

APPETIZER MENU

Tzatziki Spread	\$8.00
Greek yogurt, cucumber, garlic, dill, seasoned and warm pita		
Fiery Feta Spread	\$8.50
Feta cheese, roasted red pepper, and garlic. Served with seasoned warm pita		
Tirokafteri Spread	\$8.50
Cilantro, jalapeno, feta, and yogurt. Served with seasoned warm pita		
Melitzano-salata Spread	\$8.50
Traditional Greek eggplant salad, garlic, red onion, mint, feta, and lemon juice. Served with seasoned warm pita		
Greek Spreads	\$19.00
All our spreads to savor each and every flavor, consisting of Fiery Feta, Tzatziki, Tirokafteri, and Melitzano-salata, served with seasoned warm pita		
Charred Octopus	\$32.00
Tender and slightly smoky charred octopus, served with latholemeno sauce and Greek-style potatoes		
Italian Sausage & Peppers	\$15.00
Sautéed fresh peppers and onions with marinated Italian sausage		
Greek Bruschetta	\$9.75
Fresh tomato, feta , garlic, basil, extra virgin olive oil, toasted pita bread and aged balsamic vinegar		
Caprese Bruschetta	\$15.00
Fresh tomato, mozzarella, garlic, basil, extra virgin olive oil, toasted sourdough baguette and aged balsamic vinegar		
Roasted Garlic	\$10.00
Fresh roasted garlic in extra virgin olive oil, served with grilled sourdough baguette		
Calamari Fritto Misto	\$16.00
Lightly breaded squid served with garlic aioli, cocktail sauce and fresh lemon		
Steamed Clams	\$18.00
Steamed with white wine, butter, herbs, and fresh garlic		
Vegetarian Dolmades	\$10.00
Grape leaves stuffed with rice, mint, dill, onions, garlic and drizzled with avgolemono sauce		
Flaming Saganaki		
Pan seared Kasseri cheese, flambeed in Metaxa brandy table side, served with pita		
Antipasto Plate	\$24.00
Prawns, stuffed grape leaves, tomatoes, feta cheese, prosciutto, salami, Greek olives, anchovies and pepperoncini peppers		
Flaming Shrimp & Ouzo Saganaki	\$18.00
Jumbo shrimp pan seared with fresh garlic, tomato, green onion, and Feta cheese, flambéed in ouzo tableside, served with pita		
Spanakopita	\$12.00
Puff pastry filled with fresh spinach, leeks, Feta and Kefalograviera cheese, mint and dill		
Greek Olives, Feta & Tomatoes Platter	\$15.00
Imported feta cheese, assorted Greek olives, fresh tomatoes, herbs, and virgin olive oil. Served with Pita		
Greek or Parmesan Truffle Fries	\$6.50
Sautéed Spinach	\$8.00
Sautéed fresh spinach with extra virgin olive oil, garlic and lemon		
Grilled Asparagus	\$10.00
Fresh grilled asparagus tossed in olive oil, fresh garlic and seasonings		
Crispy Chicken Wings	\$16.00
Seasoned chicken wings served with choice of dipping sauce – Choice Dipping Sauce (Chose One): Garlic-Herb Olive Oil, BBQ, Ranch, Buffalo OR Bleu Cheese		
Vegetarian Mezze Platter	\$14.00
Feta cheese, tomatoes, avocado, olives, dolmades, roasted garlic and pita bread.		
Greek Plate	\$30.00
Grilled Australian Rack of Lamb (4 bones), fresh tomatoes, feta, cucumber, onions, pepperoncini, kalamata olives, served with pita bread		