



• APPETIZERS •

Keftedakia 12.50

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

Dolmadakia 12.00

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

Hummus & Tzatziki Combo 13.50

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

Falafel 9.75

Three bean, fried, served with tzatziki sauce

Pita Bread 4.50

Tzatziki & Pita 11.50

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

Hummus 11.50

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

Fasolia Gigandes 10.50

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

Feta & Kalamata Olives 13.50

Gyros Appetizer 12.50

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

Greek-Style Fries 9.95

With Greek oregano, crumbled feta, Tzatziki side

Avgolemono Soup

Housemade with chicken breast, rice and fresh lemon – refreshing!
bowl **9.75** | cup **6.75**

Saganaki 17.00

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 18.50

Greek Salad with:

Lemon Grilled Chicken Thigh 21.75

Lemon Sauteed Chicken Kebab 22.25

Grilled Whole Trout 24.75

Grilled Salmon 24.75

Gyros 19.75

Falafel 19.75

Pan Seared Sand Dabs 25.50

Grilled Octopus 27.75

Grilled Prawns (8) 28.75

Authentic Horiaticia 19.75

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 22.75

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

Imam Bayildi 23.75

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

Mousaka 24.75

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

Gyros Plate 21.75

With pita and tzatziki sauce, open face

Chicken Kebob 23.50

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

Grilled Chicken Thighs 22.95

Grilled chicken thighs seasoned in Greek oregano and lemon juice

Dolmades 24.50

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

New York Steak 30.75

12 oz. grilled to your liking

Spanakopita 22.75

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

Lamb (Rack) Chops 32.75

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

Lamb Shank 24.75

Epsilon's house specialty! Braised shank in our homemade tomato based sauce
(add another shank at time of order for additional 10.95)

Spicy Taskebab 22.75

Tender sauteed pork, braised in our spicy tomato sauce

• SEAFOOD •

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

Grilled Salmon 27.50

Pan Seared Sanddabs 25.50

Whole Grilled Boneless Trout 24.00

Grilled Octopus 26.75

Charbroiled Prawn Platter (8) 29.75

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).