

APPETIZERS

Shrimp Saganaki

Chargrilled shrimp with tomatoes, onions, olives garlic & feta cheese \$17.95

Octopus

Chargrilled octopus served with tomatoes, cucumbers, olives, pepperoncini, olive oil, vinegar & oregano \$21.95

Dolmades

Five grape leaves stuffed with rice & beef, topped with lemon cream sauce \$14.95

Kalamari

Fried squid served with tomato sauce & lemons \$19.95

Loukaniko

Pork sausage served with sautéed onions, tomatoes & green peppers

\$14.95

Grilled Mediterranean Pita Bread

Pita bread with tomatoes, feta cheese, onions & parsley \$13.95

Dolmadakia

Six grape leaves stuffed with rice \$8.95

<u>Saganaki</u>

\$13.95

Grilled Greek cheese (Kefalograviera) \$11.95

Hummus

Served with pita bread \$9.95

Eggplant Dip

\$10.95 (Baba Ghanoush)

Pikilia

\$13.95

Four homemade dips Tzatziki, Hummus, Eggplant Tirokafteri (Spicy Feta Dip) served with pita bread, olives pepperoncini & olive oil

SOUPS

Avgolemono-----Lentil----

\$7.95 \$7.95



SALADS

Greek Salad

Mixed greens, tomatoes, onions, olives, cucumbers, feta cheese, stuffed grape leaf, pepperoncini & our own dressing \$16.95



Chargrilled marinated chicken over Greek salad \$19.95 Octo

Octopus Salad

Chargrilled octopus over Greek salad \$26.95



Sliced beef & lamb mix over Greek salad \$19.95

Shrimp Salad

Chargrilled shrimp over Greek salad \$22.95

Souvlaki Salad

Chargrilled chunks of marinated pork over Greek salad \$19.95

WRAPS

ALL PITA WRAPS COME WITH LETTUCE, TOMATOES, ONIONS & TZATZIKI SAUCE SERVED WITH A CHOICE OF GREEK SALAD OR FRENCH FRIES

Souvlaki Wrap

Chargrilled chunks of marinated pork \$16.45

Chicken Breast Wrap

Chargrilled marinated chicken breast \$16.45

Loukaniko Wrap

Chargrilled pork sausage \$16.45



Horiatiki Salad

Greek salad without mixed greens \$16.95





Gyro Wrap

Sliced beef & lamb mix \$16.45

Bifteki Wrap

Our own recipe Greek style beef burger \$16.45

Shrimp Wrap

Chargrilled shrimp \$17.45

ENTRES SERVED WITH GREEK SIDE SALAD



Mediterranean Chicken

Chargrilled marinated chicken with red Mediterranean sauce, sautéed spinach & mushrooms, baked over linguine pasta, topped with mozzarella cheese \$27.95

Chris' Combo

Moussaka & Pastitsio \$24.95

Mediterranean Shrimp

Chargrilled marinated shrimp with red Mediterranean sauce spinach & mushrooms, baked over linguine pasta, topped with mozzarella cheese \$29.95

Shrimp Santorini

Chargrilled shrimp sautéed with tomatoes, onions, olives & feta, baked over rice & peas \$29.95

Eleni's Combo

Moussaka with Pastitsio & Spanakopita \$27.95

Pastitsio

Baked layers of ground beef & macaroni, topped with béchamel sauce \$24.95

Moussaka

Baked layers of ground beef, eggplant with potatoes, topped with bechamel sauce \$24.95

Chicken Santorini

Chargrilled chicken with sautéed tomatoes onions, olives & feta, baked over rice & peas \$27.95

Grecian Platter

Three baby lamb chops, loukaniko, gyro meat & souvlaki meat \$39.95



ENTREES

The sides orders on the main course pictures are only examples of your options

SERVED WITH CHOICE OF TWO SIDES



Gyro Plate

Sliced beef & lamb mix over pita bread \$25.95

Souvlaki Plate

Chargrilled chunks of marinated pork over pita bread \$25.95

Lamb Shank

Cooked with **Mediterranean sauce** \$30.95

Lamb Chops

Five chargrilled baby lamb chops \$37.95

Baked White Fish

\$23.95

Grilled Chicken Breast

Chargrilled marinated chicken breast over pita bread \$25.95

Fresh Whole Branzino

Mediterranean Sea Bass imported from Greek islands (upon availability) \$37.95

Fresh Baked Branzino Tender fillet

Mediterranean Sea Bass imported from Greek islands (upon availability)

\$34.95

SIDES

-Orzo, mini pasta in tomato sauce

-String beans cooked in tomato sauce

- -Greek french fries, baked with feta cheese with oregano & parsley
- -French fries

-Side Greek salad

\$6.95	-Peas, cooked in tomato sauce	\$5.95
\$5.95	-Baked lemon herb potatoes	\$5.95
\$5.95	-Tirokafteri	\$6.95
	-Eggplant Dip (Baba Ganoush)	\$6.95
\$5.95	-Hummus	\$5.95
\$4.95	- Rice & Peas	\$5.95

SERVED WITH GREEK SIDE SALAD



Stuffed Cabbage

(Monday & Thursday)
Stuffed with ground beef & herb rice cooked in tomato sauce \$25.95



Mama's Favorite

(Wednesday, Friday & Saturday)
Half eggplant stuffed with ground beef,
tomatoes & sauteed onions, topped
with mozzarella & feta cheese \$25.95

ENTREES VEGETARIAN SERVED WITH GREEK SIDE SALAD



Veggie Mousaka

Baked layers of eggplant, potatoes & zucchini, topped with bechamel sauce \$24.95



Spanakopita

Phyllo dough stuffed with feta & spinach \$19.95

CHILDREN'S MENU

Chicken Fingers

with fries \$10.95



Kids pasta

with parmesan cheese \$9.95



DESSERTS



Baklava
Nuts & honey baked
in phyllo dough
\$5.95



Galaktoboureko
Custard in a crispy phyllo
pastry shell
\$5.95

BEVERAGES

Coke, Diet Coke, Club Soda, Sprite, Root beer Ginger Ale, Lemonade, Unsweet Tea \$3.25
Natural Spring & Sparkling Water \$4.95
Apple Juice, Orange Juice \$3.25





BEERS

\$6.95

FIX 1864
Mythos
Heineken
Amstel Light
Samuel Adams
Corona



Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness especially if you have certain medical condition.

You should inform the manager if you are allergic to any food products.

GREEK WHITE WINES

KRETIKO4 BOLITARI

Glass \$7.95 Bottle \$25.95 A44YRTIK

Glass \$9.95

Bottle \$35.95



Z< R<>< GR€€K WIN€

> Glass \$7.95 Bottle \$25.95

CHARDONNAY ESTATE
HATZIMICHALIS

Glass \$9.95 Bottle \$35.95









GREEK RED WINES

<u>Z</u>**♦**€ <u>Glass</u> \$7.95 Bottle \$25.95



ESTATE HATZIMICHALIS
Glass \$9.95

Bottle \$35.95



Corkage fee \$9.95





LUNCH MENU

(SERVED MONDAY - FRIDAY FROM 11:00AM TILL 3:30PM)

PITA WRAPS

(SERVED WITH A SIDE GREEK SALAD OR FRENCH FRIES & A SOFT DRINK) (ALL PITA WRAPS COME WITH LETTUCE, TOMATOES, ONIONS & TZATZIKI SAUCE)

Gyro wrap

Sliced beef and lamb mix meat \$16.45

Souvlaki wrap Chunks of marinated pork \$16.45

Chicken breast wrap

Sliced marinated chicken breast \$16.45

Loukaniko wrap

Greek pork sausage \$16.45

Veggie wrap

Lettuce, tomatoes, cucumbers, red roasted peppers, onions, feta, grape leaf, pepperoncini, olives & our homemade dressing \$16.45

Bifteki wrap Our own recipe

Greek style beef burger \$16.45

Shrimp wrap Chargrilled shrimp \$17.45

CHRIS' FAVORITES

(SERVED WITH A SIDE GREEK SALAD OR FRENCH FRIES & A SOFT DRINK)

Moussaka

Layered ground beef, eggplant, potatoes, topped with béchamel sauce \$14.95

Pastitsio

Layered ground beef & macaroni, topped with béchamel sauce \$14.95

Spanakopita Greek Spinach Pie \$14.95

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HOMEMADE SOUPS & SIDE SALAD

(SERVED WITH PITA BREAD WITH TZATZIKI AND A SOFT DRINK)

Avgolemono soup --- \$13.95 Greek lemon chicken soup with rice **Lentil soup** -

SALADS

Greek Salad

Mixed greens, tomatoes, onions, cucumbers, olives, feta cheese, dolma, pepperoncini & our own dressing \$16.95

Chicken Salad

Chargrilled chicken with mixed greens, tomatoes, onions, olives, cucumbers, feta cheese, dolma, pepperoncini & our own dressing \$19.95

Souvlaki Salad

Chargrilled chunks of pork with mixed greens, tomatoes, onions, cucumbers, olives, feta cheese, dolma, pepperoncini & our own dressing \$19.95

Octopus Salad

Chargrilled octopus with mixed greens, tomatoes, onions, cucumbers, olives, feta cheese, dolma, pepperoncini & our own dressing \$26.95

Shrimp Salad

Chargrilled shrimp with mixed greens, tomatoes, onions, cucumbers, olives, feta cheese, dolma, pepperoncini, & our own dressing \$22.95

Gyro Salad

Roasted beef and lamb mix with mixed greens, tomatoes, onions, cucumbers, olives, feta cheese, dolma, pepperoncini & our own dressing \$19.95

Horiatiki Salad

Greek salad without mixed greens \$16.95

BEVERAGES

Coke, Sprite, Diet Coke, Lemonade, Root Beer, Iced Tea, Club Soda

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