



Appetizers

Eggplant Fritters

*Slow Roasted Eggplant, Fresh Herbs,
Panko, Red Sauce*

French Onion Soup

*White onions, Grilled Crustini,
Swiss Cheese, Parmesan Cheese*

\$20.18 Entrees

All Entrees served with dinner salad

Parmesan Crusted Cod with Gala Apple Slaw

*Breaded Pacific Cod Filet, Shaved Napa Cabbage, Shredded Chantenay
Carrots, Celery, Red Radish, Toasted Pecans*

Mediterranean Pasta

*Marinated Chicken Cutlets, Sundried Tomatoes, Kalamata Olives,
Sautéed Artichoke Hearts, New York Feta, Lemon
Finished in a white Wine Herbed Olive Oil over Fettuccini*

Yemista

*Authentic Greek Dish – Seasoned Ground Beef, Sautéed Onions, Greek Herbs, White Rice
Stuffed in Roasted Bell Peppers, Finished with Zoe Red Wine Sauce*

\$30.18 Entrees

Seared Salmon with Avocado Crab Salad

*Marinated & Pan Seared Faroe Island Salmon Filet, Maryland Lump Crab,
Diced Avocado, Pomegranate Arils, Cilantro & Fresh Lime
Served over a Bed of Moroccan Couscous*

Honey Dijon Lamb Chops

*Grilled & Glazed Honey Dijon Mustard New Zealand Lamb Chops
Chopped Mint, Tzatziki, Sautéed Green Leaf Asparagus & Roasted Garlic Mashed Potatoes*

Desserts

*Rice Pudding
Baklava*

Bottle of Zoe White or Red Wine \$20.18

Choice of One Appetizer, One Entrée and One Dessert for \$20.18