

## 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

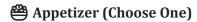
Traditional creamy Greek rice pudding with a hint of cinnamon.



# Symeon's Prix Fixe Menu DINNER

Price: DINNER \$45.00 per person

Includes: Appetizer, Entrée with Salad, Dessert



### 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.