

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 29.99

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 20.99

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 20.99

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) 20.99

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

SEAFOOD SANTORINI 27.99

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

SHRIMP PLAKA YUVETSI 24.99

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

CHICKEN SOUVLAKI PLATTER 18.99

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

PORK SOUVLAKI PLATTER 18.99

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

OPEN FACED GYRO DINNER 20.99

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

GREEK COMBO PLATTER 25.99

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

GREEK LAMB CHOPS 34.99

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

GREEK STUFFED PEPPERS 18.99

Stuffed with ground beef and rice, onions and herbs baked in oven topped with melted cheeses & marinara sauce.



SOUTZOUKAKIA 18.99

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

BIFTEKIA 18.99

"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.

KALAMATA PASTA 22.99

Fresh chicken, sauteed in a roasted garlic tomato sauce with kalamata olives, cherry tomatoes, onions, and peppers with Greek herbs over Linguine pasta, sprinkled with feta cheese.



THIRD COURSE

CHOICE OF: GALAKTOBOUREKO, BAKLAVA, OR GREEK RICE PUDDING



APPETIZERS

SAGANAKI 11.99

Cheese flambe with Lemon and Brandy

BAKED FETA CHEESE 12.99

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

TIROKAFTERI 10.99

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 6.99

Chickpea and Sesame Spread served with Pita Bread.

MELITZANOSALATA 6.99

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

TARAMASALATA 6.99

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

COLD PIKILIA SAMPLER 13.99

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

