



## PRIVATE DINING DINNER MENU

### ZIZIKI BREAD

Our handmade pita bread broiled with two cheeses, olive oil, and Greek herbs; served with our signature Ziziki sauce.



### STUFFED GRAPE LEAVES

Grape leaves stuffed with seasoned rice lightly topped with lemon, olive oil and herbs; served on a bed of marinated onions.

### DRUNKEN MUSHROOMS

Button mushrooms sautéed with olive oil and Cabernet wine, spices and fresh goat cheese.

### MEDITERRANEAN SALAD

Slices of Feta cheese, marinated Kalamata olives, cucumbers, tomatoes, roasted garlic and sweet onions; topped with olive oil and Grecian spices.



### GREEK ISLAND CHICKEN

Seasoned breast of chicken sautéed with fresh basil, garlic, mushrooms and tomatoes; topped with a herbed white wine sauce.

### ROASTED NEW POTATOES

Slow roasted with Grecian spices and sweet butter.

### SPINACH PIE

Thin layers of fillo brushed with sweet butter, layered with creamy spinach, sweet onions and Feta.

### GRILLED RACK OF LAMB

Marinated with fresh rosemary, thyme, garlic and Grecian herbs.  
Our Specialty!

**\$ 55.00 / PERSON Friday & Saturday**

Price does not include liquor, beer or wine, tax or gratuity.

To reserve the Private Dining Room please call (214) 521-2233