

Christos' Mediterranean Grille

Καλή όρεξη - Enjoy your meal!

Cold Appetizers

TARAMOSALATA	4.00
TZANTZIKI	4.00
STUFFED GRAPE LEAVES	4.00
HUMMUS	4.00
TABOULEH	4.00
BABA GHANOUJ	4.00
ROASTED RED PEPPER, OLIVES, AND FETA	4.50
MARINATED ARTICHOKE HEARTS, OLIVES, AND FETA	4.50

Hot Appetizers

HOMEMADE SOUP DU JOUR	CUP 2.50 BOWL 3.50 QUART 9.95
SPANAKOPITA	3.50
Spinach, Feta, in Phyllo	
TIROPITA	3.50
Blend of 3 cheeses in Phyllo	
SKORDALIA (GARLIC SAUCE)	4.95
with fried eggplant	
SAGANAKI	6.95
PINERLI (GREEK PIZZA)	6.95

Hot Combination

SPANAKOPITA, KEFTEDES (MEATBALLS), BAKED EGGPLANT WITH CHEESE	10.95
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Cold Combination

TARAMOSALATA, TZANTZIKI, GRAPE LEAVES, FOR ONE	6.95
HUMMUS, TABOULEH FOR TWO	11.95

Salads

GREEK SALAD WITH FETA

SMALL 3.50
LARGE 4.95

GREEK COUNTRY SALAD

6.95

lettuce, tomatoes, cucumber, onion, peppers, feta, olives
(+ \$3.00 for chicken, gyro, anchovies, or lamb; +\$4.00 for shrimp)

MEDITERRANEAN SALAD

8.95

potatoes, shrimp, carrots, peppers, onions, tomatoes, hardboiled egg,
Kasseri cheese

Dinner Specials

Served with chicken
avgolemono soup (cup) OR
salad, rice pilaf, and vegetable

****Pasta entrees are served
with the Greek House Salad**

ROASTED LEG OF LAMB

14.95

includes salad, rice pilaf, and vegetable

LAMB YIOUVETSI DINNER

16.95

braised lamb shank simmered with our special tomato sauce served
over a bed of Greek imported pasta. Greek salad included

CHRISTOS' CHICKEN

10.95

marinated and baked in olive oil and lemon

BAKED SALMON PIREUS

11.95

baked with spinach, scallions, roasted red peppers, olive oil, and
lemon

STUFFED CABBAGE OR CABBAGE A LA GREQUE

8.95

a vegetarian lover's special - stuffed with seasoned rice, additional
vegetables included

PASTA MELINA **

8.95

topped with a vegetarian red sauce made from a medley of vegetables
and garnished with feta cheese. served with a Greek salad

PENNE APOLLO **

10.95

penne accompanied by a blend of ground beef and lamb in a light
tomato sauce, garnished with feta cheese. served with a Greek salad

IMAM BAYLDI

8.95

baked eggplant with tomato sauce layered on a bed of rice

BAKED MEDITERRANEAN FISH

10.95

topped with spinach, carrots, and feta (includes salad, rice pilaf, and
vegetable)

HERCULES SPECIAL

8.95

blended ground beef and lamb on a bed of rice topped with black-
eyed peas and kale

Pites

Served with chicken
avgolemono soup (cup) OR
salad, rice pilaf, and vegetable

Add lemon-roasted potatoes for
\$3.50

If sharing a plate, add \$5.00
(includes rice, vegetables, and
bread)

Combination Dinners

all dinners served with chicken
avgolemono soup (cup) OR
salad, rice pilaf, and vegetable

From the Grill

SPANAKOPITA

blend of spinach and cheeses baked in phyllo dough

9.95

TIROPITA

blend of feta and other cheeses baked in phyllo dough

8.95

KOTOPITA

chicken, mushrooms, and green onion baked in phyllo dough

9.95

KREATOPITA

chopped beef, tomato sauce, and feta baked in phyllo dough

8.95

EXOHIKO (GREEK SHEPHERD'S PIE)

Roasted lamb, garden vegetables, and artichoke hearts baked in
phyllo dough

11.95

CHICKEN KEBAB / SPANAKOPITA

12.95

*LAMB KEBAB / TIROPITA

13.95

MOUSAKA / TIROPITA

11.50

SOUZOUKAKIA / SPANAKOPITA

11.50

*LAMB KEBAB

skewered charbroiled lamb with tomatoes, peppers, and onions

14.95

CHICKEN KEBAB

skewered, marinated, and charbroiled chicken breast cubes

11.95

*MIXED GRILL KEBAB

mixed lamb and chicken kebab

14.95

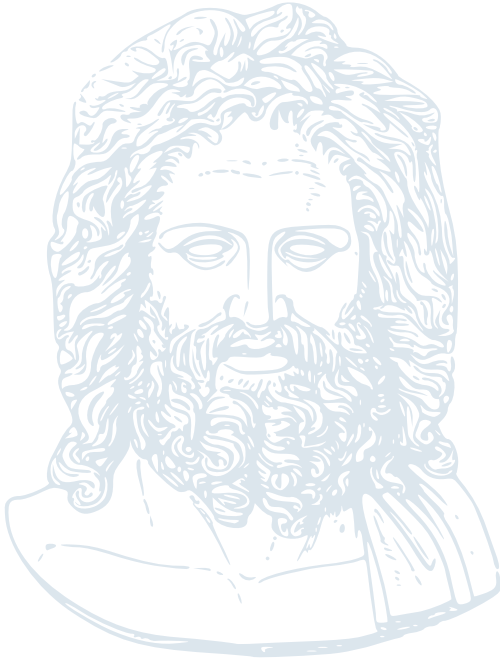
GYRO PLATTER

gyro strips, salad, hummus, stuffed grape leaves, and rice pilaf

9.95

*Consumer Advisory: Consuming raw or undercooked meats
may increase your risk of a foodborne illness

From the Pot or Pan



MOUSAKA 9.95
eggplant ground beef casserole with bechamel sauce

PASTICHIO 9.95
pasta ground beef casserole with bechamel sauce

SOUZOUKAKIA 9.95
Greek meatballs baked in a zesty tomato wine sauce

STIFAHO 9.95
beef cubes and onions stewed in a tomato wine sauce

SCROD PLAKI 10.95
white fish, spinach, and carrots baked in a piquant tomato sauce

SHRIMP SANTORINI 12.95
shrimp baked with feta and ouzo in a fresh tomato sauce

CHICKEN SANTORINI 11.95
charbroiled chicken breast baked with feta and ouzo in a fresh tomato sauce

Homemade Desserts

ONASSIS DESSERT 3.00
our signature dessert - vanilla cake topped with Greek honey syrup, custard, and whipped cream

BAKLAVA 3.00

BAKLAVA SUNDAE 3.00
vanilla ice cream topped with baklava shavings and chocolate sauce

GALACTOBOUREKO 3.00
custard baked in phyllo, drizzled with honey syrup, and dusted with cinnamon

RIZOGALO 3.00
Greek rice pudding

CREME CARAMEL 3.00
Greek version of flan (caramelized custard)

Beverages

COKE, DIET COKE, SPRITE, OR LEMONADE 2.00

OUZO SODA OR PERRIER 3.00

FRESHLY BREWED ICED TEA 2.00

COFFEE OR HOT TEAS 2.00

GREEK COFFEE 2.25

