



DINNER MENU

STARTERS ...

- ZIZIKI BREAD pita broiled with cheese and herbs; served with Ziziki sauce. 6
MEDITERRANEAN BREAD pita topped with Feta, tomatoes, olive oil and basil. 6.5
ARTICHOKE DIP & PITA a Greek hummus of artichokes, garlic and lemon. 10.5
DOLMADES grape leaves stuffed with seasoned rice; topped with Ziziki sauce. 8
SPANAKOPITA fillo dough stuffed with creamy spinach, sweet onions and Feta. 8 / 16
CALAMARI lightly sautéed with olive oil, white wine and lemon. 11.5
TRIO PLATTER spanakopita, artichoke hummus, grilled pita and dolmades. 14.5

SALADS ...

Crisp romaine and spring mix topped with Feta, tomatoes, cucumbers and sweet red onions. Your choice of Ziziki sauce or our basil vinaigrette.

- GREEK Our signature salad topped with French feta and Kalamata olives. 8.5
MEDITERRANEAN no lettuce ... a traditional Greek salad. 8.5
CAPRESE skewers of bocconcini Mozzarella and sweet roma tomatoes. 8.5
CHICKEN tender slices of herbed breast of chicken. 15.5
LAMB free-range Australian marinated leg of lamb. 17
SALMON skewered filet marinated and grilled. 18
SHRIMP jumbo shrimp marinated with olive oil and herbs. 18.5
AHI TUNA skewered filet marinated and grilled. 18.5
GRILLED SEAFOOD ahi tuna, fresh salmon and skewered jumbo shrimp. 22

SOUVLAKIS ...

Our souvlaki's are served on handmade pita, topped with sweet red onions and our signature Ziziki sauce.

- CHICKEN medallions of herbed chicken breast. 17.5
LAMB skewered medallions of Australian "choice cut" leg of lamb. 19
VEGGIE skewers of zucchini, artichokes, tomatoes, onion and red potatoes. 15.5
SALMON skewered and grilled filet of salmon. 19
SHRIMP marinated and grilled jumbo shrimp. 19.5
AHI TUNA marinated, skewered and grilled medallions of tuna. 19.5

SPECIALTIES ...

- SLICED LEG OF LAMB free-range lamb on grilled pita, onions and Ziziki sauce; served with roasted potatoes and a marinated onion salad. 17.5
GREEK CHEESEBURGER 8 oz. ground leg of lamb, char-broiled with Greek spices. 14.5
PASTICHIO our Greek lasagna with layers of lamb, macaroni, tomatoes and béchamel. 17.5
MOUSAKA eggplant and seasoned lamb layered with béchamel and herbed potatoes. 17.5
CHICKEN FETTUCCHINE creamy béchamel, mushrooms, tomatoes and Parmesan. 17.5
GRECIAN CHICKEN sautéed with fresh basil, garlic, mushrooms and white wine. 19
GREEK PAELLA curried orzo, chicken, shrimp, organic chicken sausage and lamb. 26
STUFFED LAMB LOIN spinach, Feta, garlic, onion with orzo and grilled asparagus. 26
RACK OF LAMB three chops served with a mushroom sauce & herbed mashed potatoes. 29
GREEK GODS PLATTER Pastichio, Spanakopita and Lamb Souvlaki. 26

Half Greek Salad or Grilled Asparagus ... 5.5. Sides of feta cheese, olives or potatoes (each) ... 3.
Splits ... 3. We accept AMEX, VISA or MasterCard. 17% gratuity to parties of 6 or more.