

Wine me, Dine me, \$69.99* me!

Rainbow Ski Weekend Dinner for Two Special...

$\Sigma A \Lambda A T E \Sigma - \underline{SIDE} \ \underline{SALADS}$ (Choice of: each guest)

Traditional Greek - Romaine hearts, onion, green pepper, Campari tomato, premium feta, Kalamata olives, with Greek vinaigrette

Chef – Mixed greens, red onion, green pepper, cherry tomato, cucumber, grated kefalograviera cheese, with balsamic vinaigrette

Caesar - Romaine hearts, house made dressing, pancetta crisps, fresh parmesan and grissini

<u>KYPIOΣ ΓΕΥΜΑ</u> – <u>ENTREES</u> (Choice of: each guest)

Chicken Souvlaki - Marinated grilled chicken, served with seasonal vegetables and lemon roasted potatoes

Grilled Lamb Chops - Marinated New Zealand lamb, brushed with herb infused olive oil

Grilled Octopus - Served with herbed butter and mirco greeens

Peggy's Spicy Pasta – Linquine noodles in a spicy arrabbiata tomato sauce with seared portobello mushrooms, grilled zucchini, chorizo sausage or spicy chicken

Grilled Salmon – Served with our feature daily rice and fresh market vegetables drizzled with our herb infused olive oil

• 5 oz. glass of Portes Merlot or Boutari Moschofilero Greek Wine, (each) *taxes and gratuity extra