

**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, sautéed 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 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**

**Sandwiches**

All sandwiches are served with your choice of pasta salad, roasted potatoes, garlic mashers or cup of soup.

**Hummus Pita**

Grilled vegetables topped with hummus, lettuce and tomato, wrapped in grilled pita \$9

**Souvlaki Sandwich**

Marinated, grilled pork tenderloin, with lettuce, tomato and tzaziki, wrapped in grilled pita \$10

**Gyro**

Grilled gyro meat topped with lettuce, tomato and tzaziki, wrapped in grilled pita \$9

**Chicken Kebob**

Grilled chicken, green pepper, and onion kebob topped with lettuce, tomato and tzaziki, wrapped in grilled pita \$9

**Roasted Lamb Sandwich**

Thinly sliced roast leg of lamb and Provolone cheese, on a toasted hoagie roll, served au jus \$11

### **Philly Cheese Steak**

Sliced, grilled sirloin or chicken breast with grilled peppers and onions, topped with American cheese, on a toasted hoagie roll \$10

### **Caprésé Burger**

(Callicrate Beef, Antibiotic and Hormone Free)

Grilled 8 oz patty topped with freshwater mozzarella cheese, fresh basil, tomato, onion, and garlic mayo, on a toasted bun \$11

### **Caprésé Veggie Burger**

Grilled veggie burger topped with freshwater mozzarella cheese, fresh basil, tomato, onion, and garlic mayo, on a toasted bun \$11

### **Greek Grinder**

Roasted, Greek meatballs, topped with a roasted tomato, lamb sauce and Provolone cheese, on a toasted hoagie roll \$9

### **The Jake**

Grilled chicken and bacon, topped with tomato and Provolone cheese, on a toasted hoagie roll with a fresh, garlic-basil mayo \$10

### **Gluten Free Perivoli Sandwich**

Feta cheese, hummus, lettuce, tomato, onion, and cucumber served on grilled, local, gluten-free sandwich bread  
\$10

### **Entrees**

#### **Mousaka**

Layers of roasted eggplant, potatoes and seasoned meat, finished with a Béchamel cream sauce, oven baked, and served with seasonal vegetables  
\$13

#### **Pastitsio**

Layers of pasta and seasoned meat, finished with a béchamel cream sauce, oven baked, and served with seasonal vegetables  
\$13

#### **Brizole**

Lemon and oregano marinated pork loin, grilled, and finished with a mushroom demi jus, served with garlic-mashers and seasonal vegetables  
\$18

#### **Souvlaki**

Marinated pork tenderloin skewers, grilled, and served with rice, seasonal vegetables, and tzaziki  
\$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  
\$13

### **Mediterranean Pasta**

Tomatoes, spinach, garlic, onions, and capers and sautéed in a white wine butter sauce seasoned with fresh herbs, tossed with pasta, and finished with feta cheese \$16  
Add chicken \$3.00 or shrimp \$5.00

**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

**Chicken Mavrodaphne**

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

\$19