

ZOUGLA DINNER SPECIALS

Chef's Special of the Moment

You will have to ask your server about this one, (and they may have to double check with the chef) this special is like the weather, always changing.

The Original Greek Souvlaki

Beautifully seasoned and marinated skewers of cubed Pork Shoulder grilled to perfection. Served with Greek Salad, Lemony Greek Roast Potatoes and Rice. 19.95

Prawns Linguine Alfredo

Linguine pasta tossed with Tiger Prawns, red onions, bell peppers and Artichoke hearts in a creamy Alfredo sauce. Topped with Parmesan cheese. 26.95

Salmon & Prawns Pesto

Grilled Wild BC Sockeye Salmon Filet topped with Prawns and Pesto Cream sauce. Served with Greek Salad, Lemony Greek Roast Potatoes and Rice. 32.95

Chicken Athena

Grilled chicken with Tomato sauce; topped with Feta Cheese and served on a bed of sauteed Spinach. Served with Greek Salad, Lemony Greek Roast Potatoes and Rice. 22.95

Steak Zougla

8oz Top Sirloin Steak topped with Prawns and Scallops in a creamy herbed garlic butter sauce. Served with vegetables and baked potato or rice. 36.95

Steak Portabella

8oz Top Sirloin Steak topped with Grilled Portabella Mushrooms and Bacon, sauteed in a Red Wine Demi Sauce. Served with vegetables and baked potato or rice. 32.95

Blue Cheese Steak

8oz Top Sirloin Steak topped with crumbled Blue Cheese, Red Wine Sauteed Onions and Bacon. Served with vegetables and baked potato or rice. 32.95

~~TAPAS ~ MEZZES ~ APPYS~~

CALAMARI

Lightly floured and cooked to perfection, topped with our 'Salsa Fresca' and served with our delicious Tzatziki. 12.95

SAGANAKI

Pan-fried Greek Vlahotiri cheese flambéed with Brandy and finished with fresh Lemon. 11.95

SPANAKOPITA

Fresh spinach, herbs and Feta cheese wrapped in filo pastry and oven baked. 11.95

HOMOUS AND PITA

This delicious dip is made from chick peas (garbanzo beans), garlic, lemon and seasonings. Served with Pita Bread. 8.95

SAMBUCA PRAWNS

Tiger Prawns sauteed in garlic butter, flamed with Sambuca and finished in a white wine cream sauce. 14.95

ESCARGOTS AU GRATIN

½ Dozen plump Escargot oven baked with Garlic Butter and a blend of cheeses. Served with Pita Bread. 11.95

MUSHROOM CAPS

Stuffed with delicious Crab and Shrimp; baked with garlic butter and a blend of Mozzarella, Swiss and Cream cheese. 15.95

BBQ BACON WRAPPED PRAWNS

Grilled and kissed with a smoky BBQ sauce. Simply delicious. 14.95

CRAB CAKES

House made and delicious, served on a bed of Arugula with Chilli Mayo and 'Salsa Fresca'. 15.95

PRAWNS FRITO

Panko breaded Prawns cooked to golden perfection served with Chilli Mayo. 14.95

SEAFOOD CHOWDER

Creamy and delicious with Crab and Shrimp. 12.95

~~SALADS~~

CAESAR SALAD

Fresh Romaine lettuce, our own Caesar dressing, croutons and Parmesan cheese. 10.95

MEDITERRANEAN SPINACH SALAD

Fresh spinach, tomatoes, cucumbers, Greek olives and Feta cheese tossed in a light Italian vinaigrette. 11.95

GREEK SALAD

Tomatoes, cucumbers, green peppers, onions, oregano, Feta cheese and Greek olives, drizzled with extra virgin olive oil. 11.95

~~STEAKS~~

(served with vegetables and rice or baked potato)

*** ALL STEAKS ARE HAND CUT BY OUR CHEF FROM PREMIUM CANADIAN AAA BEEF ***

TOP SIRLOIN STEAK

Canadian 'AAA' juicy and flavourful.

8oz 26.95 12oz 34.95

NEW YORK STEAK

Canadian 'AAA' Striploin called the 'King' of steaks for good reason.

10oz 36.95 14oz 46.95

FILET MIGNON

Delicate Canadian 'AAA' Tenderloin.

7oz 36.95 10oz 46.95

RIB EYE STEAK

Without a doubt the Chef's favourite cut of Canadian 'AAA' beef.

10oz 36.95 14oz 46.95

add to your favourite steak

Butterflied Tiger Prawns (5) \$10 Sautéed Mushrooms \$3

~~SEAFOOD~~

(served with vegetables and rice or baked potato)

TIGER PRAWNS DINNER

Butterflied, seasoned and oven baked in clarified butter. 26.95

SALMON FILET

BC's finest grilled wild Sockeye salmon crowned with a lemon herb sauce. 26.95

HALIBUT FILET

Canada's best grilled to perfection and crowned with a lemon herb sauce. 29.95

CURRY PRAWNS

Tiger prawns in a mild (and delicious) curry cream sauce. 26.95

MIXED SEAFOOD GRILL

Salmon, halibut, prawns and scallops crowned with a lemon herb sauce. 34.95

~~GREEK CLASSICS~~

CHICKEN SOUVLAKI

Served with Greek salad, Lemony Greek roast potatoes and rice. 21.95

MOUSSAKA

Layers of eggplant, zucchini, potato and flavourful meat sauce, topped with a "cream sauce Parmesan" and oven baked. Served with Greek salad. 23.95

LAMB SOUVLAKI

Tender marinated cubes of lamb tenderloin skewered and broiled to perfection. Served with Greek salad, Lemony Greek roast potatoes and rice. 26.95

BEEF SOUVLAKI

Served with Greek salad, Lemony Greek roast potatoes and rice. 21.95

PRAWNS & SCALLOPS SOUVLAKI

Served with Greek salad, Lemony Greek roast potatoes and rice. 27.95

LAMB CHOPS

Lamb loin chops (t-bone) marinated and grilled to perfection.

Served with Greek salad, Lemony Greek roast potatoes and rice. 26.95

~~PASTAS & STIRFRYS~~

ITALIAN PENNE

Penne pasta tossed with spicy Italian Sausage sauteed with Mushrooms, Red Onions and Bell Peppers in our rich tomato sauce. Topped with Parmesan cheese. 19.95

KUNG POW STIRFRY

Breast of chicken, mushrooms, fresh vegetables and Asian style noodles in a hot and spicy Thai sauce. Topped with Cashew nuts. 19.95

SEAFOOD SAUTE

Salmon, Halibut, Prawns, Scallops, fresh vegetables and mushrooms sauteed in a lemon herb sauce. Served on a bed of rice. 28.95

MEDITERRANEAN LINGUINE

Linguine pasta tossed with, fresh diced Tomatoes, Red Onions, fresh Spinach, Bell Peppers, Artichoke hearts, and Black olives in a Pesto sauce, topped with Feta cheese. 19.95

SEAFOOD LINGUINE

Prawns, Scallops, Baby Shrimp and fresh vegetables in your choice of rich Tomato Or Creamy Lemon Herb sauce, both topped with Parmesan cheese. 25.95

~~CHICKEN~~

(served with vegetables and rice or baked potato)

CHICKEN CORDON BLEU

Breast of chicken stuffed with Black Forest Ham and Swiss cheese. topped with a white wine cream sauce. 23.95

CHICKEN ZOUGLA

Grilled breast of chicken topped with Prawns and Scallops in a creamy herbed garlic butter sauce. 27.95

CHICKEN PARMESAN

Lightly breaded breast of chicken topped with mozzarella cheese and Tomato Sauce and Parmesan Cheese. 22.95

CHICKEN OSCAR

Grilled breast of chicken and topped with Crab, Baby Shrimp and Hollandaise sauce. 26.95

CHICKEN PACIFIC

Breast of chicken stuffed with Crab, Scallops and Cream Cheese. Topped with a white wine cream sauce. 27.95

~~RIBS & LAMB~~

(served with vegetables and rice or baked potato)

RACK OF LAMB

Delicately seasoned and oven roasted, served with a Peppercorn Brandy sauce. 38.95

BBQ RIBS

Pork baby back ribs braised with our delicious BBQ sauce. 28.95

HONEY GARLIC RIBS

Pork baby back ribs braised with our delicious Honey Garlic sauce. 28.95

DESSERTS

CHOCOLATE MOUSSE CAKE

*Light creamy chocolate mousse on a thin layer of
chocolate sponge cake*

7.95

CHOCOLATE ERUPTION

*Chocolate cake shell, filled with turtle and chocolate cheesecake, laced with caramel
and topped with almond slices*

9.95

COLOSSAL CHEESECAKE

*New York style baked cheesecake with your
choice of toppings*

8.95

BAKLAVA

*Thin layers of filo pastry stuffed with chopped walnut, pistachios, and almonds in a
honey syrup*

7.95

MUD PIE

*Mocha almond fudge ice-cream in a cookie
crumb shell topped with chocolate fudge*

7.95

BACIO BIANCO

*White chocolate ice-cream with a raspberry
centre and white chocolate coating*

7.95

BACIO NERO

*Rich chocolate ice-cream, coffee liqueur centre,
coated with chocolate*

7.95