

Zias

STONEHOUSE RESTAURANT

www.ziasstonehouse.com

250 494-1105

14015 Rosedale Avenue, Summerland

To Start

Saganaki

Greek cheese, pan-fried & drizzled with lemon. Served with pita bread.

Bruschetta

Baguette slices, fresh tomatoes, olive oil & herbs, baked with mozzarella cheese.

Pita Bread & Dips

Two pita flat-breads with house-made hummus & tzatziki dip.

Coconut Prawns

Served with sweet chilli dipping sauce.

Brie & Asparagus Filo

Baked filo pastry with spicy cranberry dipping sauce.

Calamari

Deep-fried, served with onions, tzatziki & a lemon wedge.

Garlic Prawns

Six tiger prawns sautéed in garlic, butter & herbs. Served with pita bread.

Escargots

Simmered in mushroom garlic cream sauce. Served with pita bread.

Soup & Salad

Minestrone

Made with fresh vegetables & topped with parmesan cheese.

Soup of the Day

Ask your server for today's creation.

Baked French Onion

Baked with mozzarella cheese.

Caesar Salad

Tossed in our homemade dressing.

Greek Salad

Traditional with balsamic & oregano.

Green Salad

Fresh mixed greens, tomatoes, cucumber & carrots with your choice of dressing.

Coleslaw

Our recipe with dried cranberries & sunflower seeds.

Sandwiches

Served with your choice of fries, caesar salad, green salad or coleslaw.

Chicken Pita

Chicken in a pita style cheese bread with tomato, cucumber, peppers, cheddar & a light honey dill sauce.

Chicken & Brie Sandwich

Grilled chicken with lettuce, brie & cranberry mayo on a toasted kaiser bun.

Cajun Chicken Sandwich

Cajun chicken, homemade bun with cheddar, bacon, lettuce, tomato & chipotle mayo.

Roast Beef Au Jus

Tender roast beef in a freshly baked bun, served with au jus dip. Add cheese & onions for an additional charge.

Chicken Wrap

Diced chicken with cheddar cheese, tomato, cucumber, peppers & honey dill sauce wrapped in a soft shell tortilla.

Veggie Wrap

Roast veggies, leaf lettuce, cucumber, tomato, onion, pepper & cheddar cheese in a soft shell tortilla, finished with honey dill.

Zias Burger

Our own homemade hamburger topped with cheese, bacon, sautéed mushrooms, caramelized onions, lettuce & mayo.

Pasta & Stirfry

Penne Napolitaine

Served in a tomato sauce with peppers, onion, bratwurst, mushrooms & olives.

Chicken Aviana

Penne pasta with chicken in a prich porcini mushroom cream sauce.

Penne Primavera

Seasonal vegetables & fresh herbs in a garlic cream sauce.

Fettuccine Alfredo

Rich and creamy classic.

Vegetarian Stir-Fry

Seasonal vegetables in a black bean sauce served on rice.

Seafood

Served with rice, roasted potatoes & seasonal vegetables.

Garlic Prawns

Prawns sautéed with fresh garlic, herbs, white wine & tomatoes.

Salmon á Lemon

Broiled salmon & a lemon butter sauce.

Prawns & Scallops

Sautéed with green peppercorns, mushrooms & diced tomatoes.

Scallops Tiana

Scallops seared & simmered in a porcini mushroom cream sauce.

Prawns Pernod

Prawns sautéed with Pernod, mushrooms & a splash of cream.

Mains

Served with rice, roasted potatoes & seasonal vegetables.

Chicken Sophia

Broiled chicken breast topped with a creamy lemon sauce.

Apricot Ginger Chicken

Chicken breast glazed with an apricot & ginger sauce.

Chicken Champignon

Chicken served with a white wine & mushroom sauce.

Chicken & Prawns

Garlic grilled chicken & prawns, finished with a splash of white wine.

Chicken Basquaise

Chicken breast topped with a pepper, onion, tomato & herb sauce.

Drunken Pork Medallions

Pork tenderloin sautéed in a brandied cream sauce.

Lamb Chops Modena

Broiled lamb chops with a herbed balsamic sauce.

New Yorker

Broiled 8 oz. steak cooked to your liking

+ peppercorn sauce for an additional charge.

+ prawns for an additional charge.

+ mushrooms for an additional charge.

To Share

CHEF'S DAILY FEAST FOR TWO

A generous variety of entrées served with rice, vegetables & potatoes.

Ask your server for today's selection.

Includes a large caesar or green salad to start.

Substitute Greek salad for an additional charge.

Classic or Seafood