

GREEK SPECIALTIES

- Moussaka** 17
Casserole of ground beef, potato, zucchini and eggplant topped with béchamel and tomato sauce, served with mixed greens in a balsamic vinaigrette.
- Vegetable Moussaka** 17
Casserole of zucchini, eggplant, spinach, sweet peppers and potato, topped with béchamel and tomato sauce, served with mixed greens in a balsamic vinaigrette
- Stifatho** 19
Lean veal seasoned in fresh spices, with pearl onions, cloves, rosemary, and garlic, finished in a port wine reduction.
- Santorini Chicken** 19
Stuffed with spinach and feta cheese, served with new mini potatoes and seared vegetables finished in a white wine rosemary cream sauce.
- Exohiko (Rosemary Chicken Pie)** 18
Cured chicken with onions, sweet peppers, mushrooms and cream cheese, slowly cooked to develop melting tender flavor covered in phyllo pastry, served with mixed greens.
- Arni Yiouvetsi (Braised Lamb Shank)** 19
Mediterranean herbs and savory vegetables combined to form a rich taste of an Aegean specialty, served over monastiri orzo pasta.
- Pan Chicken Souvlaki** 17
Tender cuts of chicken breast grilled and served with new mini potatoes, rice, pan seared vegetables and mixed greens.
- Aioli Lamb Souvlaki** 18
Loin of lamb seasoned with herbs and spices, grilled and served with new mini potatoes, rice, pan seared vegetables and mixed greens.

FROM THE SEA

- Norwegian Salmon** 19
Norwegian salmon topped with a white wine lemon dill butter sauce, served over roasted garlic puree and caramelized garlic cheese green beans.
- Kakavia** 19
Greek traditional seafood dish of shrimp, mussels, salmon, calamari, scallops, and onion, in a tomato wine sauce.
- Grilled Calamari** 19
Tossed in olive oil, capers and lemon dill dressing, served with mixed greens, rice, mini potatoes and pan seared vegetables.
- Rhodes Shrimp** 20
Sautéed onions, garlic and feta, in white wine lemon dill cream sauce, served with garlic sautéed spinach over monastiri orzo pasta.
- Grouper Fillet** 20
Baked fillet topped with white wine lemon dill cream sauce and baby shrimps, served over garlic mashed potatoes and grilled zucchini rolls.

FROM THE GRILL

- New York Striploin (Black Angus)** 26
Grilled grass-fed Striploin topped in a balsamic red wine reduction, finished with Madagascar peppercorns over garlic mashed potatoes and pan seared vegetables.
- Syracusae Smoked Double Pork Chop** 19
Finished with an orange glaze sauce and topped with grilled sweet pepper zucchini relish, over feta scalloped potatoes.
- Caria Lemon Roasted Chicken** 19
Encrusted organic chicken supreme in herbs served over feta scalloped potatoes, topped with home-made onion rings and grilled sweet pepper zucchini relish.
- Stuffed Jumbo Quail** 21
Stuffed with sautéed onions, mushrooms and Italian sausage, topped with balsamic red wine reduction in a garlic cream sauce, served with new mini potatoes and pan seared vegetables.

PASTA

- Chicken Penne** 18
Sundried tomatoes, peppers and oyster mushrooms in a basil pesto cream sauce.
- Seafood Fettuccini** 20
Black tiger shrimp, sea scallops, calamari, cherry tomato, olives and artichoke hearts in a fresh herb tomato sauce.
(Also available in garlic olive oil and cream sauce.)



SPAN

LUNCH SPECIALTIES

SPECIALTY SALADS

Chicken Greek Salad 12
Romaine lettuce, onion, sweet peppers, cucumber, tomato, Kalamata olives and feta cheese dressed in our signature extra virgin olive oil and lemon dressing topped with grilled chicken breast.

Salmon Caesar Salad 15
Crispy romaine lettuce tossed in our homemade creamy Caesar dressing with parmesan cheese, bacon strips, and croutons, topped with grilled Norwegian salmon.

Grilled Calamari Salad 13
Tossed in an olive oil capers lemon dill dressing served with crisp romaine lettuce, tomatoes, red onions and feta cheese.

WRAPS

Chicken Greek Wrap 10
Grilled chicken breast with crisp romaine lettuce, tomatoes, cucumbers, red onions, sweet peppers, feta cheese and tzatziki served with your choice of fries or mix greens.

Chicken Caesar Wrap 10
Caesar salad with grilled chicken breast topped off with bacon strips and croutons. Served with a side of maple-mashed sweet potato

Greek Sausage Wrap 10
Stuffed with Sautéed onions, mushrooms, sweet peppers, tomatoes and romaine lettuce. Served with your choice of rice or lemon potatoes.

Grilled Veggie Wrap 9
Sautéed mushroom and onions, roasted red peppers, cucumbers, lettuce, tomatoes, and Balsamic Vinaigrette, served with mix greens.

BURGERS

Pan Angus Burger 9
Our Grilled 8oz sirloin Angus burger on a toasted sesame bun topped with tomatoes red onions and pickles. Served with your choice of fries or mix greens salad.
Add Bacon \$1.00 • Cheddar Cheese \$1.00

Grilled Chicken Burger 9
Lean ground chicken, crispy bacon, with mayonnaise, tomatoes and red onions. Served with your choice of fries or mix greens salad.

PITAS

Pork Souvlaki on a pita 9
Grilled pork tenderloin on a skewer topped with onions, tomatoes, tzatziki and french fries. Served with mix greens.

Chicken Souvlaki on a Pita 9
Grilled chicken breast on a skewer topped with onions, tomatoes, tzatziki and french fries. Served with mix greens.

SALADS

Mixed Greens 7
Tossed in balsamic vinaigrette.

Horiatiki (Village Salad) 9
Tomatoes, cucumbers, red onions, sweet peppers, olives, and feta cheese in an extra virgin olive oil lemon dressing.

Elliniki (Greek Salad) 8
Romaine lettuce, onion, sweet peppers, cucumber, tomato, Kalamata olives and feta cheese dressed in our signature extra virgin olive oil and lemon dressing.

Caesar Salad 9
Crispy romaine lettuce tossed with our homemade dressing and topped with parmesan cheese, bacon strips, and croutons.

Marinated Beets Salad 10
Marinated baby beets with green beans, dill, lemon and toasted walnuts.

Baked Goat Cheese Salad 13
Encrusted with pistachio placed, over tomato and a Portobello mushroom cap, served with mixed greens.

SPREADS WITH PITA

Tzatziki 7
The famous Greek pressed yogurt and cucumber spread.

Taramosalata 7
Traditional Greek cod roe spread.

Hummus 7
Chickpeas, garlic, fresh lemon and tahini.

Melitzanosalata 7
Roasted eggplant puréed with olive oil and garlic.

Tirokafteri 7
Spicy spread of grilled banana peppers and feta.

Skordalia 7
Creamy garlic and potato spread.

Patzaria Skordalia (Roasted Beets) 7
Fresh garlic, red onions served with Skordalia.

Trilogy of Spreads 14
A choice of three spreads, served with feta, olives and bulgur pilaf.

SOUP

Avgolemono 7
Traditional egg- lemon chicken soup, with dill and baby spinach.

MEZE (APPETIZERS)

Jumbo Grilled Shrimp 12
Marinated in a walnut-basil pesto served in a martini glass with half an orange and wild greens.

Mydia (Mussels) 11
P.E.I. mussels in wine garlic spinach, fresh herbs and tomato ouzo broth.

Sea Scallops 13
Sautéed in butter with red onions, tomatoes and baby spinach in a white wine and lemon reduction.

Floured Calamari 11
Tender calamari lightly fried and served with lemon.

Grilled Calamari 13
Tossed in a garlic butter grilled lemon and saffron reduction, served with garlic spinach sundried tomatoes and leeks.

Grilled Octopus 15
In a white wine grape vinegar butter dill reduction, served over garlic spinach and cherry tomatoes.

Poseidon's Scallops and Shrimps Flambé 15
Sautéed in butter with red onions, tomatoes and baby spinach in a white wine and lemon reduction.

Dolmades 9
Stuffed vine leaves with chopped beef and scented rice.

Chicken Livers 10
Pan-seared with white wine, lemon, herbs, and fresh garlic.

Saganaki 11
Kefalotyri cheese flambéed tableside with ouzo.

Spanakopita 8
Freshly made phyllo pastry layered with spinach and feta cheese.

Halloumi (Cyprus) 11
Grilled Cypriot cheese with capers and cilantro vinaigrette.

Kolokithokeftedes (Santorini) 9
Zucchini croquettes with feta, kefalograviera cheese and fresh herbs.

Loukaniko 9
Greek Sausage with a hint of orange.

Sesame Baked Feta 10
Premium feta crusted with sesame seeds baked and served with olive tapenade.

Thalassa Seafood 10
Octopus, shrimps, sea scallops and calamari with chopped carrots and celery in olive oil and vinegar.

Meze Tasting Platter 24
Tastings of tirokafteri, tzatziki, patzaria, dolmades, kolokithokeftedes, sesame baked feta and seafood salad, served with pita.