

RESTAURANT : BAR : LOUNGE

**QUAIL CORNERS** 

## RESTAURANT WEEK

JULY 19-28

Choose One From Each Section

HOUSE MADE SOUP OF THE DAY chef's daily creation

HOUSE SEASONAL watermelon, arugula, red onion, feta aged balsamic vinegarette

**DOLMADES** 'Stuffed Grape Leaves' citrus, dill, rice

CALAMARI FRITTI fried calamari with greek olives, marinara

GRILLED MARINATED LAMB CHOPS tzatziki, lemon, greek fries

CHICKEN SOUVLAKI PLATTER two chicken skewers with Greek fries, country Greek 'Horiataki' salad and tzatziki

ATLANTIC SALMON Atlantic salmon, giant white beans with tomato herb vinaigrette and roast garlic coulis "GREEK STYLE" PORK RIBS

full-rack, coriander-lemon zest ribs, over Greek fries, with olive-cabbage slaw and tzatziki

CRAZY VEGETARIAN LASAGNA free-form with spinach, eggplant, zucchini, pappardelle pasta, mozzarella cheese

FLOURLESS CHOCOLATE CAKE

RASPBERRY-WHITE CHOCOLATE CHEESE CAKE

with chocolate foam and coffee crunch

SUMMER BERRY TART

vanilla ice cream







