

EOS

Greek Cuisine

2017 DOWNTOWN STAMFORD WINTER RESTAURANT WEEKS
FRIDAY FEBRUARY 17TH TO THURSDAY MARCH 2ND

LUNCH • MONDAY- SATURDAY 11:30 AM TO 4:00 PM • SUNDAY 12:00 NOON TO 4:00 PM

DINNER • SUNDAY-THURSDAY 4:00 PM TO 9:00 PM • FRIDAY-SATURDAY 4:00 PM TO 10:00 PM

LUNCH

\$20.17 per person

Does NOT Include Tax or Tip

First Course (Choice of One)

Fasolatha • Navy bean, tomato, vegetable soup
Avgolemono • Chicken, lemon, egg, rice soup
Elliniki • Lettuce, tomato, cucumber, green pepper, red onion, pepperoncini, kalamata olives, feta cheese salad

Second Course (Choice of One)

Bakaliaro • Baked cod filet, fresh tomatoes, fresh spinach, chick peas, garlic seafood broth
Lahanodolmathes • Stuffed cabbage, ground beef, rice, creamy lemon sauce
Kotopoulo Kabob • Chicken breast kabob skewer, grilled veggies, roasted lemon potatoes

Third Course (Choice of One)

Baklava • Fillo layers, walnuts, almonds, warm spices, honey syrup
Yiaourti • Greek yogurt with honey + walnuts
Karithopita • spiced walnut cake with chocolate ganache

DINNER

\$35.17 per person

Does NOT Include Tax or Tip

First Course (Choice of One)

Fasolatha • Navy bean, tomato, vegetable soup
Avgolemono • Chicken, lemon, egg, rice soup
Elliniki • Lettuce, tomato, cucumber, green pepper, red onion, pepperoncini, kalamata olives, feta cheese salad

Second Course (Choice of One)

Lavraki • Grilled Branzino filet served with lemon potatoes
Yiouvetsi • Slow braised lamb shank in tomato sauce and warm spices, orzo pasta, grated cheese
Kotopoulo Fileto • Sautéed Chicken in a lemon butter caper sauce served with rice pilaf

Third Course (Choice of One)

Baklava • Fillo layers, walnuts, almonds, warm spices, honey syrup
Yiaourti • Greek yogurt with honey + walnuts
Karithopita • spiced walnut cake with chocolate ganache

MENUS ARE SUBJECT TO CHANGE

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