Thursday, February 2, 2006

## dining out

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## **Greek classic**

If you can't decide between going to a steakhouse or a Greek restaurant for dinner, your problem may be solved.

After extensive renovations to its decor and menu. Christos Steak House in Astoria recently re-opened.

Christos Hasapo-Taverna. as it was formerly known, was opened in 1990 by Christos Adamis. Partners Allan Wartski and George Stergiopoulos have now brought Christos into the 21st century with a new menu

focusing on American steakhouse cuisine with touches of Greek

To prove their dedication to the new restaurant, they brought on as consulting chef Mina Newman, who has

worked in both cuisines represented at Christos - she was the opening chef of Dvlan Prime in Tribeca. Avra in Midtown and general manager of Thalassa in Tribeca.

The menu features traditional Greek dishes such as saganaki and shrimp dolomades right next to appo-

tizers like kobe steak tarture and grilled Berkshire pork belly. Entrees

> include seafood and steaks.

For dessert, try the Greek cheesecake with honey or the milopita oatmeal apple crumb with vanilla lee cream, (41-08 23rd Ave., Astoria, Queens; 718-777-8400)

(Elaine Pacioni)