

# ZOUGLA DINNER SPECIALS

## APPETIZERS

### Grilled Calamari

*Grilled Herb Marinated Calamari, Arugula and Salsa Fresca. 12.95*

### Soutzoukakia

*Aromatic, sausage shaped Greek style meatballs (beef & pork) grilled and finished in a light tomato sauce. Topped with Feta Cheese. 12.95*

### Dolmades

*Grape Vine leaves stuffed with rice, pork and fresh herbs in a light lemon sauce served with Tzatziki. 12.95*

## ENTREES

### Mushroom Peppercorn Steak Frites

*8oz Top Sirloin Steak topped with Mushrooms sauteed in Peppercorn Sauce. Served with French Fries and Vegetables. 28.95*

### Greek Summer Platter (for one)

*Grilled Tiger Prawns, Spanakopita and Grilled Calamari. Served with Greek Salad, Lemony Greek Roast Potatoes and Rice. 26.95*

### Prawns Linguine Alfredo

*Linguine pasta tossed with Tiger Prawns, red onions, bell peppers and Artichoke hearts in a creamy Alfredo sauce. Topped with Parmesan cheese. 26.95*

### Chicken Athena

*Grilled chicken with Tomato sauce; topped with Feta Cheese and served on a bed of sauteed Spinach. Served with Greek Salad, Lemony Greek Roast Potatoes and Rice. 22.95*

### Steak & Tiger Prawns

*8oz Top Sirloin Steak with Tiger Prawns (5); butterflied, seasoned and oven baked in clarified butter. Served with vegetables and baked potato or rice. 35.95*

### Salmon Oscar

*Wild BC Salmon topped with Crabmeat, Shrimp and Hollandaise sauce. Served with vegetables and baked potato or rice. 34.95*

## ~~TAPAS ~ MEZZES ~ APPYS~~

### **CALAMARI**

*Lightly floured and cooked to perfection, topped with our 'Salsa Fresca' and served with our delicious Tzatziki.* 13.95

### **SAGANAKI**

*Pan-fried Greek Vlahotiri cheese flambéed with Brandy and finished with fresh Lemon.* 12.95

### **SPANAKOPITA**

*Fresh spinach, herbs and Feta cheese wrapped in filo pastry and oven baked.* 12.95

### **HOMOUS AND PITA**

*This delicious dip is made from chick peas (garbanzo beans), garlic, lemon and seasonings. Served with Pita Bread.* 8.95

### **SAMBUCA PRAWNS**

*Tiger Prawns sauteed in garlic butter, flamed with Sambuca and finished in a white wine cream sauce.* 15.95

### **ESCARGOTS AU GRATIN**

*½ Dozen plump Escargot oven baked with Garlic Butter and a blend of cheeses. Served with Pita Bread.* 12.95

### **MUSHROOM CAPS**

*Stuffed with delicious Crab and Shrimp; baked with garlic butter and a blend of Mozzarella, Swiss and Cream cheese.* 16.95

### **BBQ BACON WRAPPED PRAWNS**

*Grilled and kissed with a smoky BBQ sauce. Simply delicious.* 16.95

### **CRAB CAKES**

*House made and delicious, served on a bed of Arugula with Chilli Mayo and 'Salsa Fresca'.* 15.95

### **PRAWNS FRITO**

*Panko breaded Prawns cooked to golden perfection served with Chilli Mayo.* 15.95

### **SEAFOOD CHOWDER**

*Creamy and delicious with Crab and Shrimp.* 14.95

## ~~SALADS~~

### **CAESAR SALAD**

*Fresh Romaine lettuce, our own Caesar dressing, croutons and Parmesan cheese.* 10.95

### **MEDITERRANEAN SPINACH SALAD**

*Fresh spinach, tomatoes, cucumbers, Greek olives and Feta cheese tossed in a light Italian vinaigrette.* 11.95

### **GREEK SALAD**

*Tomatoes, cucumbers, green peppers, onions, oregano, Feta cheese and Greek olives, drizzled with extra virgin olive oil.* 11.95

## ~~GREEK CLASSICS~~

### CHICKEN SOUVLAKI

Served with Greek salad, Lemony Greek roast potatoes and rice. 22.95

### MOUSSAKA

Layers of eggplant, zucchini, potato and flavourful meat sauce, topped with a "cream sauce Parmesan" and oven baked. Served with Greek salad. 24.95

### LAMB SOUVLAKI

Tender marinated cubes of lamb tenderloin skewered and broiled to perfection. Served with Greek salad, Lemony Greek roast potatoes and rice. 28.95

### BEEF SOUVLAKI

Served with Greek salad, Lemony Greek roast potatoes and rice. 22.95

### PRAWNS & SCALLOPS SOUVLAKI

Served with Greek salad, Lemony Greek roast potatoes and rice. 28.95

### LAMB CHOPS

Lamb loin chops (t-bone) marinated and grilled to perfection. Served with Greek salad, Lemony Greek roast potatoes and rice. 28.95

## ~~STEAKS~~

(served with vegetables and rice or baked potato)

\*\*\* ALL STEAKS ARE HAND CUT BY OUR CHEF FROM PREMIUM CANADIAN AAA BEEF \*\*\*

### TOP SIRLOIN STEAK

Canadian 'AAA' juicy and flavourful.  
8oz 26.95    12oz 34.95

### NEW YORK STEAK

Canadian 'AAA' Striploin called the 'King' of steaks for good reason.  
10oz 36.95    14oz 46.95

### FILET MIGNON

Delicate Canadian 'AAA' Tenderloin.  
7oz 38.95    10oz 48.95

### RIB EYE STEAK

Without a doubt the Chef's favourite cut of Canadian 'AAA' beef.  
10oz 36.95    14oz 46.95

\*\*add to your favourite steak\*\*

*Butterflied Tiger Prawns (5) \$10    Sautéed Mushrooms \$3*

## ~~SEAFOOD~~

(served with vegetables and rice or baked potato)

### TIGER PRAWNS DINNER

Butterflied, seasoned and oven baked in clarified butter. 26.95

### SALMON FILET

BC's finest grilled wild Sockeye salmon crowned with a lemon herb sauce. 28.95

### HALIBUT FILET

Canada's best grilled to perfection and crowned with a lemon herb sauce. 29.95

### CURRY PRAWNS

Tiger prawns in a mild (and delicious) curry cream sauce. 26.95

### MIXED SEAFOOD GRILL

Salmon, halibut, prawns and scallops crowned with a lemon herb sauce. 38.95

## ~~PASTAS & STIRFRYS~~

### ITALIAN PENNE

*Penne pasta tossed with spicy Italian Sausage sauteed with Mushrooms, Red Onions and Bell Peppers in our rich tomato sauce. Topped with Parmesan cheese. 20.95*

### KUNG POW STIRFRY

*Breast of chicken, mushrooms, fresh vegetables and Asian style noodles in a hot and spicy Thai sauce. Topped with Cashew nuts. 20.95*

### SEAFOOD SAUTE

*Salmon, Halibut, Prawns, Scallops, fresh vegetables and mushrooms sauteed in a lemon herb sauce. Served on a bed of rice. 28.95*

### MEDITERRANEAN LINGUINE

*Linguine pasta tossed with, fresh diced Tomatoes, Red Onions, fresh Spinach, Bell Peppers, Artichoke hearts, and Black olives in a Pesto sauce, topped with Feta cheese. 20.95*

### SEAFOOD LINGUINE

*Prawns, Scallops, Baby Shrimp and fresh vegetables in your choice of rich Tomato Or Creamy Lemon Herb sauce, both topped with Parmesan cheese. 26.95*

## ~~CHICKEN~~

(served with vegetables and rice or baked potato)

### CHICKEN CORDON BLEU

*Breast of chicken stuffed with Black Forest Ham and Swiss cheese. topped with a white wine cream sauce. 24.95*

### CHICKEN ZOUGLA

*Grilled breast of chicken topped with Prawns and Scallops in a creamy herbed garlic butter sauce. 28.95*

### CHICKEN PARMESAN

*Lightly breaded breast of chicken topped with mozzarella cheese and Tomato Sauce and Parmesan Cheese. 24.95*

### CHICKEN OSCAR

*Grilled breast of chicken and topped with Crab, Baby Shrimp and Hollandaise sauce. 27.95*

### CHICKEN PACIFIC

*Breast of chicken stuffed with Crab, Scallops and Cream Cheese. Topped with a white wine cream sauce. 28.95*

## ~~RIBS & LAMB~~

(served with vegetables and rice or baked potato)

### RACK OF LAMB

*Delicately seasoned and oven roasted, served with a Peppercorn Brandy sauce. 39.95*

### BBQ RIBS

*Pork baby back ribs braised with our delicious BBQ sauce. 28.95*

### HONEY GARLIC RIBS

*Pork baby back ribs braised with our delicious Honey Garlic sauce. 28.95*

# ***DESSERTS***

## ***CHOCOLATE MOUSSE CAKE***

*Light creamy chocolate mousse on a thin layer of  
chocolate sponge cake*

***7.95***

## ***CHOCOLATE ERUPTION***

*Chocolate cake shell, filled with turtle and chocolate cheesecake, laced with caramel  
and topped with almond slices*

***10.95***

## ***COLOSSAL CHEESECAKE***

*New York style baked cheesecake with your  
choice of toppings*

***9.95***

## ***BAKLAVA***

*Thin layers of filo pastry stuffed with chopped walnut, pistachios, and almonds in a  
honey syrup*

***7.95***

## ***MUD PIE***

*Mocha almond fudge ice-cream in a cookie  
crumb shell topped with chocolate fudge*

***7.95***

## ***BACIO BIANCO***

*White chocolate ice-cream with a raspberry  
centre and white chocolate coating*

***7.95***

## ***BACIO NERO***

*Rich chocolate ice-cream, coffee liqueur centre,  
coated with chocolate*

***7.95***