

ZOUGLA DINNER MENU

(Saturday, Sept 2nd & Sunday, Sept 3rd)

~~APPETIZERS~~

CALAMARI
Lightly floured and cooked to perfection, topped with our ‘Salsa Fresca’ and served with our delicious Tzatziki. 16.95

ESCARGOTS AU GRATIN
Escargots oven baked with garlic butter and a blend of cheeses. 15.95

SPANAKOPITA
Fresh spinach, herbs and Feta cheese wrapped in filo pastry and oven baked. 16.95

MUSHROOM CAPS
Stuffed with delicious Cream Cheese, Crab and Shrimp, baked with garlic butter and a blend of Mozzarella and Swiss cheese. 19.95

BBQ BACON WRAPPED PRAWNS
Grilled and kissed with a smoky BBQ sauce. Simply delicious. 18.95

HOMOUS AND PITA
This delicious dip is made from chick peas (garbanzo beans), garlic, lemon and seasonings. Served with Pita Bread. 12.95

GREEK SALAD
Tomatoes, cucumbers, green peppers, onions, oregano, Feta cheese and Greek olives, drizzled with extra virgin olive oil. 15.95

~~STEAKS~~

(Served with Vegetables and Rice or Greek Style Roast Potatoes or French Fries)

NEW YORK STEAK
Delicious Canadian ‘AAA’ Beef Striploin. 10oz 46.95

FILET MIGNON
Delicate Canadian ‘AAA’ Beef Tenderloin. 7oz 46.95

RIBEYE STEAK
Chef’s Favourite ‘AAA’ Canadian cut of beef. 12oz 52.95

Add Oven baked butterflied
Tiger Prawns served with
Clarified Butter
to any Steak Add \$12

***** ~~~STEAK COMBOS~~~ *****

PEPPER STEAK
7oz ‘West Coast Cut’ AAA Canadian Striploin topped with our Peppercorn Brandy Demi-Glace Sauce. 36.95

MUSHROOM STEAK
7oz ‘West Coast Cut’ AAA Canadian Striploin topped with a Mushroom Demi-Glace Sauce. 38.95

ZOUGLA STEAK
7oz ‘West Coast Cut’ AAA Canadian Striploin topped Prawns and Scallops in a Herbed Garlic Butter Cream sauce. 48.95

UPGRADE YOUR STEAK COMBO TO:
7oz Filet Mignon...add \$12
10oz New York Striploin...add \$12
12oz Ribeye...add \$18

~~GREEK CLASSICS~~

CHICKEN SOUVLAKI

Served with Greek salad, Greek Style Roast Potatoes and Rice. 28.95

LAMB SOUVLAKI

Tender marinated cubes of Lamb, skewered and broiled to perfection.

Served with Greek salad, Greek Style Roast Potatoes and Rice 30.95

BEEF SOUVLAKI

Served with Greek salad, Greek Style Roast Potatoes and Rice. 30.95

PRAWNS & SCALLOPS SOUVLAKI

Served with Greek salad, Greek Style Roast Potatoes and Rice. 34.95

SURF & TURF SOUVLAKI

Scallops, Prawns and marinated cubes of Beef Tenderloin grilled to perfection.

Served with Tzatziki, Greek salad, Greek Style Roast Potatoes and Rice. 36.95

SPANAKOPITA DINNER

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

Served with Tzatziki, Greek salad, Greek Style Roast Potatoes and Rice. 28.95

~~CHICKEN & SEAFOOD~~

(served with Vegetables and Rice or Greek Style Roast Potatoes)

CHICKEN PARMESAN

Lightly breaded breast of chicken topped with mozzarella cheese and Tomato

Sauce and Parmesan Cheese. 28.95

CHICKEN ZOUGLA

Grilled breast of chicken topped with Prawns and Scallops in a Herbed Garlic Butter Cream sauce. 32.95

CHICKEN OSCAR

Grilled breast of chicken and topped with Crab, Baby Shrimp and Hollandaise sauce. 32.95

SALMON LEMON HERB

BC's finest grilled wild Sockeye salmon crowned with a lemon herb sauce. 29.95

TIGER PRAWN DINNER

Butterflied and oven baked, served with a light garlic butter. 29.95

CURRY PRAWNS

Tiger Prawns sautéed in a mild (and delicious) curry cream sauce. 29.95

SALMON ZOUGLA

Wild BC Salmon Sockeye Filet topped with Prawns and Scallops in a creamy herbed garlic butter sauce. 42.95

~~PASTA~~

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. 32.95

TOMATO PESTO CHICKEN PENNE

Penne pasta with Grilled Chicken, Red Onions, Bell Peppers and Arugula; in a Pesto Tomato sauce. Topped with Parmesan cheese. 26.95