



MENU \$75/person

## Appetizers (featured)

### Greek Sampler

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

### Saganaki

Kasseri Cheese Sautéed until Crispy, Served Sizzling with Lemon

### Oysters Rockefeller

Fresh Louisiana Shucked Oysters topped with Spinach & Feta

## Entrée

### Chicken Souvlaki Salad

Chicken Souvlaki, Romaine Lettuce Leaves, Cilantro, Tomatoes, Cucumbers, Greek Olives, Onions, Pepperoncini, Crumbled Feta Cheese, Pita Bread with Vaso's Traditional Greek Dressing

### Chicken Sorrentina

Chicken Scaloppini Layered with Ham, Fresh Sliced Tomato, Fresh Basil Leaf & Fresh Sliced Buffalo Mozzarella Sautéed in a Marsala Cream Tomato Sauce

### Scampi Marinara with Penne Pasta

Shrimp Sautéed in Extra-Virgin Olive Oil, Garlic, Herbs & Spices, then Flambéed with White Wine & our Vine-Ripened Plum 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 Chop

Grilled over a Charcoal Flame, then Sauteed with Portobello Mushrooms in a Brown Brandy Sauce with Rosemary and Garlic

### Lamb Chops

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

## Desserts

### Galatoboureko

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