



MENU \$80/person

## Appetizers (featured)

### Greek Sampler

Spanakotiropita, Keftedes (Greek Style Meatballs), Cucumbers, Tomatoes, Green Peppers, Feta Cheese, Grape Leaves, Pepperoncini, Greek Olives, Zesty Feta & Hummus Dips Served with Pita Bread

### Saganaki

Kasseri Cheese Sautéed until Crispy, Served Sizzling with Lemon

### Oysters Rockefeller

Fresh Oysters Topped with Spinach & Feta with Ouzo, baked in the Oven

## Entrée

### Grilled Chicken Kabob

Grilled Chicken Kabob Cooked on a Charcoal Grill then Topped with Sautéed Mushrooms in Brandy Brown Sauce Served w/ Rice & Vegetables

### Vaso's Shrimp

Shrimp Sautéed in Extra-Virgin Olive Oil, Fresh Garlic, Basil, Diced Tomatoes, Feta Cheese, Artichoke Hearts Sautéed with Herbs & Finished in a Brandy Cream Tomato Sauce Served Over Pasta

### Stuffed Flounder Fiorentina

Filet of Flounder Stuffed with "Jumbo Lump Crabmeat" Baked in the Oven then Pan Sautéed with Onions & Mushrooms in a White Wine Cream Sauce

### Veal Terra Mara

Veal Scaloppini Layered with Ham & Provolone Cheese Lightly Dusted with Flour, Dipped in Egg then Pan Sautéed with Herbs in a Lemon Butter White Wine Sauce, Garnished with a Jumbo Shrimp & Mushroom

### Lamb Chops

Marinated in Red Wine, Herbs & Spices, then Grilled over a Charcoal Flame

## Desserts

### Galatouboureko

Vaso's Homemade Traditional Greek Dessert. Warmed sugar and cinnamon Pastry Filled With Liqueur-based Orange Custard Wrapped in Fillo Dough

### Tiramisu

Vaso's Homemade! It's Famous! Vaso's secret is a splash of cognac in the Mascarpone and lady fingers doused with Frangelico, the original Hazelnut Liquor from Northern Italy