

# DINNER MENU

## **Cold Appetizers**

- Feta Cheese \$5.50** - Imported zesty cheese made from sheep's milk  
**Tirokafteri \$6.50** - Feta cheese spread with roasted red and green chili peppers  
**Hummus \$6.50** - Chickpea, tahini and garlic spread  
**Tzatziki \$6.50** - Greek yogurt, cucumber and garlic spread  
**Scordalia \$6.50** - Whipped potato, bread and garlic spread  
**Melitzanosalata \$6.50** - Roasted eggplant pureed with olive oil and walnuts  
**Taramasalata \$6.50** - Traditional Greek caviar spread  
**Spread Sampler \$9.50** - A sampling of 3 traditional Greek spreads (Choose from Taramasalata, Hummus, Tzatziki, Melitzanosalata, Scordalia and Tirokfteri) served with flash fried pita chips  
**Mixed Olives \$5.50** - A variety of olives and peppers  
**Shrimp Cocktail \* \$11.00** - Jumbo shrimp served with cocktail sauce  
**Oktapodaki \* \$11.50** - Tender Mediterranean octopus marinated in vinegar, olive oil and oregano  
**Dolmathakia \$7.00** - Two stuffed grape leaves served cold, sliced and drizzled with Greek dressing

## **Hot Appetizers**

- Saganaki "Opa" \$7.00** - Greek kasseri cheese flambéed with brandy  
**Saganaki Loukaneko \$7.00** - Greek sausage flambéed with brandy  
**Saganaki Feta \$8.00** - Pan fried Feta cheese wrapped in crispy filo dough, drizzled with honey and topped with sesame seeds  
**Fried Zucchini and Eggplant \$8.00** - Paper thin chips of zucchini and eggplant with tzatziki  
**Spetsofai \$8.00** - Loukaneko sausage sautéed with bell peppers and onions in tomato ouzo sauce, topped with Kefalotiri cheese  
**Keftethakia \* \$6.00** - Cocktail size spiced meatballs served with herb tomato sauce and a dollop of Greek yogurt  
**Oktapodaki Skaras \* \$12.50** - Grilled marinated octopus served with grilled onions, tzatziki, olive oil and a touch of vinegar  
**Saganaki Garithes \* \$13.50** - Sautéed shrimp, green peppers and onions in an ouzo tomato sauce topped with Feta cheese  
**Flash Fried Calamari \* \$10.00** - Flash fried baby squid  
**Tigania (Steak Tips) \* \$9.00** - Sizzling beef tenderloin seared with our special Greek seasoning  
**Dolmathakia \* \$7.00** - Two stuffed grape leaves served hot and topped with choice of lemon or tomato sauce

## **Soups**

- Avgolemono Cup \$2.50 Bowl \$3.75** - A savory lemon, egg and rice soup  
**Soup du Jour Cup \$2.50 Bowl \$3.75**

## **Salads**

- Klassiki Salata \$9.00** - Classic Greek salad with Feta cheese, beets, olives, pepperoncini, cucumbers, red onion and tomatoes served with Greek dressing  
**Roka Salata (Arugula Salad) \$10.00** - Arugula, mint, green onion, chick peas, mushrooms, goat cheese and caramelized walnuts tossed in a lime vinaigrette  
**Horiatiki Salata (Village Salad) \$9.50** - A delicious blend of fresh tomatoes, cucumbers, green peppers, onions, olives, pepperoncini, Feta cheese and olive oil  
**Spanakosalata \$9.75** - Fresh spinach with dried cherries, walnuts, bacon, crumbled Blue cheese, tossed with a vinaigrette  
**Horta \$5.00** - Seasoned boiled greens with olive oil and lemon  
**Steak Tip Salad \* \$16.00** - A blend of romaine and iceberg lettuce, tomatoes, onion and cucumber, topped with crumbled bacon and seared steak tips and served with a Blue cheese dressing  
**Small Greek (with dinner entrée only) \$5.00**

**Add the following to any salad (for an additional charge of): Dolmathakia \$4.00, Grilled Chicken \$4.00, Shrimp \$6.00, Steak Tips \$8.00, Grilled Salmon \$8.00, Gyros \$4.00, Octopus \$6.00**

## **Greek Specialties**

- Moussaka \$14.00** - A classic Greek dish of thinly sliced and layered eggplant, potato and beef simmered with herbs and spices, topped with creamy Bechamel sauce  
**Pastitsio \$14.00** - A traditional preparation of macaroni, spiced ground meat, parmesan cheese, topped with creamy Bechamel sauce  
**Traditional Trio \$17.00** - A combination of Spanakotiropeta, Moussaka and Pastitsio  
**Makarontha Spetsofai (Sausage) \$11.95** - Thick spaghetti sautéed with Greek sausage, bell peppers and herb tomato sauce  
**Makaronatha me Arnaki (Lamb) \* \$17.00** - Thick spaghetti sautéed with lamb simmered in herb infused tomato sauce  
**Makaronia Me Kima \$14.50** - Thick spaghetti bolognese with seasoned ground beef  
**Dolmathakia \$13.50** - Grape leaves stuffed with a mixture of ground meat, rice and spices, choice of lemon or herbed tomato sauce  
**Santorini Grill \* \$25.00** - A combination of jumbo shrimp and lamb chops served with rice or potato and vegetable

## **Greek Pizza**

- Original \* \$10.50** - Gouda and Mozzarella cheeses, Bolognese sauce topped with a fried egg  
**Cheese \$8.95** - Mozzarella, Gouda and Parmesan cheeses  
**Zambone \$10.50** - Mozzarella and Gouda cheeses, ham and bacon

**\*Ask your server about menu items that are cooked to order or served raw.  
Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.**

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## *Greek Vegetarian Specialties*

**Spanakotiropeta \$12.00** - Fresh leaf spinach, imported Feta cheese and spices within delicate layers of filo dough

**Vegetarian Trio \$15.00** - Spanakotiropeta, Moussaka and Dolmathes

**Dolmathakia \$12.00** - Braised grape leaves filled with seasoned rice, sautéed vegetables, chickpeas and Greek spices, choice of lemon or herb tomato sauce

**Makarontha \$10.50** - Thick spaghetti sautéed in browned butter, tossed with Feta cheese

**Moussaka \$14.00** - Layered eggplant, potatoes, carrots, zucchini, mushrooms and sautéed onions, topped with a creamy Bechamel sauce

## **Lamb**

**J.P.'s Lamb Chops \* 3 Chops \$26.00 or 5 Chops \$35.50** - Marinated in a mix of Mediterranean herbs and spices, served with choice of rice or potato and vegetable

**Roast Leg of Lamb \* \$17.50** - Sliced leg of lamb seasoned with fresh herbs and Parmesan cheese, served with choice of rice or potato and vegetable

**Arnaki Kokkinisto \$16.95** - Slowly braised lamb in a delicious tomato sauce with fresh herbs and spices, served with choice of rice or potatoes and vegetable

**Braised Lamb Shank \$19.50** - Bone-in lamb shank braised in white wine and herbs, served with choice of rice or potato and vegetable

**Arnaki Skaras \* \$17.50** - Marinated select cuts of bone-in lamb, char-grilled, served with choice of rice or potato and vegetable

**Kefte Kebob \* \$11.50** - Seasoned ground lamb skewered and char-grilled, served on pita bread with choice of rice or fries

## **Beef/Pork**

**Beef Kebob\* \$19.00** - Skewered and char-grilled marinated beef tenderloin with grilled peppers and onions, served with rice or potatoes and vegetable

**Filet Mignon\* (USDA Choice) \$29.50** - 8 oz grilled filet served with sautéed spinach and lemon roasted potatoes (Add 6 oz. Cold Water Lobster Tail for an additional \$13.00)

**Cowboy Steak\* (USDA Choice) \$38.00** - 26 oz Bone-in Ribeye steak, served with choice of rice or potato and vegetable

**Mediterranean Ribeye\* (USDA Choice) \$27.50** - Seasoned and Feta cheese stuffed Choice Ribeye steak, served with choice of rice or potato and vegetable

**12 oz Ribeye\* (USDA Choice) \$21.50** - Seasoned 12 ounce boneless ribeye steak grilled to perfection, served with choice of rice or potato and vegetable

**Pork Chops\* \$12.50** - Three (3) Grilled pork chops, served with choice of rice or potato and vegetable

## **Chicken**

**Lemon Chicken\* \$15.50** - Tender chicken breast delicately sautéed in lemon and white wine, served with choice of rice or potato and vegetable

**Roast Chicken\* \$13.50** - Half roasted chicken rubbed with lemon, garlic and fresh herbs, served with choice of rice or potato and vegetable

**Chicken Filet\* \$14.50** - Grilled marinated chicken breast, served with rice or potato and vegetable

**Chicken Kebob\* \$14.50** - Marinated chicken skewered with grilled peppers and onions, served with choice of rice or potatoes and vegetable.

**Chicken StirFry\* \$16.50** - Stir-fried chicken and mixed vegetables served over a bed of rice

## **Seafood**

**Shrimp Santorini\* \$17.50** - Jumbo shrimp sautéed with white wine, butter, red peppers & spinach, served over rice

**Lobster Makaronatha\* \$22.00** - Thick spaghetti tossed in a light tomato sauce with a butter poached 6 oz cold water lobster tail

**Solomos (Salmon)\* \$19.00** - Your choice of steamed or broiled salmon topped with a lemon butter white wine sauce, sautéed spinach and rice

**Red Snapper\* \$21.00** - Steamed or grilled, topped with fine chopped onions, tomatoes and spinach sautéed in an ouzo reduction, served with rice or potato and vegetable

**Lavraki (Bronzini)\* \$26.50** - Classic Greek presentation of the whole fish served with a mixture of olive oil and lemon, served with choice of rice or potato and vegetable

**Fish and Chips\* \$14.50** - Fresh cod filets battered and fried, served with fries

**Shrimp Stir Fry\* \$19.50** - Stir-fried shrimp and mixed vegetables served over a bed of rice

## **Burgers & Sandwiches**

**Chicken Gyros\* \$9.00** - Marinated and spiced chicken breast, sliced thin and served on pita bread with choice of rice or fries

**Gyros\* \$9.00** - Sandwich of ground lamb sliced from our rotisserie, served on pita bread with rice or fries

**1/2 lb Burger\* \$8.50** - Served with french fries, lettuce and tomato (Add cheese)

**1/2 lb. Lamburger\* \$11.50** - Ground lamb, tzatziki, red onion and Feta cheese, served with fries

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