## <u>Víctory Mother's Day Special Menu \$59.95</u>



## <u>Appetízers</u>

Kria Pikilia served with Pita

(Taramosalata, Melitzanosalata, Tzatziki, Tirokafteri)

Greek Dips: Caviar Dip, Eggplant Dip, White Garlic Sauce and Spicy Feta Dip

Mini Spinach & Mini Cheese Pie

Salad

Greek Salad Amethystos Greek

Kids Special \$15 Chicken Nuggets & Homemade Fries Or Pita Pizza & Homemade Fries

Wine (Red/White) \$11/\$43 pairs well with our dishes

### Entrees

Entrees are served with Lemon potatoes & Steamed Vegetables (Pastitsio, Moussaka, Gemista served with Steamed Vegetables)

#### Choose 1:

Chicken Balsamico

Victory's Seafood Combination (shrimp, scallops, flounder)

Sirloin Steak

Shrimp Scampi

Salmon

Paidakia (Baby Lamb Chops)

Filet Mignon



Gemista \*Chef Antigoni Specialty

Baked tomato & peppers stuffed with seasoned beef, onions & rice

Pastitsio \*Chef Antigoni Specialty

A Traditional Greek dish made with macaroni, beef, grated cheese, and tomatoes topped with a béchamel sauce.



A Traditional Greek dish consisting of layers of eggplant, potatoes and seasoned beef, topped with a béchamel cheese sauce



Choose 1: Chocolate Mousse OR Baklava **OR** Galaktoboureko Served with Coffee/Tea





## <u>Mother's Day</u> À <mark>la carte (Menu addítíons)</mark>

<u>Can only be an add-on to the Prix-fixe MD Brunch or Mother's Day Special Menus</u>

## <u>Appetizers</u>

Gigantes \$16

(Tender lima beans cooked in a Mediterranean tomato sauce)

Dolmades \$16

(stuffed grape leaves filled with rice)

Baked Clams Oreganata \$17

Crispy Calamari \$18

Crabmeat Shrimp served with rice \$33

Grilled Octopus \$25

Tirokeftedes (Mediterranean Cheese Balls) \$16

Saganakí Pan-fried Cheese \$16

Crabmeat Mushrooms \$22

Tiromanitaria \$16

(mushrooms stuffed with mediterranean cheese variety)

Keftedes (Mediterranean Meat Balls) \$16

Loukaníko (Greek Sausage) \$16

Greek Fries \$15

(served plain or with Feta Cheese / Kefalograviera Cheese)

Chicken Nuggets & Fries OR Pita Pizza\$15

Kría Píkílía Greek Spreads/Díps \$16

Caviar Díp, Eggplant Díp, White Garlic Sauce & Spicy Feta Díp, served with pita bread

Salad Selection Greek Salad \$15 Caesar Salad \$15

#### Dessert:

Amigdaloto-Greek Almond Macaroon Cookie

#### Unlimited Drinks

Victory's Love Potion, Coffee, Tea, Orange Juice, Coca Cola, Sprite

Add \$6 for Mimosa



# Mommy's Brunch Mojito \$15

pairs well with our brunch dishes

A refreshing combination of fresh orange/lime wedges, organic mint from Chef Antigoni's Garden!
Finished with Caribbean rum and a hint of our simple syrup

<u>Menu \$45.95</u> (add \$20 per guest for House Wine)

#### Brunch Entrée: Choose 1

<u>Mediterranean Omelette</u> w/ sun-dried tomato, green pepper strips & feta cheese (oregano optional) served with Home Made Fries

Or

<u>Classic Toast Ham or Turkey</u>, with choice of cheese, served with Home Made Fries

Or

#### **Greek Scrambled Eggs**

Scrambled eggs with sauteed onions, chopped fresh tomato & oregano

Or

Tsoureki French Toast served with Home Made Fries

Or

<u>Toasted Tsoureki Bread with Nutella Spread</u> served with Home Made Fries

Or

<u>Tsoureki French Toast w/ 2 eggs & choice of</u> bacon, ham, or sausage served with Home Made Fries

Or

<u>Tsoureki French Toast w/ seasonal fruits</u> served with Home Made Fries

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<u>Nutritional Breakfast</u> Served with egg whites, spinach, peppers, mushrooms & onions, served with Home Made Fries

Or

#### Grilled Chicken Sandwich

Grilled chicken, sundried tomato, arugula, asiago cheese & garlic, served with Home Made Fries

Or

Grilled Chicken Caesar Salad

Or

<u>Traditional Puff Pastry Cheese Pie</u> (Sfoliata Tiropita) served with Greek Island Salad & Home Made Fries

Or

<u>Traditional Spinach Pie</u>, served with Greek Island Salad & Home Made Fries

Or

<u>Greek Yogurt</u> Topped with Honey & walnuts, Or Baklava Chunks Or Seasonal Fruits

