

'TASTE OF GUILDERLAND' RESTAURANT WEEK

Sunday, February 24th ~ Saturday, March 2nd

Three-Course Prix Fixe Menu - \$20.19

FIRST COURSE CHOICES

Soupa tis Imeras

bowl of the chef's featured soup of the day

GF Traditional Greek Salad

tomatoes, cucumbers, onions, peppers, olives,
green leaf lettuce, imported feta cheese, and house dressing

ENTRÉE CHOICES

Chicken Phyllo

tender strips of chicken, caramelized onions, garlic,
and artichoke hearts, baked in a crispy phyllo shell,
and topped with a cherry tomato-basil compote
• rice pilaf, lemon potatoes, sautéed vegetables •

GF Mahi-Mahi

char grilled mahi-mahi steak, topped with a chic pea-cucumber salsa,
and served over a bed of baby spinach
• rice pilaf & sautéed vegetables •

Beef & Barley Stew

hearty beef stew with tomatoes, celery, carrots,
onions, garlic, potatoes, barley, and fresh herbs
• rice pilaf •

Vegetarian Moussaka

layers of roasted eggplant and potatoes,
with a spinach, roasted pepper, and artichoke heart filling,
baked with a sun-dried tomato béchamel-cheese sauce

DESSERT CHOICES

GF  Rice Pudding

 Chocolate-Caramel Mousse

GF  Gluten Free ~  Vegetarian