



PERCHTREP
DINE
Sunset Menu

770.993.0299

Sunday through Thursday

4:00 – 6:30 P.M.

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BEVERAGES

BOTTOMLESS COFFEE MUG 1.95

Regular or Decaffeinated

ESPRESSO 3.25

Double Espresso 4.25

CAPPUCCINO 4.25

Espresso and Steamed Milk, Topped with Cinnamon

HOT TEA 1.95

Regular or Decaffeinated

HOT CHOCOLATE 1.95

MILK 2.25

CHOCOLATE MILK 2.55

JUICES 2.55

Orange
Cranberry
Grapefruit
Tomato
Apple
Pineapple

SOFT DRINKS 2.00

Coca-Cola
Coke Zero
Diet Coke
Mr. Pibb
Ginger Ale
Sprite
Orange
Sweetened Iced Tea
Unsweetened Iced Tea

BOTTLED WATER

Voss Still 3.25
S. Pellegrino 4.25

WINE

Only \$5 per glass.

CHARDONNAY

LINDEMAN RESERVE, PADTHAWAY, AUSTRALIA
(MEDIUM-BODIED, PEAR, OAK ACCENTS)

COLUMBIA CREST, GRAND ESTATE, WASHINGTON STATE
(FULL-BODIED, RIPE APPLES, LIGHT OAK, CLEAN FINISH)

WHITE ZINFANDEL

BERINGER, WHITE ZINFANDEL, CALIFORNIA
(STRAWBERRIES, ORANGE BLOSSOMS, FRESH SWEET FRUIT)

CABERNET SAUVIGNON

COLUMBIA CREST, GRAND ESTATE, WASHINGTON
(FULL-BODY, ELEGANT TANNINS, RIPE LONG FINISH)

SHIRAZ

McWILLIAMS, SHIRAZ, AUSTRALIA
(CRUSHED SPICES, RICH AND FRUITY)

SUNSET MENU 10

Only \$10 per entree. Entrees served with a cup of soup.

MEATLOAF

Veal, Pork and Beef Meatloaf, Red Bliss Mashed Potatoes and Sautéed Seasonal Vegetables, Mushroom Bordelaise.

HOT OPEN TURKEY

Thinly Sliced Roast Turkey Over Sliced White Bread, Red Bliss Mashed Potatoes, Sautéed Seasonal Vegetables, Mushroom Bordelaise.

HOT OPEN ROAST BEEF

Thinly Sliced Roast Beef over Sliced White Bread, Red Bliss Mashed Potatoes, Sautéed Seasonal Vegetables, Mushroom Bordelaise.

PORTABELLA CHOPPED SIRLOIN

Portabella Mushroom, Caramelized Onions, Red Bliss Mashed Potatoes and Sautéed Seasoned Vegetables, Mushroom Bordelaise.

COUNTRY FRIED STEAK

Breaded and Fried, Homemade White Pepper Gravy, Served with Red Bliss Mashed Potatoes and Sautéed Seasonal Vegetables.

CHARGRILLED PORK CHOP

Mashed Potatoes, Seasonal Vegetables, and Mushroom Bordelaise.

CHICKEN PARMESAN

Lightly-Breaded Chicken Breast, Melted Mozzarella Cheese, Fresh Pomodoro Sauce, Served with Spaghetti.

CHARGRILLED CHICKEN BREAST

Marinated and Basted with Greek Oregano, Lemon and Extra Virgin Olive Oil. Served with Mashed Potatoes and Sautéed Seasonal Vegetables.

FARM RAISED FRIED CATFISH

Fried Catfish, Served with French Fries, Coleslaw, and Tartar Sauce.

BROILED TILAPIA

Seasoned and served with Basmati Rice Pilaf and Sautéed Seasonal Vegetables.

TEMPURA FRIED JUMBO SHRIMP

Lightly Breaded, & Golden Brown with French Fries, Cole Slaw, Lemon Wedge and Tartar Sauce.

MOUSSAKA

Layers of Potato, Eggplant, Zucchini, and Fresh Ground Beef, with Greek Salad Topped with Baked Bechamel.

PASTICHIO

Layers of Macaroni, and Fresh Ground Beef, with Greek Salad. Topped with Baked Bechamel.

FAMOUS GYRO PLATTER

Lamb and Beef, Served with Grilled Pita, French Fries, Tzatziki Sauce, and Greek Salad.

GRILLED BEEF LIVER

Served with Mashed Potatoes and Sautéed Seasoned Vegetables

*Orders Must be Placed No Later Than 6:15 p.m.
No Substitutions or Sharing of Plates, Please. Dine-In Only.*

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food-Borne Illness.