

DINNER MENU

Entrées served with choice soup OR mixed green salad (Greek +\$2.50 or Horiatiki \$3.50) with choice dressing, vegetables, as well as French fries, garlic mashed potatoes, rice pilaf OR bake potatoes *No vegetables or starch sides with pasta entrées*

Fresh Lavraki \$33.00 (Mediterranean Bass)

marinated and grilled with latholemono sauce, service with rice pilaf

Alaskan Fillet Cod fish \$22.00

With Mediterranean seasonings

Fresh Alaskan Filet Halibut ... \$35.00

Filet of halibut with bay shrimp and a white wine butter sauce

Fresh King Salmon \$28.00

Marinated with Mediterranean seasonings and grilled to flaky perfection.

Seafood Kalamaki \$28.00

A healthy seafood mix of halibut, salmon, scallops and prawns, marinated and skewered and grilled to perfection, served atop rice pilaf.

Fresh Petrale Sole \$28.00

Petrade Sole, grilled to flaky perfection with a lemon-butter caper sauce

Penne Pasta Capri \$32.00

Large Prawns and Eastern scallops sautéed with virgin olive oil, sliced olives, basil, tomatoes, green onions and red sauce

Scampi Tre Angelo \$35.00

Prawns, jumbo scallops and lobster sautéed in a scampi sauce of lemon juice, white wine, garlic, butter, parsley and tossed with Angel hair pasta.

Chicken w/Sun-Dried Tomato \$22.00

Penne pasta with sautéed sliced chicken breast, sun-dried tomatoes and sautéed mushrooms, all together in a cream sauce

Tasso's Special Steak \$27.00

USDA Choice Angus Tri-Tip Steak, thick and juicy, broiled to perfection and topped with fresh mushrooms

Tasso's Combination Trio \$26.00

Boneless of chicken Breast, pork chop, and prawns, marinated with Mediterranean herbs and spices and grilled to perfection

Gyros Plate \$20.00

Pronounced "Yee-ro". Juicy gyro meat, pita wedges, tomato, feta, onions, cucumber, olives, and tzatziki sauce. Served with French fries

Roast Prime Rib \$39.00 (Friday-Saturday Only)

USDA Choice Angus Prime Rib, thick and juicy, served with Au jus and horseradish.

Lamb Shank \$25.00

Tasso's Famous Lamb Shank. A specialty and tradition since 1974, deliciously seasoned, braised lamb shank so tender, it melts in your mouth! Served with rice pilaf

Moussaka \$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

Greek-style Lamb Chops \$44.00

Grilled Australian Rack of Lamb, marinated with Greek seasonings, extra virgin olive oil, garlic, lemon, served with garlic mashed potatoes.

Greek-Style Chicken \$22.00

Boneless breast of chicken, marinated with fresh garlic, lemon, extra virgin olive oil, and Greek herbs. Served with rice pilaf

Veal Piccata \$28.00

Tender slices of veal, sautéed in wine, lemon-butter sauce, garlic, mushrooms and capers

Lamb Kalamaki \$26.00

Leg of lamb cubes marinated, skewered and grilled to perfection, served with rice pilaf and fresh sautéed vegetables

Butcher's Cut Pork Chop \$24.00

Rack of pork marinated with Mediterranean herbs and spices

Ribeye Steak \$38.00

USDA Choice Angus Ribeye, broiled to perfection with sautéed mushrooms.

Peppered NY Steak \$30.00

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

Stuffed Jumbo Ravioli \$24.00

Choose one: spinach, Cheese Ravioli, Artichoke, Portobello and Meat Ravioli
— Choose Your Sauce: Marinara | Alfredo | Pesto *No vegetables or starch sides with pasta entrées*

Please inform us of any allergies you may have. As delicious as it may be, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.

Prices subject to change without notice.