



• APPETIZERS •

Keftedakia 14.50

Greek meatballs made with ground sirloin and herbs, served with tzatziki sauce

Dolmadakia 14.00

An Epsilon specialty! Hand-rolled grape leaves stuffed with rice and herbs

Hummus & Tzatziki Combo 15.50

Get a taste of two of our popular specialties (add sliced cucumbers for 1.75)

Falafel 11.75

Three bean, fried, served with tzatziki sauce

Pita Bread 6.50

Tzatziki & Pita 13.50

Housemade cucumber dip, with warm pita bread (add 1.75 for additional pita) (substitute sliced cucumbers for 1.75)

Hummus 13.50

Housemade, served with pita bread (add 1.75 for additional pita) (add sliced cucumbers for 1.75)

Fasolia Gigandes 12.50

Baked giant white beans in a tomato-garlic sauce – a Greek tradition

Feta & Kalamata Olives 15.50

Gyros Appetizer 14.50

Sliced off the cone, served with tzatziki sauce and sliced warm pita bread

Greek-Style Fries 11.95

With Greek oregano, crumbled feta, Tzatziki side

Avgolemono Soup

Housemade with chicken breast, rice and fresh lemon – refreshing!
bowl **11.75** | cup **8.75**

Saganaki 19.00

Kasseri cheese, pan seared (add 3.25 for pita bread)

• SALADS •

All Salads served with warm Pita Bread and come dressed with Olive Oil, Red Wine Vinegar and Greek Oregano. Salads include Tomatoes, Cucumber, Onion, Kalamata Olives (olives have pits), and Feta Cheese.

Greek Salad 20.50

Greek Salad with:

Lemon Grilled Chicken Thigh 23.75

Lemon Sauteed Chicken Kebab 24.25

Grilled Whole Trout 26.75

Grilled Salmon 26.75

Gyros 21.75

Falafel 21.75

Pan Seared Sand Dabs 27.50

Grilled Octopus 29.75

Grilled Prawns (8) 30.75

Authentic Horiatikia 21.75

The "Village Salad" – served with warm Pita Bread and comes dressed with Olive Oil, Red Wine Vinegar and Greek Oregano, Tomatoes, Cucumber, Red Onion, Kalamata Olives (olives have pits), and Feta Cheese.

• GREEK SPECIALTIES •

Served with Greek Dinner Salad with Lentils, Rice Pilaf, and White Beans

Pastitsio 24.75

A classic Greek dish, layers of pasta and spiced ground sirloin, topped with cheese and bechamel, then baked

Imam Bayildi 25.75

"The Priest Fainted" –vegetarian eggplant dish—if you like eggplant, you will love this!
Vegan with no feta on salad.

Mousaka 26.75

Layers of eggplant, with a seasoned ground sirloin, topped with cheese and bechamel, then baked

Gyros Plate 23.75

With pita and tzatziki sauce, open face

Chicken Kebab 25.50

(Served off skewer) sautéed chicken breast in light oil with lemon and Greek oregano

Grilled Chicken Thighs 24.95

Grilled chicken thighs seasoned in Greek oregano and lemon juice

Dolmades 26.50

Tender grape leaves stuffed with seasoned ground sirloin and rice, drizzled with our avgolemono sauce

New York Steak 32.75

12 oz. grilled to your liking

Spanakopita 24.75

Our handmade "spinach pie", made with flaky filo dough with feta – delicious!

Lamb (Rack) Chops 34.75

Grilled lamb (rack) chops seasoned with olive oil and Mediterranean herbs

Lamb Shank 26.75

Epsilon's house specialty! Braised shank in our homemade tomato based sauce (add another shank at time of order for additional 12.95)

Spicy Taskebab 24.75

Tender sauteed pork, braised in our spicy tomato sauce

• SEAFOOD •

Served with Greek Dinner Salad, Lentils, Rice Pilaf, and White Beans

Grilled Salmon 29.50

Pan Seared Sanddabs 27.50

Whole Grilled Boneless Trout 26.00

Grilled Octopus 28.75

Charbroiled Prawn Platter (8) 31.75

Comes with sauteed red bell peppers, green bell peppers, and yellow onions

Shared plate charge \$8.95pp | A service charge of 18% will be added to all parties of 6 or more
Guest checks can only be split a maximum of two ways (please allow additional time if split checks are required and inform your server when ordering please).