinated in Oregano)

Filet of Sole Amandine
(topped with lemon garlic sauce and toasted almonds)

All our platters are served with chef's salad, house rice and roasted potatoes.

CHOICE OF DESSERT

Swiss Chocolate Cake
Strawberry Shortcake
Black Forest Cake

CHOICE OF COFFEE OR TEA

MENU #3 \$18.95

CHOICE OF APPETIZER

Dolmadakia platter
(vine leaves stuffed with rice and lemon dressing)

Tzatziki Platter
(a blend of yogourt, garlic & cucumber)

Soupa Horiatiki
(delicious soupe grecque du jour)

CHOICE OF MAIN PLATTER

Filet Mignon Brochette
(tender filet mignon, oignons, green peppers, tomatoes, mushrooms)

Spring Lamb Chops
(carefully seasoned and cooked to perfection)

Grilled Scallops Brochette
(wrapped in bacon grilled and topped with lemon garlic sauce)

All our platters are served with chef's salad, house rice and roasted potatoes.

CHOICE OF DESSERT

Swiss Chocolate Cake
Strawberry Shortcake
Black Forest Cake

CHOICE OF COFFEE OR TEA

*Menus range from \$16.95 to \$24.95. Reservations are required. Taxes and service not included.

Select one of our 6 most popular FULL COURSE menus for as little as \$ 16.95* per person!

MENU #4 **\$19.95**

CHOICE OF APPETIZER

Dolmadakia platter
(vine leaves stuffed with rice and lemon dressing)

Tzatziki Platter
(a blend of yogourt, garlic & cucumber)

Feta cheese and olives
(feta cheese topped with oil, oregano and olives)

CHOICE OF MAIN PLATTER

Chicken Oregano & Butterfly Shrimp
(tender filet of chicken in oregano and butterfly garlic shrimp)

Chef's Special Platter
(filet mignon medallions wrapped in bacon and served with our succulent butterfly garlic shrimp)

Butterfly Shrimp Platter
(succulent grilled garlic butterfly shrimp)

All our platters are served with chef's salad, house rice and roasted potatoes.

CHOICE OF DESSERT

Swiss Chocolate Cake
Strawberry Shortcake
Black Forest Cake

CHOICE OF COFFEE OR TEA

MENU #5 **\$20.95**

CHOICE OF APPETIZER

Dolmadakia platter
(vine leaves stuffed with rice and lemon dressing)

Tzatziki Platter
(a blend of yogourt, garlic & cucumber)

Feta cheese and olives
(feta cheese topped with oil, oregano and olives)

CHOICE OF MAIN PLATTER

Chicken Trio Platter
(tender filet of chicken marinated in oregano, tender scallops wrapped in bacon and butterfly garlic shrimp)

Filet Mignon Trio Platter
(filet mignon medallions, tender scallops wrapped in bacon and our succulent butterfly garlic shrimp)

Seafood Trio Platter
(tender scallops wrapped in bacon, succulent butterfly shrimp and delicious garlic scampi)

All our platters are served with chef's salad, house rice and roasted potatoes.

CHOICE OF DESSERT

Swiss Chocolate Cake
Strawberry Shortcake
Black Forest Cake

CHOICE OF COFFEE OR TEA

MENU #6 **\$21.95**

CHOICE OF APPETIZER

Chilled Shrimp Cocktail
(fresh peeled shrimp served with cocktail sauce)

Cold Mini Pikilia
(a delightful sample of many of our cold hors d'oeuvres)

Grilled Lemon Scallops
(scallops wrapped in bacon with garlic sauce)

CHOICE OF MAIN PLATTER

La Porte Grecque platter
(a generous portion of filet mignon wrapped in bacon & served with our delicious scampi & our butterfly garlic shrimp)

chicken supreme platter
(tender filet of chicken marinated in oregano, succulent butterfly shrimp and delicious garlic scampi)

butterfly scampi platter
(tender scampi, seasoned and broiled to perfection)

All our platters are served with chef's salad, house rice and roasted potatoes.

CHOICE OF DESSERT

Honey dipped Baklava
Creamy Cheesecake
Oreo Cake

CHOICE OF COFFEE OR TEA

*Menus range from \$16.95 to \$26.95. Reservations are required. Taxes and service not included.