

# PORT WASHINGTON RESTAURANT WEEK Dinner Menu \$35 per person\*

#### THREE COURSE MENU

Choice of one from each course

#### **COURSE ONE**

#### Thai Chili Calamari

Lightly fried squid ring tossed in Thai style sweet grilled over Chili sauce

### Saganaki

Hard, brined cheese, pan fried until crispy and babaganoush Golden brown

## Octopus

Seafood dish featuring tenderized tentacles high heat to achieve a smokey flavor.

#### Sampler

Taste of our thr<mark>ee popular d</mark>ips, Hummus, and <mark>tzatziki</mark>

#### **COURSE TWO**

# Pork Chop

Fresh cut chop grille<mark>d crispy co</mark>n the outside skew<mark>er with A</mark>nd juice on the inside w<mark>ith cl</mark>assic Greek flavor. Of olive oil, lemon dressing and oregano. Served with mushed potatoes and broccoli.

### Mediterranean Bronzino

Featuring a delicate flaky European sea bass. meat chicken souvlaki Filet. Served with sauce vierge.

#### Salmon Kebab

Salmon cut into chunks and treated onto Vegetables on the grilled. Served with sautéed spinach.

## Double Plate

### Combination of our two must popular

Served with crispy French fries.

#### DESSERT

Baklava Galacktoboureko Rice Pudding Key Lime Pie

