

# Mezethes

## (Appetizers)

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**LENTIL SOUP** \$7.95

**AVGOLEMONO SOUP** \$8.95

*Traditional Velvety Egg-Lemon soup, made with orzo and chicken*

**GRAPE LEAVES** \$7.95

**GIGANTES** \$8.95

*Oven-baked giant Greek beans*

**SPANAKOPITA (Spinach Pie)** \$8.95

*A country-style Greek pie, filled with spinach, feta cheese, onions & herbs, wrapped in phyllo*

**TYROPITA (Cheese Pie)** \$8.95

*Myzithra, Kefalograviera, & Feta cheese blended with fresh herbs & spices, wrapped in phyllo*

**MANITARIA** \$12.95

*Fresh button mushrooms, quartered then sautéed in white wine, honey, and garlic*

**FETA** \$10.95

**VEGETARIAN DELIGHT** \$15.95

*Assortment of lightly pan-fried vegetables served with a potato-garlic dip*

**SAGANAKI** \$13.95

*Strong in aroma, delicate in taste, Kefalograviera, served either lightly pan fried, or broiled & flambéed*

**HALOUMI CHEESE** \$12.95

*Broiled soft Cypriot cheese made with sheep's milk*

**LOUKANIKA (Greek Sausage)** \$12.95

*A blend of pork, Greek herbs, and spices, lightly grilled and served with tzatziki dip*

**NEW ZEALAND BABY LAMBCHOPS** \$17.95

*3 Baby lamb chops, char-grilled and served with baby spinach, and toasted pine nuts*

**GREEK CHICKEN STRIPS** \$16.95

*Tender breasts of grilled chicken marinated with lemon & herbs and served with Meze dip*

**BAKED CLAMS** \$16.95

*Clams on a half shell topped with lump crabmeat stuffing*

**MIDIA KRASATA** \$16.95

*Mussels sautéed with garlic, oregano, olive oil & chopped scallions in a Greek white wine sauce*

**OHTAPODI** M/P

*Marinated octopus char-grilled to perfection. Drizzled with olive oil, oregano, and vinegar*

**KALAMARAKIA STA KARVOUNA** \$16.95

*Succulent squid, char-grilled, seasoned with olive oil, lemon, and herbs*

**KALAMARAKIA TIGANITA** \$16.95

*Tender pan-fried squid, lightly breaded, served with a potato-garlic dip and lemon*

**BLUE CLAW CRAB CAKES** \$16.95

*Two fresh lump crab cakes served with a creamy chipotle aioli and homemade tartar sauce*

**ZUCCHINI CHIPS** \$15.95

*Thinly sliced zucchini, beer-battered and pan-fried, served with tzatziki for dipping*

# *Salates*

## *(Salads)*

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### **MAROULOUSALATA Sm. \$12.95 / Lg. \$15.95**

*Green leaf lettuce, scallions, fresh dill, and crumbled feta served with a lemon & olive oil dressing*

### **HORIATIKI Sm. \$12.95 / Lg. \$15.95**

*Classic Greek village salad with vine tomatoes, English cucumbers, Salonika peppers, red onions, kalamata olives, a block of feta cheese, served with an Oregano Vinaigrette*

### **COMBINATION SALAD Sm. \$12.95 / Lg. \$15.95**

*Green leaf lettuce, vine tomatoes, Salonika peppers, English cucumbers, red onions, and kalamata olives. Topped with Feta Cheese and an olive oil & vinegar dressing*

### **BABY SPINACH SHRIMP SALAD \$19.95**

*Baby spinach and shrimp served in warm honey balsamic vinaigrette topped with bacon bits and almonds*

## *Dips & Spreads*

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### **MEZE DIP \$12.95**

*A blend of crumbled feta, tomatoes, olives, and scallions topped with lemon juice & olive oil*

### **SCORDALIA (Garlic Dip) \$9.95**

*Excellent choice for garlic lovers, this dip made with roasted fresh garlic and potatoes*

### **TARAMA (Caviar Spread) \$11.95**

*A caviar spread whipped with lemon and olive oil*

### **MELITZANOSALATA (Eggplant Dip) \$11.95**

*Roasted eggplant blended with olive oil, lemon juice, parsley, garlic, and topped with feta cheese*

### **REVITHOSALATA (Hummus) \$9.95**

*Chick peas blended with tahini, cilantro, and olive oil*

### **TYROKAFTERI \$10.95**

*Mildly spicy feta spread, stuffed in a roasted pepper*

### **TZATZIKI \$10.95**

*Refreshing dip made with shredded & pressed cucumbers with yogurt and garlic*

### **THREE FOR ALL \$16.95**

*Take a dive into the Mediterranean with a platter of Tzatziki, Tarama, and Melitzanosalata!*

## *Greek Specialties*

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### **MOUSSAKA \$15.95**

*A Greek Casserole with baked eggplant, ground beef, topped with a cheese béchamel sauce and baked until golden brown*

### **PASTICCHIO \$15.95**

*A Greek casserole baked with a layer of Misko macaroni, ground beef seasoned with tomato & bay leaves, topped with a cheese béchamel sauce and baked until golden brown*

### **CHICKEN or PORK SOUVLAKI, or LAMB GYRO**

*Tender chunks of chicken or pork skewers, or strips of mouthwatering lamb*

**Platter** served with choice of meat, Greek fries, salad, tzatziki, and pita bread \$15.95

**Sandwich** served wrapped in toasted pita bread with lettuce, tomato, onions, and tzatziki \$9.95

*Additional Skewer \$3.00 extra*

## *Psari (Seafood)*

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**CHILEAN SEA BASS** \$32.95

*Marinated in a mild chipotle dressing, then char-grilled*

**PSARI STA KARVOUNA** \$29.95

*Grilled whole fresh fish with extra virgin olive oil, and fresh lemon juice*

**MEDITERRANEAN SHRIMP** \$29.95

*Jumbo fresh shrimp, baked in a casserole dish with hearty tomato herb blend and assorted Greek cheeses*

**BAKALIARO** \$21.95

*Salted Cod, beer battered and pan-fried, served with cold potato garlic dip*

**MUSSELS OVER LINGUINE** \$21.95

**SWORDFISH** \$27.95

*Grilled with extra virgin olive oil & fresh lemon juice*

**STUFFED SHRIMP** \$29.95

*Jumbo butterflied shrimp stuffed with lump crab meat*

**FILET OF LEMON SOLE** \$26.95

*Broiled filet of sole topped with breadcrumbs, in a white wine sauce. Also available stuffed with fresh lump crab meat, a house favorite! (Additional \$6.00)*

**GARIDES** \$32.95

*Jumbo shrimp, char-grilled whole and served with fresh drawn butter*

**NORWEGIAN WILD SALMON** \$28.95

*Poached in a mildly spicy white wine sauce, with Portobello mushrooms, cherry peppers, olives, and capers*

## *Entrees*

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**LAMB ARAKA** \$27.95

*Tender pieces of lamb in a light red sauce served with peas, carrots, and pearl onions*

**LAMB FRIKASE** \$27.95

*Tender chunks of lamb in an egg-lemon and dill sauce with escarole*

**RIBEYE STEAK** \$33.95

*14 oz. Chargrilled Bone-in Ribeye*

**ANGUS SKIRT STEAK** \$33.95

*12 oz. Angus Tenderloin steak char-grilled and served with sautéed mushrooms, peppers, and onions*

**METAXA FILET MIGNON** \$33.95

*10 oz. Filet mignon, char-grilled and served with a Greek Metaxa brandy mushroom sauce*

**BIFTEKI** \$21.95

*Seasoned chopped steak, char-grilled to perfection*

**NEW ZEALAND BABY LAMB CHOPS** \$31.95

*Baby lamb chops, char-grilled to perfection*

**KOTA STO FOURNO** \$21.95

*Half chicken, baked with white wine, olive oil and Grecian Herbs*

**VEAL YIOVETSI** \$27.95

*Braised veal in a light red sauce over orzo*

**ABOVE ENTREES INCLUDE A CHOICE OF EITHER  
POTATO, RICE, or VEGETABLE**

**\*Indicates Entrees That Do Not Include A Side Dish**

*A gratuity of 18% will be added for parties over 6*