

DINNER MENU

MEZE

SAGANAKI \$11

Melted Kefalograviera Flambé w/Pita

OCTAPODI \$14

Grilled Octopus, Olive Oil, Lemon & Arugula

GOAT CHEESE & LOBSTER FONDUE \$15

Goat Cheese Fondue with Butter Poached Maine Lobster Meat Served w/ Pita

TSIGARIDIA "PORK BELLY" \$13

Tender Braised Pork Belly with Olive Oil, Garlic, Lemon & Herbs

SPANAKOPITAKIA \$7

(4) Mini Spinach & Feta Wrapped Into Triangular Filo Dough

KAVOURO-KEFTETHES \$13

Pan Seared Crab Cake, Roasted Garlic Aioli, Arugula & Roasted Pepper Salad

BEEF CARPACCIO \$14

Thin Sliced Raw Beef, Arugula, Kefalograviera, Truffle Oil & Lavash Chips

FETA & OLIVES \$7

Imported Feta Olive Oil, Oregano & Olives w/Pita

KEFTETHES \$8

Greek Meatballs Made with Herbs & Spices w/ Tzatziki & Pita

LOUKANIKO \$12

Grilled Greek Sausage, Roasted Peppers, Fresh Herbs & Olive Oil w/Pita

DOLMATHAKIA \$8

Eight Stuffed Grape Leaves with Rice Served w/Tzatziki

KALAMARAKIA \$11

Fresh Squid Lightly Pan-Fried or Sautéed with Olive Oil, Oregano & Lemon

FALAFEL \$9

Chick Pea Fritters with Tahini

THE GREEK FLATBREAD \$15

Gyro, Onions, Peppers, Tomatoes, Garlic, Spinach, Kalamata Olives, Feta & Mozzarella w/ Fresh Herb Olive oil

THE VEGETARIAN FLATBREAD \$14

Onions, Roasted Red Peppers, Tomatoes, Spinach, Mushrooms, Zucchini, Mozzarella & Kefalograviera w/ Pizza Sauce & Garlic Oil

SPREADS

\$7 EACH SERVED WITH GRILLED PITA

TIROKAFTERI ■ Feta, Hot Peppers & Olive

TZATZIKI ■ Yogurt Dip with Garlic, Cucumbers & Dill

HUMMUS ■ Chickpeas, Peppers, Garlic & Olive Oil

TARAMOSALATA ■ "Caviar" Mousse

HTIPITI ■ Marinated Roasted Red Peppers, Feta & Thyme

BABA GHANNOUGE ■ Roasted Eggplant, Tahini & Garlic

SOUPES & SALATES

AVGOLEMONO \$5

Chicken with Orzo in An Egg-Lemon Broth

FAKÉS W/ PORK "LENTIL SOUP" \$6

Lentil Soup with Vegetables & Pork Belly

GREEK SALAD - SMALL \$7 / LARGE \$10

Romaine Lettuce, Tomatoes, Peppers, Onions, Pepperoncini's, Cucumbers, Kalamata Olives, Dolmathakia and Feta

HORIATIKI "VILLAGE SALAD" \$8

Tomatoes, Peppers, Onions, Pepperoncini's, Cucumbers, Kalamata Olives, Dolmathakia & Feta

CHILLED SEAFOOD \$16

Fresh Squid, Octopus, Shrimp, Mussels & Clams in a Light Lemon-Herb Citrette

ROKA \$10

Arugula, Toasted Pistachio Crusted Goat Cheese, Pear, Dried Figs & Basil Vinaigrette

FATTOUSH \$10

Romaine, Herbs, Cucumber, Peppers, Tomato, Red Onion, Radish, Crispy Pita Chips, Sumac & Pomegranate Vinaigrette

CAESAR \$10

Romaine Lettuce, Shaved Kefalograviera, Croutons & House Caesar Dressing

ADD TO ANY SALAD ~ Chicken \$5 / Gyro \$4 / Grilled or Blackened Shrimp \$6

HOUSE SPECIALTIES

PISTACHIO CRUSTED SEA BASS \$32

Oven Roasted, Served over Greek Giant White Bean & Saffron Ragout

TUNISIAN SPICED WAGYU SIRLOIN \$24

9oz Wagyu Sirloin Steak with Harissa - Chimichurri Sauce, Seasonal Vegetables & Roasted Lemon Potatoes

SEARED JUMBO SEA SCALLOPS \$28

Served with Wild Rice, Roasted Red Pepper Puree, Seasonal Vegetables & Herb Butter

ORZO ME THALASINA \$25

Orzo Topped with Sautéed Mussels, Clams, Shrimp, Calamari and Octopus in a Spicy Ouzo Tomato Broth

BRAISED LAMB SHANK \$25

Over Roasted Orzo & Tomatoes served with Feta-Garlic Zucchini

GRILLED TROUT SKORDALIA \$25

Served with Traditional Potato & Garlic Spread, Seasonal Vegetables and Topped with fresh herbs, Lemon & Olive Oil

GRILLED FILET MIGNON \$32

8oz Center Cut Filet Mignon Served with Seasonal Vegetables, Garlic Mashed Potatoes & Veal Demi

PAN ROASTED SCOTTISH SALMON \$23

OSCAR STYLE "TOPPED WITH LUMP BLUE CRAB" ADD \$6

Fresh Scottish Salmon, Lemon-Dill Risotto, Seasonal Vegetables & creamy Lemon Sauce

GREEK SPECIALTIES

OCTAPODI \$20

Grilled Octopus, Olive Oil, Lemon w/ Rice & Zucchini

GRILLED LAMB CHOPS \$28

Lamb Chops with Herbs Lemon Potatoes & Asparagus

KOTA PSITI \$17

Half Chicken with Lemon, Oregano Lemon Potatoes & Zucchini

SOUVLAKI \$17

Three Skewers of Pork Tenderloin or Chicken Medallions w/ Onions, Peppers and Tomatoes over Grilled Pita w/ Rice

PASTITSIO \$16

Layered Macaroni, Ground Beef, & Béchamel Sauce w/ Green Beans

MOUSSAKA \$16

Layered Eggplant, Potatoes, Ground Beef & Béchamel Sauce w/ Green Beans

DOLMATHES \$16

Grape Leaves Stuffed with Beef & Rice w/ Tzatziki, Lemon Potatoes & Green Beans

PIKILIA "TASTE OF GREECE" \$20

Pastitsio, Moussaka & Dolmathes w/ Green Beans

MACARONIA ME KIMA \$15

Spaghetti w/ Traditional Greek Meat Sauce

SIDES

RICE PILAF \$5

GARLIC MASHED POTATOES \$5

ASPARAGUS \$7

WILD RICE \$6

LEMON & DILL RISOTTO \$7

GREEK GREEN BEANS \$5

LEMON POTATOES \$5

SEASONAL VEGETABLES \$6

GYRO SANDWICH \$8

LAMB & BEEF, TZATZIKI, ONIONS & TOMATOES

CHICKEN GYRO SANDWICH \$8

GRILLED CHICKEN, TZATZIKI, ONIONS & TOMATOES

SUGGESTED GRATUITY OF 20% MAY BE ADDED FOR PARTIES OF SIX OR MORE

Please advise your server of any food allergies prior to ordering. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee to meet your needs.

NOTICE: Consuming raw or undercooked meats, poultry, seafood or fresh shell eggs may increase the risk of food-borne illness, especially if you have certain medical conditions.