

# MP DINNER

## MEZE

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- BARREL AGED FETA** 15  
roasted vegetables, tomato, olives, pita
- OCTOPUS** 23  
mediterranean chick pea salad, greek yogurt
- CRISPY CALAMARI** 18  
cauliflower, chick pea, spicy tomato & tzatziki
- MUSSELS & GIGANTES** 18  
greek sausage, gigante beans, spinach, white wine
- SEA SCALLOPS** 19  
cauliflower, sauteed spinach,  
dried cherry-caper-brown butter sauce
- JUMBO LUMP CRAB CROQUETTES** 18  
lemon garlic remoulade
- AGED GREEK SAUSAGE** 16  
pork shoulder, leek & orange
- CYPRIT LAMB SAUSAGE** 16  
tzatziki, grilled pita
- GYRO SPICED SLIDERS** 16  
spicy pepperoncini, onion, tzatziki
- MEATBALLS** 15  
olives, garlic confit, tomato

## DIPS

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SERVED WITH FLAME GRILLED PITA  
ADD ENGLISH CUCUMBER WEDGES +3

- TZATZIKI** 15  
yogurt, cucumber, garlic, dill
- HUMMUS** 13  
sundried tomato, garlic, basil
- MELITZANA** 13  
charred eggplant, roasted pepper, grilled onion
- COMBO** 20  
tzatziki, melitzana, melitzana

## SALADS

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- MP CHOPPED** 15  
romaine, bell peppers, onion, cucumbers,  
olives, tomato, feta
- GREEK VILLAGE** 16  
tomato, cucumber, onion, olives, peppers, feta
- CRACKED BULGUR WHEAT** 15  
medjool date, smoked almond, cucumber, onion,  
bell pepper, fennel, tomato, pistachio, radish
- THE GREEK WEDGE** 17  
romaine, tomato, thassos olives, dolmades, bacon,  
crumbled feta, creamy garlic dressing

## SIDES

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- HOUSE SMASHED FRIES** 10
- LEMON FINGERLING POTATOES** 10
- SAUTEED SPINACH** 10
- VEGETABLE OF THE DAY** P/A

## BURGER

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HOUSE SMASHED FRIES & CORNICHON PICKLES  
AMERICAN, SMOKED MOZZARELLA, FETA OR CHEDDAR +2.00

- 8OZ PRIME AGED BEEF** 18
- 8OZ LAMB** 20  
spicy whipped feta

## SOUVLAKI

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PITA, TZATZIKI, ONION, TOMATO, ROMAINE, BELL PEPPER  
HOUSE SMASHED FRIES

- VEGETABLE** 17
- AMISH CHICKEN** 18
- PORK** 18
- BEEF** 22

## SIMPLY GRILLED

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CHOICE OF SIDE OR SIDE SALAD

- FISH OF THE DAY** P/A
- BRANZINO** 30
- FAROE ISLAND SALMON** 29
- SWORDFISH** 30
- AMISH COUNTRY CHICKEN** 27

## SIGNATURE ENTREES

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- DUMPLING** 25  
house made ricotta gnocchi, spicy lamb sausage,  
sundried tomato, pine nuts, spinach, tomato, feta
- FUSILLI** 19  
slow roasted tomato, garlic, feta, basil, calabrian chilies  
chicken +5  
wild shrimp +9
- GREEK PAELLA** 29  
spicy lamb sausage, mussels, clams, shrimp, orzo,  
tomato, sweet herbs
- ROASTED LEMON AMISH CHICKEN** 27  
fingerling potatoes, dill, garlic, white wine
- WHOLE GRILLED DOURADE ROYALE** 32  
served whole or butterflied  
choice of side
- GRILLED BRANZINO** 30  
roasted cherry tomato, greek olive and warm  
fingerling potato salad, lemon, evoo
- AMERICAN LAMB SHANK** 29  
slow braised, spinach, root vegetables, lamb jus
- BLACK ANGUS HANGER STEAK & GREEK SAUSAGE** 29  
house smashed fries
- MIX GRILL** 30  
amish chicken, pork tenderloin, cyprit sausage,  
greek sausage, house smashed fries

## WHOLE ANIMAL P/A

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THROUGHOUT GREECE, IMPORTANT CELEBRATIONS ARE OFTEN MARKED BY THE ROASTING OF AN ENTIRE ANIMAL.  
IT WOULD BE MY HONOR TO SHARE THIS TRADITION WITH YOU, YOUR FAMILY AND FRIENDS.  
SERVED FAMILY STYLE WITH ALL THE ACCOMPANIMENTS OF A TRADITIONAL GREEK FEAST.

BABY LAMB - KID GOAT - SUCKLING PIG - PORK SHOULDER  
RACK OF PRIME RIB STEAK - LARGE FORMAT FISH

\*please allow five day notice

MICHAEL PSILAKIS  
EXECUTIVE CHEF

**MP** TAVV ERNA