



ATLANTIC CITY
RESTAURANT WEEK
Presented by
ATLANTIC CITY CONVENTION & VISITORS AUTHORITY

Sofia

Appetizers

Spanakopita: Spinach, leeks and feta pie baked in phyllo, flavored with fresh dill

Saganaki: Pan-fried kasseri cheese flamed in ouzo served in a cast iron skillet

Haloumi: Mixed baby field greens, candied walnuts, dried cranberries, poached pears, champagne vinaigrette, grilled Haloumi cheese from Cyprus

Horiatiki: Traditional Greek salad, crisp romaine, cucumbers, tomatoes, bell peppers, red onions, Kalamata olives, feta cheese stuffed grape leaves, herbed red wine vinaigrette

Entrees

Filet Athena: Braised filet medallions with mushrooms and caramelized onions, fingerling potatoes and Brussels sprouts

Grilled Branzino: served whole or filet, with horta greens and rice pilafi

“Yiouvetsi”: Braised lamb shank with orzo, spinach, lamb demi

Seafood Plaki: “Our Signature Dish”, Chilean sea bass and jumbo shrimp, Kalamata olives, feta cheese, potatoes, baked in an ouzo tomato sauce in a terracotta pot

Desserts

Galaktobouriko
Chocolate Mousse
Spumoni Truffle