

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
- 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 Tirokafteri) 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 flambeed with brandy
- Saganaki Loukaneko \$7.00** - Greek sausage flambeed 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
- 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
- Makaronatha me Arnaki (Lamb) * \$18.00** - Thick spaghetti sautéed with lamb simmered in herb infused tomato sauce

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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 \$27.00 or 5 Chops \$36.50 - 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 or 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

12 oz Ribeye* (USDA Choice) \$24.50 - 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