

Zias

STONEHOUSE RESTAURANT

www.ziasstonehouse.com

250 494-1105

14015 Rosedale Avenue, Summerland

Appetizers

Saganaki	\$9
A well known Greek cheese, pan-fried with a drizzle of lemon juice	
Bruschetta	\$7
Fresh tomato, herbs, garlic & mozzarella cheese on fresh baguette slices	
Onion Bruschetta	\$8
Bread slices topped with caramelized balsamic onions, & mozzarella cheese	
Veggie Spring Rolls	\$8.50
Vegetarian spring rolls served with sauce for dipping	
Escargots a la Crème D'ail	\$10
Snails in a mushroom & garlic cream sauce	
Breaded Prawns	\$8.50
Served with cocktail sauce & a lemon wedge	
Breaded Coconut Prawns	\$9
Served with sweet chili dipping sauce	
Brie and Asparagus	\$10.50
Wrapped in filo pastry & served with a spicy cranberry sauce	
Calamari	\$11
Deep fried calamari served with tzatziki, onions & a lemon wedge	
Passion Prawns	\$9
Tiger prawns sautéed with fresh kiwi & passion fruit butter on a bed of rice	

Soups

Minestrone A La Romana	Cup \$4	Bowl \$7
Italian vegetable soup at its best topped with fresh parmesan		
Soup of the Day	Cup \$4	Bowl \$7
Zias homemade soup		
Baked French Onion	\$8.50	
Prepared at Zias, with fresh bread, mozzarella & parmesan cheeses (15 min prep time)		

Salad

Caesar Salad	Small \$7	Large \$11
Our fabulous homemade dressing, fresh parmesan & croutons set this classic off		
Bacon Caesar	\$11	
Our Caesar salad, topped with crispy bacon & fresh parmesan		
Chicken Caesar	\$13	
Our Caesar salad, topped with a breast of chicken		
Salad Platter	\$19	
A combination of Greek, Caesar Thai Noodle & Coleslaw. Perfect for sharing		
Tomato & Onion	\$8	
Drizzled with olive oil & balsamic vinegar and topped with shaved parmesan		
Greek Salad	Small \$8	Large \$12.50
Crispy vegetables & traditional dressing topped with kalamata olives & feta cheese		
Thai Noodle Salad	\$10.50	
Warm noodle salad tossed with fresh vegetables, sesame, cilantro & sprouts on a bed of lettuce with Thai style dressing		
Green Salad	Small \$7	Large \$12.50
Mixed fresh greens, cucumber & tomato with your choice of dressing		

Appy Fare

Calamari & Greek Salad	\$17
Served with tzatziki, onion & fresh lemon	
Brie & Asparagus Filo with Green Salad	\$16
With a spicy cranberry dip	
Breaded Prawns & Caesar Salad	\$14
With cocktail sauce	
Spring Rolls & Thai Noodle Salad	\$16
With a spicy sweet chili sauce	

To Enhance Your Meal
**Tiger Prawns \$7, Chicken Breast \$5,
 Baby Shrimp \$5, Bacon \$3, Bratwurst \$5,
 Mushrooms \$3, Garlic Toast \$3**

Pasta & Stirfry

Penne Napolitaine	\$17
Served in a tomato sauce with peppers, onions, sausage, olives, mushrooms & cheese	
Chicken Aviana	\$18
Penne pasta & a breast of chicken in a rich parmesan mushroom cream sauce	
Vegetarian Stirfry	\$14
Seasonal fresh vegetables in a black bean sauce served with rice	
Fettuccine Alfredo	\$14
Rich and creamy says it all, served with fresh parmesan	
Penne Primavera	\$16
Seasonal vegetables, fresh herbs & garlic in a cream sauce & fresh parmesan	

Entrees

Entrees are served with vegetables of the day, rice & potato

Chicken & Seafood

Thai Coconut Chicken	\$20
Tender chicken sautéed with onions & peppers in a Thai curry sauce.	
Apricot Ginger Chicken	\$18.50
Broiled chicken breast glazed with an apricot & ginger sauce	
Chicken Champignon	\$18.50
Breast of chicken served in a white wine & mushroom sauce	
Chicken Basquaise	\$18.50
Breast of chicken simmered in a delicious pepper, onion & tomato herb sauce	
Garlic Grilled Chicken & Prawns	\$22
Finished with a splash of white wine thyme & fresh tomatoes	
Thai Prawns	\$22
Prawns sautéed in a sweet & spicy Thai coconut milk sauce	
Alaskan King Crab	Market
One pound of pre-split Alaskan King crab, served with drawn butter & lemon	
Scallops Tiana	\$25
Scallops seared & sautéed with mushrooms & a white wine sauce, served with rice	
Blushing Salmon	\$23
Salmon braised & served in a blush wine sauce	
Prawns & Scallops	\$25
Sautéed with mushrooms, wine, green peppercorns, shallots, diced tomatoes, fresh herbs & butter	
Salmon à Lemon	\$23
Broiled salmon with a creamy lemon butter sauce	
Prawns Pernod	\$22
Prawns sautéed with Pernod, mushrooms & a splash of cream, served on rice	
Garlic Prawns	\$20
Prawns sautéed with fresh garlic, herbs, white wine & tomatoes	

Lamb, Beef & Pork

Pork Summerland	\$22
Pork tenderloin stuffed with orchard dried fruit covered with a light wine sauce	
Drunken Medallions	\$18
Pork tenderloins sautéed & served with a brandied cream sauce	
Tornados Burgundy	\$28
A 7 oz. beef tenderloin broiled to perfection & served with a rich red wine sauce	
New Yorker	\$23
Grilled 8 oz. New York steak topped with herb butter	
Steak Au Poivre	\$24
An 8 oz. New York steak with a Madagascar four peppercorn cream sauce	
Steak and Prawns	\$27
Grilled 8 oz. New York steak with sautéed prawns, garlic, wine, tomatoes & fresh herbs	
Rack of Lamb Dijonaise	\$30
With a mustard & herb crust, cooked the way you like it, with a herbed balsamic vinegar sauce	
Lamb Chops Modena	\$28
Grilled lamb chops with a herbed balsamic vinegar sauce	
Steak & Crab	\$39
Grilled 8 oz. New York steak with 8 oz. of crab legs, drawn butter	
New York Mushroom Steak	\$26
Sautéed with garlic, tomatoes herbs & butter, finished with white wine	
Steak & Fries	\$22
Grilled 8 oz. New York steak smothered in sautéed mushrooms, onion rings & served with fries	

CLASSIC Feast (for two)..... \$60
 Our chef's generous selection of entrées. Ask your server for today's creation. (Includes salad)
SEAFOOD Feast (for two)..... \$65
 An exciting selection of seafood. Ask your server for today's creation. (Includes salad)