

# MEDITERRANEAN GREEK NIGHT



## FIRST COURSE

### GREEK SALAD

Mixed Greens with chunks of Feta & Kalamata Olives, Cucumber, Red Onion, Tomato, Pepperoncinis, & Peppers served with our Famous House Greek dressing.

OR

### AVGOLEMONO

Classic Greek Egg-Lemon Soup



## SECOND COURSE

### LAMB SHANK YUVETSI 23.99

Tender Greek Lamb braised with Fresh Tomato, Garlic and Fresh Greek Herbs. Cooked in Red Wine and EVOO over Orzo Pasta & Sprinkled with Parmesan Cheese.

### AUTHENTIC STYLE BAKED MOUSSAKA 17.99

Layers of Eggplant and Potato filled with Ground Beef & Herbs baked with a light top layer of Bechamel Sauce. Served with Greek Potatoes and Greek Spinach & Rice.

### BAKED PASTICHIO 17.99

A traditional Greek dish layered with Greek Pasta, Ground Beef with Herbs baked with a light top layer of Bechamel Sauce. Served with Greek Spinach & Rice.

### SPINACH PIE (SPANAKOPITA) 17.99

Spinach and Feta wrapped in Phyllo Dough. Served with Greek Spinach & Rice and Greek Potatoes.

### SEAFOOD SANTORINI 23.99

Jumbo Shrimp, Scallops, and Tender Calamari sauteed in a Garlic White Wine Saffron Sauce with Cherry Tomatoes tossed together with Linguini & sprinkled with Feta Cheese.

### SHRIMP PLAKA YUVETSI 21.99

Jumbo Shrimp & Calamari sauteed in EVOO with Fresh Garlic, Tomatoes, and Onions. Served over Orzo Pasta with Roasted Feta Cheese.

### CHICKEN SOUVLAKI PLATTER 15.99

Two Chicken Skewers served with Tzatziki Sauce, Pita Bread. Served with Greek Potatoes and Greek Spinach & Rice.

### PORK SOUVLAKI PLATTER 15.99

Two Pork skewers served with Tzatziki Sauce, Pita Bread, Served with Greek potatoes and Greek Spinach & Rice.

### OPEN FACED GYRO DINNER 15.99

Traditional sliced Gyro served open faced with Tzatziki, Pita Bread. Served with Greek Potatoes and Greek Spinach & Rice.

### GREEK COMBO PLATTER 21.99

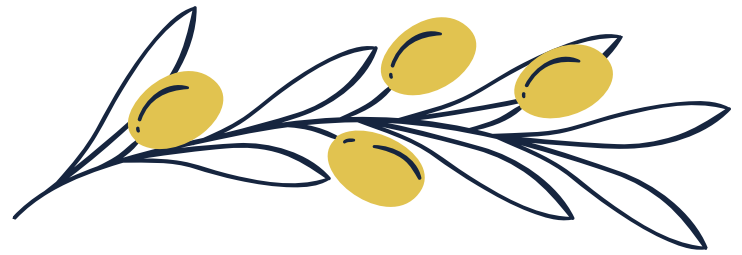
Spinach Pie, Moussaka, Pastichio served with Greek Spinach & Rice and Greek Potatoes.

### GREEK LAMB CHOPS (PAIDAKIA) 23.99

5 Baby Lamb Chops chargrilled, finished with Lemon Drizzle & Greek Herbs served with Roasted Greek potatoes and Greek Spinach & Rice.

### HALOUMI & QUINOA SALAD 13.99

Grilled Halloumi and Roasted Veggies, Balsamic Glaze & Greek EVOO over Quinoa.



### SOUTZOUKAKIA 15.99

"Greek Meatballs", Ground Veal & Pork, Chopped Onion, Garlic, Cumin & Parsley. Served in a savory Tomato Sauce over Rice.

### BIFTEKIA 14.99

"The Greek Burger", Featuring Ground Veal & Pork, Chopped Garlic, Onions, Tomatoes, Lemon Zest, Fresh Greek Herbs. Served with Greek Potatoes & a Greek Salad Relish and a side of Pita.



## SWEETS

### BAKLAVA OR GALAKTOBOUREKO



## APPETIZERS

### SAGANAKI 9.99

Cheese flambe with Lemon and Brandy

### BAKED FETA CHEESE 10.99

Feta wrapped in Phyllo Dough, Baked and Drizzled in Honey, Sprinkled with Black and White Sesames.

### CHARGRILLED OCTOPUS 15.99

Char grilled marinated in Herbs served over a Greek Relish finished with Lemon & a Balsamic Glaze.

### TIROKAFTERI 9.99

Spicy Feta Dip, Served with warm Pita Bread

## HOMEMADE GREEK SPREADS

### TZATZIKI 5.99

Yogurt, Cucumber, Dill and Fresh Garlic served with Pita Bread.

### HUMMUS 5.99

Chickpea and Sesame Spread served with Pita Bread.

### MELITZANOSALATA 5.99

"Eggplant Salad", Luscious Eggplant condiment made with char-grilled Eggplants & EVOO.

### TARAMASALATA 5.99

A creamy blend of Fish Roe, Potatoes, EVOO & Lemon

### COLD PIKILIA SAMPLER 11.99

Tzatziki, Hummus, Melitzanosalata, and Taramasalata served with Pita Bread.

