

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 ~

SPANAKOPITA

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

TYROPITA

Four cheeses blend and wrapped in filo pastry and baked in the oven.

COTOPITA

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

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

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

AAA TOP SIRLOIN STEAK

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

ROAST LAMB ROLLED IN PITA*

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

LAMB DINNER LIGHT*

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

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