

## TAPAS

<b>Moroccan Chicken Wings</b> 11 <sup>99</sup> 1lb marinated chicken wings tossed with morrocan spices, served with creamy parm dip.	<b>Lamb Chops</b> 12 <sup>99</sup> Marinated New Zealand lamb chops grilled to your perfection.	<b>Sokela Sliders</b> 11 <sup>99</sup> Three mini lamb burgers with spicy dijon mayo & sweet red relish.
<b>Panchetta Scallops</b> 11 <sup>99</sup> Atlantic scallops wrapped in Panchetta.	<b>Ginger Chicken</b> 9 <sup>99</sup> Tender chicken breast basted with fresh ginger, mushrooms, green peppers & onions.	<b>Kalamari</b> 10 <sup>49</sup> Marinated squid, lightly breaded & served with tzatziki - an Alekos classic.
<b>Gorgonzola Flatbread</b> 12 <sup>99</sup> Dressed with homemade pesto & topped with fresh pears and gorgonzola.	<b>Bruschetta</b> 9 <sup>99</sup> Warm grilled croustini, homemade olive tapenade & goat cheese, drizzled with truffle oil.	<b>Prawns Tuscany</b> 10 <sup>99</sup> Tiger prawns sauteed with garlic, shallots, fresh tomatoes & cream.
<b>Mediterranean Flatbread</b> 12 <sup>99</sup> Homemade tomato sauce topped with spicy chorizo Kalamata olives & finished with mozzarella, goat cheese & fresh basil.	<b>Beef Carpaccio</b> 13 <sup>49</sup> Thinly sliced tenderloin crusted with peppercorns, dijon aioli, shallots, capers, piave & Russian rye bread.	<b>Steak Au Poivre</b> 10 <sup>99</sup> Tender New York striploin peppered with a blend of herbs & spices, grilled to your liking and finished with peppercorn sauce.
<b>Chicken Satays</b> 11 <sup>99</sup> Skewers of chicken marinated in paprika, cumin & hot pepper flakes, served with a yogurt dipping sauce.	<b>Ahi Tuna</b> 10 <sup>99</sup> Crusted with sesame seeds, seared & served rare with ginger, wasabi & soy sauce.	<b>Saganaki</b> 10 <sup>49</sup> Sizzling hot Kefalograveria - a Greek tradition.
<b>Chorizo Mussels</b> 14 <sup>99</sup> Black shell mussels, white wine, tomato & smoked paprika broth with chorizo sausage, served with grilled croustini.	<b>Chipotle Chicken Quesadilla</b> 11 <sup>99</sup> Chicken lightly rubbed with chipotle bbq sauce, grilled peppers, onions & blended cheese inside a tortilla drizzled with parm sauce.	<b>Grilled Squid</b> 11 <sup>49</sup> Marinated squid, grilled with tomato olive salsa & finished with a balsamic reduction.
<b>Tequila Prawns</b> 13 <sup>99</sup> Drunken tiger prawns sautéed in butter, shallots capers, parsley & Cuervo Tequila.	<b>Veggie Quesadilla</b> 11 <sup>99</sup> A light dusting of hummus, marinated grilled vegetables and blended cheese.	<b>Roasted Red Pepper Hummus &amp; Marinated Olives</b> 7 <sup>99</sup> Homemade hummus & marinated olives, served with pita bread.

## SOUPS / SALADS

<b>Avgolemeno</b> 6 <sup>49</sup> Chicken, egg, fresh lemon & orzo pasta.	<b>Caesar Salad</b> 7 <sup>49</sup> Crisp romaine & shaved piave cheese, tossed with a creamy caesar dressing, served with croustini.	<b>Cobb Salad</b> 9 <sup>99</sup> Feta, chicken, avocado, black forest ham, tomatoes & romaine served with a lemon shallot dressing.
<b>Chefs Winter Creation</b> 5 <sup>99</sup> Forest mushroom soup with a splash of sherry.	<b>Greek Salad</b> 8 <sup>49</sup> Classic, served with croustini & olive tapenade.	<b>Ahi Tuna Salad</b> 15 <sup>99</sup> Pan seared rare ahi tuna, water cress, beets & ginger vinaigrette.
<b>Cioppino</b> 15 <sup>99</sup> Fresh seafood broth, tomato, basil, shrimp, scallops, mussels & roasted garlic, served with warm grilled croustini.	<b>Citrus Salad</b> 8 <sup>99</sup> Tossed butter lettuce, watercress & fennel, citrus segments, red onion & shaved piave cheese, served with a mint honey dressing.	<b>Cajun Salmon Salad</b> 15 <sup>99</sup> Spring mix, cucumbers, grape tomatoes, fennel & maple lime vinaigrette.

## ENTREES

<b>Chicken Souvlaki</b> 16 <sup>49</sup> Marinated chicken breast, charbroiled & served with rice pilaf, potato, greek salad, tzatziki & pita - an Alekos classic.	<b>Sokela's Gourmet Burger</b> 11 <sup>99</sup> Homemade AAA beef burger with bacon, cheddar cheese, spicy Dijon mayo & sweet red relish, served with fries. <i>Add mushrooms +1<sup>49</sup> / Add sauteed onions +1<sup>49</sup></i>	<b>Steak</b> All steaks are AAA Canadian beef, served with garlic mashed potatoes & seasonal vegetables. - 10 oz NY 24 <sup>99</sup> - 10 oz Top Sirloin 22 <sup>99</sup> - 8 oz Filet Mignon <i>merlot rosemary reduction</i> 24 <sup>99</sup> <i>Add peppercorn sauce +2<sup>49</sup></i> <i>Add sauteed mushrooms +5<sup>99</sup></i> <i>Add tiger prawns +5<sup>99</sup></i>
<b>Homemade Canneloni</b> 14 <sup>99</sup> Lean ground beef, spinach, carrots, celery, & cheese wrapped in a pasta shell. Topped with our homemade meat sauce & baked with mozzarella, served with garlic bread.	<b>Maple Glazed Salmon</b> 17 <sup>99</sup> Fresh wild local salmon baked & finished with a maple glaze, served with jasmine rice & seasonal vegetables.	<b>Yellow Fin Ahi Tuna</b> 22 <sup>99</sup> Peppered shashimi grade tuna served rare with vegetables, jasmine rice, ginger, wasabi & soy.
<b>Spaghetti Boulannaise</b> 12 <sup>99</sup> Spaghetti topped with our meat sauce, served with garlic bread. <i>Add 1 meat ball +2<sup>99</sup> / Add 2 meat balls +5<sup>99</sup></i>	<b>Halibut</b> 21 <sup>99</sup> Pan seared & finished with olives, capers, tomato & basil, served with jasmine rice & seasonal vegetables.	<b>Poulet au Brie</b> 16 <sup>99</sup> Chicken breast topped with oyster mushrooms & brie, served with garlic mashed potatoes, seasonal vegetables & a port wine reduction.
<b>Lamb Shank</b> 17 <sup>99</sup> Braised lamb shank served with roasted garlic, mashed potatoes, seasonal vegetables & red wine demi glaze.	<b>Rack of Lamb</b> 28 <sup>99</sup> Garlic & herb crusted lamb, oven roasted & served with a merlot rosemary reduction, seasonal vegetables & rosemary potatoes.	<b>Gnocchi Gorgonzola</b> 16 <sup>99</sup> Melted gorgonzola, cream & white wine. <i>Half order 11<sup>99</sup> / Add chicken +4<sup>99</sup> / Add prawns +5<sup>99</sup></i>
<b>Osso Bucco</b> 21 <sup>99</sup> Veal shank braised in roasted garlic, onions, white wine & tomatoes, served with seasonal vegetables & rosemary potatoes.	<b>Baby Back Ribs</b> 21 <sup>99</sup> Tender ribs slow roasted & basted in our chipotle bbq sauce, served with rosemary potatoes & seasonal vegetables.	<b>Seafood Linguini</b> 17 <sup>99</sup> Mussels, prawns & scallops in a tomato sauce.