

# ENTREES

Served with choice of soup or salad, potatoes and Greek veggies

## **GF** Greek Style Salmon

Grilled salmon filet marinated in olive oil, oregano and lemon juice 23.99

## **GF** Greek Style Fish

Fish filet grilled with olive oil, oregano and lemon juice 21.99

## Fillet Florentine

Broiled fish stuffed with spinach and feta. Served with avgolemono sauce 23.99

## Greek Islands Shrimp 1/2 lb

A half pound of grilled shrimp marinated in olive oil, oregano and lemon juice 26.99

## Fish Plaki

Fish fillets sautéed in onion, garlic, white wine and tomato sauce with feta cheese 23.99

## Seafood Combo

Fillet of fish, shrimp, mussels, calamari, and spinach baked with onion, garlic and tomato sauce and topped with feta cheese 29.99

## Fried Chicken Strips

Crispy fried strips served with fries and honey mustard 16.99

## Ribeye Steak

10 oz. Black Angus ribeye marinated in olive oil and salt, grilled to perfection and finished with roasted garlic butter 29.99

**Add Shrimp + 9.99**

## Top Sirloin Steak

8 oz. Black Angus steak marinated in olive oil and salt, grilled to perfection and finished with roasted garlic butter 23.99

## Chopped Steak

Grilled ground beef topped with sautéed peppers & onions 19.99

## Mixed Grill

Chef choice ask your server 29.99

## Surf & Turf

Grilled top sirloin and Grilled shrimp 32.99

## Beef Kebob

Marinated beef cubes grilled until tender with grilled tomatoes, peppers and onion 23.99

## Greek Style Chicken

Grilled chicken breast marinated in salt, oregano, olive oil and lemon juice 18.99

# BASKETS

All baskets are served with french fries

## Fried Fish Basket

Crispy fried fillet of fish served with our homemade tomato sauce 17.99

## Fried Shrimp Basket

Lightly breaded, seasoned and pan fried. Served with our homemade tomato sauce 18.99

## Captains Basket

Fried shrimp, fish filet & calamari Served with tomato sauce 22.99

# PLATTERS

All platters are served with french fries

## Bifteki Platter

Lightly seasoned beef patties grilled Greek style and served with mini salad pita and homemade tzatziki 18.99

## Gyro Platter

Grilled traditional beef and lamb mix served with mini salad pita and homemade tzatziki 17.99

## Chicken Souvlaki Platter

Tender marinated chicken grilled and served with mini salad pita and homemade tzatziki 17.99

**Add Gyro + 5.99**

# DESSERTS

## Bouyatsa

Flaky phyllo pastry filled with homemade custard and mizithra cheese, sprinkled with powdered sugar and cinnamon 7.99

**Athens Fresh Rice Pudding** 4.99

## Dessert Platter

A tour of Athens with two Greek favorites! Baklava drizzled with lemon zest syrup teamed with Bouyatsa sprinkled with powdered sugar and cinamon 11.99

## Galaktoboureko

Flaky phyllo pastry filled with homemade custard and drizzled with cirus syrup 7.99

## Baklava

Oven baked layers of flaky phyllo pastry filled with walnuts and cinnamon, drizzled with lemon zest syrup 5.99

**GF** These items are or can be modified to be gluten free

# SIDES

**Greek Style Vegetables** 6.50

**Oven Roasted Lemon Potatoes** 5.50

**French Fries** 4.50

**Rice** 4.50

**Spanakorizo** 6.50

**Mini Greek Salad** 6.50

All pasta is served with your choice of soup or salad

**Vegetarian Pasta** \$17.99

Penne pasta with tomato sauce, onions, peppers, mushrooms and parmesan cheese.

**Grilled Chicken** \$17.99

Grilled Chicken served with penne pasta pomodoro.

**Fettuccine Alfredo** \$17.99

Fettuccine pasta in a Parmesan cream sauce, topped with  
chicken.

**Penne Ala Vodka** \$18.99

Penne pasta with creamy tomato vodka sauce.  
Topped with grilled chicken.

**Shrimp Ala Diavolo** \$20.99

Fettuccine pasta in a spicy tomato sauce.  
Topped with jumbo shrimp.

**Seafood Pasta** \$26.99

Fettuccine pasta, shrimp, calamari and mussels with tomato  
sauce.

**Lobster Pasta** \$28.99

**Penne pasta in a creamy tomato vodka sauce with chopped  
Lobster.**



**FLAMING SAGANAKI – Grilled Cheese Flambe** \$11.99  
**kasseri cheese, grilled and set on fire. Served with pita.**

**Served with soup or salad and potatoes & veggies.**

**Dolmades Dinner** \$17.99

**Grape leaves stuffed with seasoned ground beef & rice.**

**Lamb Chops** \$32.99

**½ pound grilled rack of lamb.**

**Lamb Shank** \$25.99

**Braised Lamb Shank with a light tomato sauce.**

**Moussaka Dinner** \$19.99

Layered with potatoes, ground beef and eggplant,  
topped with Bechamel sauce.

**Greek Combination Platter** \$29.99

Chefs' choice of the day.