

## APPETIZERS

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**STEAMED MUSSELS** **\$12**

Tender Mussels steamed to perfection in white wine, scallions & chives.

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**GARITHES** **\$12**

Large succulent Shrimp, butterflied and baked in a delectable sauce of tomatoes, onions, feta cheese with a dash of Pernod.

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**SPANAKOPITA** (Helen of Troy had nothing on Sophia of Spinach!) **\$8**

A delectable tasty treat from the Mediterranean. Fresh spinach, leeks, dill, feta cheese and egg in a tender phyllo pastry.

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**SAGANAKI FLAMBEE** **\$9**

Sharp, slightly salty firm cheese pan-fried and flambéed with brandy tableside.

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**HOUMOUS DIP** **\$7**

Chickpeas, tahini, olive oil, garlic and fresh lemon juice blended into a creamy dip.

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**TZATZIKI DIP** **\$7**

Light and refreshing dip of cucumber, dill, garlic, lemon and plain yogurt.

**\*\* ALL DIPS ARE SERVED WITH WARM, TENDER PITA BREAD \*\***

## SOUPS & SALADS

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**SOUP OF THE DAY** **\$3.75 / \$7**

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**CAESAR SALAD** **\$6 / \$11**

A traditional favourite, hearts of romaine, anchovies, olive oil, egg and garlic, tossed with a parmesan cheese and croutons.

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**GREEK SALAD** **\$7 / \$12**

Chunky salad of tomatoes, cucumbers, green peppers, onions, kalamata olives, feta cheese, olive oil and a sprinkle of oregano.

## PASTAS

### **CURRIED CHICKEN FETTUCCINI**

**\$15**

Chicken breast seared then slow simmered in a red curry sauce of coconut milk, onion, garlic, ginger and red bell peppers on a bed of fettuccini. May we suggest a full fruited Riesling to compliment this dish!

### **SEAFOOD LINGUINI**

**\$17**

A medley of shrimp, mussels and scallops sautéed in a delectable sauce of cream, white wine, butter, garlic and parmesan cheese.

### **SPAGHETTI BOLOGNESE**

**\$15**

The rich deep zesty flavour in this all day simmered sauce is sure to please. Set this off with a full bodied Malbec.

## LAND AND SEA

### **NEW YORK STRIPLAIN**

**MARKET PRICE.**

10oz striploin of beef, char-broiled to perfection. With green peppercorn sauce add **\$5.00**

### **SOUVLAKI**

**\$18**

Charbroiled skewer of deliciously marinated chicken or pork with tzatziki dip.

### **SCHNITZEL**

**\$16 / \$20**

An old world favourite in your choice of three traditional styles. Weiner Schnitzel \$16 | Jaeger Schnitzel \$20 | Ziguener Schnitzel \$20

### **RINDS ROULADIN**

**\$20**

Nicely seared beef rolls filled with bacon, onion and dill pickle then baked in beef jus. Served with sour cream infused beef sauce.

### **SALMON**

**\$17**

6oz. loin of salmon marinated in maple syrup and ginger then seared to your perfection.

### **SCALLOPS BEURRE BLANC**

**\$24**

Large pan seared scallops topped with a rich beurre blanc sauce.

**\* All dinners served with: bread or rolls with butter, potato or rice and vegetables of the day**