

SYMEON'S

GREEK RESTAURANT

Symeon's Prix Fixe Menu LUNCH

Price: LUNCH \$30.00 per person

Includes: Appetizer, Entrée with Salad, Pita Bread, Dessert, and a fountain beverage, coffee or tea.

Appetizer (Choose One)

1. **Tzatziki Dip**
2. our zesty garlic, yogurt, and cucumber dip
3. **Dolmades**
4. Grape leaves stuffed with seasoned rice and garnished with feta cheese.
5. **Hummus**

Creamy blend of chickpeas, tahini, lemon, and garlic. Served with pita bread.

Entrée (Choose One)

1. **Chicken Florentine**
2. Chicken breast stuffed with spinach and feta, topped with kasseri cheese and a hint of wine. Served with rice pilaf.
3. **Shrimp Porto Lago**

Flat-grilled shrimp with olive oil, lemon, and white wine. Served with rice pilaf and a vegetable kabob.

4. **Grilled Vegetable Kabob** *(Vegetarian)*

Bell peppers, onions, zucchini, and squash char-grilled and served over white rice with a drizzle of porto lago sauce.

5. **Souvlaki Platter \$15.50**

Greek shish-ka-bob served over a side Salad with rice pilaf on the side and yogurt sauce.

Dessert (Choose One)

1. **Baklava**

Honey-soaked filo pastry with walnuts and cinnamon.

2. **Galaktoboureko**

Creamy semolina custard between layers of flaky filo, topped with syrup.

3. **Rizogalo**

Traditional creamy Greek rice pudding with a hint of cinnamon.

SYMEON'S

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Symeon's Prix Fixe Menu DINNER

Price: DINNER \$45.00 per person

Includes: Appetizer, Entrée with Salad, Dessert

Appetizer (Choose One)

Saganaki

A unique blend of bubbling kasseri cheese and Greek sausage seasoned with ouzo, oregano, and lemon.

Greek Appetizer

A full platter of Greek delights. Chunks of feta and kasseri cheeses, dolmades, artichoke hearts, roasted sweet peppers, Greek kalamata olives, pepperoncinis, and fresh vegetables surrounding a bowl of tzatziki dip.

Calamarakia Tiganita (Half Order)

Not even in the Greek Isles will you find a dish like this! Baby squid dipped in Symeon's original batter, deep-fried to a crisp golden brown, and sprinkled with Symeon's seasonings.

Entrée (Choose One)

1. **Chicken Ka-Bob (Double)**
2. Charbroiled skewer of cubed, marinated chicken breast and fresh vegetables served with rice pilaf with kasseri cheese and a hint of wine. Served with rice pilaf.
3. **Grilled Salmon**
4. Fresh fillet of salmon basted in a light lemon & olive oil blend. Served with rice pilaf and a grilled vegetable kabob.
5. **Souvlaki Platter (Double)**

Greek shish-ka-bob served over rice pilaf with yogurt sauce.

Dessert (Choose One)

1. **Baklava**

Honey-soaked filo pastry with walnuts and cinnamon.

2. **Galaktoboureko**

Creamy semolina custard between layers of flaky filo, topped with syrup.

3. **Rizogalo**

Traditional creamy Greek rice pudding with a hint of cinnamon.

Beverage

1. **Coffee or Tea**

Enjoy a hot cup of Greek coffee or herbal tea to complete your meal.

Elevate your experience by making your **Souvlaki Platter all Lamb for \$2.50 more per skewer.**