

WEEKEND EVENING MENU

Served after 5pm

FIRST COURSE

Diner Salad or Caesar salad with warm pita bread (Greek Salad ~ add \$2)

MAIN COURSE

Served with Lamb Orzo Pasta & Greek Briam (layers of potatoes, zucchini, red onion, bell peppers & house made tomato sauce, baked in the oven)

ROAST LEG OF LAMB*

Greek style roast lamb, dry rubbed with Mediterranean herbs & spices, stuffed with garlic and slow roasted in the oven. Served with Mango Chutney & Mint Sauce ~

\$25.50

SPANAKOPITA

The Diner's own spinach, feta & herb ~ Spanakopita Mixture, wrapped in filo pastry and baked until golden brown

\$23.50

TYROPITA

a Four Cheese blend that includes our creamy feta imported straight from Greece, wrapped in filo pastry & baked in the oven

\$23.50

COTOPITA

Chicken thighs, baked with fresh rosemary & roast pine nuts, wrapped in filo pastry with sautéed mushrooms. Spiced to perfection & baked in the oven.

\$25.50

CHICKEN SOUVLAKI

Free range chicken thighs, dry rubbed with our secret Greek spice mix, broiled and basted with our own Mediterranean sauce. Portioned by weight

\$26.50

BEEF SOUVLAKI

a pair of AAA Alberta Beef Brochettes, cut & aged in-house. Broiled, Greek Style & served with a dollop of our house made Tzatziki

\$24.50

TOP SIRLOIN STEAK

House cut & dry aged Alberta AAA Grade beef covered in mushrooms freshly sautéed in garlic butter

SMALL (200g) ~ \$27.50 LARGE (300g) ~ \$32.50

ROAST LAMB ROLLED IN PITA*

Greek Roast Lamb rolled in a warm pita with Tzatziki, tomatoes & red onions

\$18.50

LAMB DINNER LIGHT*

a beautiful lite meal, Greek Roast Lamb with Caesar or Diner Salad & warm pita

\$18.50

*note – our Roast Lamb is a limited item, call ahead to ensure you don't miss out!