

Mezze

(Appetizers)

Feta Cheese and Olive Plate

\$9

Keftethes

Greek meatballs finished with roasted tomato lamb sauce and served with grilled pita \$8

Vegetable Mezze

Spanakopita, gigantes beans, grilled vegetables, feta, olives, tomatoes, Dolmadakia, hummus, tzaziki and grilled pita \$15

Mixed Mezze

Keftethes, spanakopita, gyro meat, feta, olives, tomatoes, Dolmadakia, hummus, tzaziki, and grilled pita \$15

Dolmadakia

Seasoned rice and olive oil stuffed grape leaves, served with tzaziki and grilled pita \$8

Dolmades

Seasoned beef and rice stuffed grape leaves, steamed and finished with a lemon-basil cream sauce, served with grilled pita \$10

Crab Cakes

Blue crab lightly seasoned with fresh herbs, pan-seared and finished with a roasted red pepper aoli \$11

Spanakopita

Oven baked spinach and feta filled filo pastry, served with tzaziki and grilled pita \$9

Saganaki

Kasseri (sheep's milk cheese), grilled and served flambé, with lemon and grilled pita \$10

Kalimari

Kalimari, sautéed with capers, olives, garlic, onion, and spinach, sauteed in a tomato-sherry fume \$11

Tzaziki

Cucumber, fresh dill & garlic, blended with sour cream and yogurt, served with seasonal fresh vegetables and grilled pita \$9

Hummus

Garbanzo beans blended with olive oil, tahini, lemon, garlic and

*18% gratuity will be added for parties of six or more
Jake and Telly's does not accept checks*

Cayenne pepper, served with fresh seasonal vegetables and grilled pita \$9

Soups and Salads

Soup of the day

Cup \$3 Bowl \$6

Crock of French Onion Soup

with Provolone au gratin

\$6

Avgolemono soup

Chicken and rice in an egg infused lemon broth

Cup \$3 Bowl \$6

Greek salad

Romaine lettuce, tomatoes, cucumbers, onion, olives and feta cheese tossed in an oregano vinaigrette, Small \$7 Family size \$11

Spinach salad

Baby spinach, tomatoes, fresh basil, roasted shallots and fresh water mozzarella, tossed in a hot, bacon, balsamic vinaigrette, Small \$8 Family Size \$12

Soup & Salad

Any small salad and a cup of soup \$9

Any small salad and a crock of French onion soup \$12

Add chicken \$3, gyro meat \$4, roasted lamb \$5, or shrimp \$5 to any salad

Lamb

Lamb Giouvetsi

Oven roasted lamb shank finished with a roasted tomato, lamb sauce, served with orzo pasta and seasonal vegetables

\$22

Lamb Kebobs

Marinated lamb, onion, and green pepper skewers, grilled and served with rice, seasonal vegetables and tzaziki

\$19

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Gyro Plate

Grilled gyro meat served with roasted potatoes, seasonal vegetables and tzaziki
\$17

Beef and Pork

Colorado Rancher

Chef selection from Ranch Food Direct Callicrate Beef, grilled and served with seasonal vegetables and garlic mashers
Market Price

Ranch Foods Direct Callicrate Beef is antibiotic and hormone free

Brizoles

Bone-in loin of pork marinated with lemon and oregano, grilled, and finished with a wild mushroom demi jus, served with garlic mashers and seasonal vegetables
\$18

Souvlaki

Marinated pork tenderloin skewers, grilled, and served with Greek rice, seasonal vegetables, and tzaziki
\$19

Pork Samos

Pan-seared pork cutlet sautéed in a sweet, white Greek dessert wine with garlic, shallots, onions, figs, and apricots, served over linguini with seasonal vegetables
\$19

Seafood and Vegetarian

Shrimp Kebobs

Seasoned skewers of shrimp, grilled and finished with a garlic and shallot beurre blanc, served with rice and seasonal vegetables
\$19

Wild Sockeye Salmon Mediterraneo

A filet of wild Alaskan Sockeye salmon wrapped in grape leaves with capers, fresh dill, and lemon, poached, and served with Greek rice and seasonal vegetables
\$19

The Vegetarian Plate

An assortment of the chef's daily fresh grilled, roasted, and sautéed vegetables served with tzaziki, vegan upon request

\$16

Mediterranean Pasta

Tomatoes, spinach, garlic, onions, and capers, sautéed in a white wine butter sauce seasoned with fresh herbs, tossed with pasta, and finished with feta cheese

\$16

add chicken \$3.00 shrimp \$5.00

Chicken

Chicken Mavrodaphne

Pan seared chicken breast sautéed with onions & mushrooms in a sweet red wine sauce, served over linguini with seasonal vegetables

\$19

Chicken Kebobs

Marinated chicken, onion, and green pepper skewers, grilled, and served with rice, seasonal vegetables, and tzaziki

\$18

Traditionals

Mousaka

Layers of roasted eggplant, potatoes and seasoned meat, finished with a Béchamel cream sauce, oven baked and served with seasonal vegetables

\$17

Pastitsio

Layers of pastitsio pasta and seasoned meat, finished a béchamel cream sauce, oven baked and served with seasonal vegetables

\$17