

# Tasso's Dinner Menu

Soups of the Day or Avgolemono \$5.00 Cup | \$7.00 Bowl

## Entrées

Entrées served with choice soup OR mixed green salad with choice dressing, vegetables, as well as French fries, garlic mashed potatoes, rice pilaf OR pasta with red sauce.

<b>Fresh Petrale Sole</b> .....	\$26.00
Petrale Sole, grilled to flaky perfection with a lemon-butter caper sauce	
<b>Cajun Mixed Grill</b> .....	\$26.00
Snapper, prawns and scallops blackened with Cajun spices.	
<b>Fresh King Salmon</b> .....	\$27.00
Marinated with Mediterranean seasonings and grilled to flaky perfection	
<b>Scampi Tre Angelo</b> .....	\$32.00
Prawns, jumbo scallops and lobster sautéed in a scampi sauce of lemon juice, white wine, garlic, butter, parsley and tossed with Angel hair pasta	
<b>Fresh Filet Halibut</b> .....	\$32.00
Fresh filet Halibut marinated with Mediterranean seasonings and grilled to flaky perfection	
<b>Cioppino</b> .....	\$32.00
Tasso's version of the San Francisco classic prawns, lobster, scallops, mussels, cod, clams, sautéed with a rich tomato broth.	
<b>Seafood Kalamaki</b> .....	\$26.00
A healthy seafood mix of halibut, salmon, scallops and prawns, marinated, skewered and grilled to perfection, served atop rice pilaf	
<b>Athenian Prawns</b> .....	\$20.00
Sautéed jumbo prawns, olive oil, fresh garlic, tomatoes, and sweet basil, tossed in linguine, crumbled feta cheese, and Greek seasonings	
<b>Moussaka</b> .....	\$24.00
A Greek food classic, this Greek casserole is layered with eggplant, ground meat, onions, and seasonings topped with bechamel sauce. Served with rice pilaf	
<b>Chicken Jerusalem</b> .....	\$22.00
Chicken breast sautéed in white wine lemon butter with artichoke hearts, mushrooms and seasonings.	
<b>Tasso's Famous Lamb Shank</b> .....	\$26.00
A specialty and tradition since 1974, deliciously seasoned, braised lamb shank so tender, it melts in your mouth! Served with rice pilaf	
<b>Greek-Style Chicken</b> .....	\$19.00
Boneless breast of chicken marinated with fresh garlic, extra virgin olive oil, oregano and lemon. Served on a bed of rice.	
<b>Lamb Kalamaki</b> .....	\$26.00
Leg of lamb cubes marinated, skewered and grilled to perfection, served with rice pilaf and fresh sautéed vegetables	
<b>Smoked Chicken Penne</b> .....	\$19.00
Penne pasta with grilled smoked chicken breast, sun-dried tomatoes, roasted garlic, mushrooms, tossed in a cream sauce	
<b>Veal Scallopini</b> .....	\$23.00
Tender slices Veal sautéed mushroom, garlic, Marsala wine sauce	
<b>Greek-style Lamb Chops</b> .....	\$39.00
Grilled Australian Rack of Lamb, Greek seasonings, extra virgin olive oil, garlic, lemon, served with garlic mashed potatoes	
<b>Stuffed Jumbo Ravioli</b> .....	\$18.00
Choose one: spinach, Cheese Ravioli, Artichoke, Portabella and Meat Ravioli – Choose Your Sauce: Marinara   Alfredo   Pesto *No vegetables or starch sides with pasta entrées*	
<b>Tasso's Special Steak</b> .....	\$22.00
USDA Choice Angus Tri-tip steak, deliciously seasoned with Tasso's marinade, grilled to perfection, and topped with sautéed fresh mushrooms.	
<b>Ribeye Steak</b> .....	\$38.00
USDA Choice Angus Ribeye, broiled to perfection with sautéed mushrooms	
<b>Peppered NY Steak</b> .....	\$29.00
12 oz USDA new York steak, peppered and dragged in a mix of flour, spices, and cracked pepper corns, topped with crispy bacon and fresh green onions	
<b>Rubbed Bone-in Pork Chop</b> .....	\$24.00
12-14 oz thick cut bone-in pork chops, perfectly seasoned with Mediterranean spices	
<b>Tasso's Combination Trio</b> .....	\$26.00
Boneless of chicken Breast, pork chop, and prawns, marinated with Mediterranean herbs and spices and grilled to perfection	
<b>Pasta Pomodoro (Vegetarian)</b> .....	\$22.00
Pappardelle pasta sautéed with fresh grapes tomatoes, mushroom, spinach, garlic, wine, extra virgin olive oil, and Romano cheese	
<b>Gyros Plate</b> .....	\$18.00
Pronounced "Yee-ro". Juicy gyro meat, pita wedges, tomato, feta, onions, cucumber, olives, and tzatziki sauce. Served with French fries	
<b>Seafood Louie Salad</b> .....	\$22.00
Fresh crisp mixed greens with tomatoes, hard boiled egg, and bay, lobster. Topped with red onions, house made Louie dressing	