

'TASTE OF GUILDERLAND' RESTAURANT WEEK

Sunday, July 15th ~ Saturday, July 21st

Three-Course Prix Fixe Menu - \$20.18

FIRST COURSE CHOICES

Soupa tis Imeras

bowl of the chef's featured soup of the day

GF Traditional Greek Salad

romaine, tomatoes, cucumbers, onions, peppers,
olives, imported feta cheese, and house dressing

ENTRÉE CHOICES

Chicken Phyllo

tender strips of chicken, sun-dried tomatoes, mushrooms,
onions, garlic, and Greek cheeses, baked in a crispy phyllo shell
and finished with a tarragon cream sauce
• rice pilaf, lemon potatoes, sautéed vegetables •

GF Mahi-Mahi

char-grilled citrus marinated mahi-mahi filet, topped with
a fresh mango salsa, and served over a bed of arugula
• rice pilaf & sautéed vegetables •

GF Beef Stew

tender morsels of beef stewed in a tomato-basil sauce
with celery, baby carrots, onions, zucchini, and potatoes
• rice pilaf •

Vegetable Moussaka

layers of roasted eggplant, potatoes, and a caramelized
onion & artichoke filling, baked with a feta cheese béchamel sauce
• sautéed vegetables •

DESSERT CHOICES

 Strawberry Mousse

 Chocolate Halva

GF  Rice Pudding

GF Gluten Free ~  Vegetarian ~ v Vegan