

Meze (Appetizers)

Saganaki

Grilled kefalograviera cheese finished with ouzo and fresh squeezed lemon.

8

Feta kai Elies

Imported Dodonis feta with large kalamata olives and drizzled with olive oil and Greek herbs.

9

Loukaniko

Greek sausage grilled and seasoned with Greek herbs.

7

Dolmades

Traditional grape leaves stuffed with rice or beef and served with a side of tzatziki.

8

Psito Domata kai Feta

Baked tomato and imported Dodonis feta with chopped olives, garlic, green peppers and olive oil with Greek herbs.

9

Silogi

Assortment of Greek spreads to include tzatziki, melitzanosalata, skorthalia and taramosalata served with fried pita seasoned with Greek herbs and parmesan cheese.

12

Chtapodi Schara

Octopus grilled with Greek herbs, olive oil, and fresh lemon.

12

Kalamari Schara

Calamari grilled with Greek herbs, olive oil, and fresh lemon.

8

Kalamari Tiganita

Calamari fried in a light egg batter and served with a side of garlic sauce.

8

Marides

Smelts seasoned with Cajun spices and fried in a light egg batter.

8

Pikilia

Mixed appetizer platter of favorites to include spanikopita, tiropita and kreatopita served with tzatziki sauce.

15

Lachanika Tiganita

Eggplant or zucchini deep fried and parmesan cheese sprinkled on top. Served with a side of tzatziki for dipping.

7

Soupes kai Salates (Soups and Salads)

Avgolemono

Chicken soup mixed with orzo, egg and fresh lemon served with pita bread.

5

Fakes

Lentil soup with fresh vegetables topped with scallions and served with pita bread.

5

Paradosiaki Elliniki Salata

Chopped iceberg and romaine lettuce with tomatoes, cucumbers, onions, kalamata olives, pepperoncini and feta. Served with a homemade Greek dressing.

8

Horiatiki

Village salad with fresh tomato, cucumber, green pepper, red onion, scallion, parsley, Dodonis feta and kalamata olives topped with olive oil, red wine vinaigrette with Greek herbs.

12

Roka

Arugula and romaine chopped with sundried tomatoes and candied walnuts then topped with vinaigrette and shaved parmesan cheese.

10

Marouli

Romaine lettuce chopped and mixed with dill, scallions, and olive oil then topped with a fresh, squeezed lemon.

8

Kiria Piata (Main Course)

Mousaka

Layers of eggplant, potatoes, and Angus ground beef topped with béchamel sauce and parmesan cheese. Served with a side salad.

14

Veggie Mousaka

Layers of eggplant, potatoes, and mixed vegetables topped with béchamel sauce and parmesan cheese. Served with a side salad.

14

Pastichio

Macaroni noodles and Angus ground beef topped with béchamel sauce and parmesan cheese. Served with a side salad.

14

Orzo with Grilled Veggies

Orzo pasta topped with garlic sauce and grilled vegetables.

12

Arnasio Fournos

Sliced leg of lamb slow roasted with Greek herbs and whole garlic. Served with a side of rice mixed with pine nuts.

17

Arnasio Kotsi

Slow roasted lamb shank with Greek herbs and whole garlic. Served with a side of rice mixed with pine nuts.

14

Rack tou Arnasio

Rack of lamb oven roasted with fresh rosemary, olive oil, fresh lemon and Greek herbs. Served with a side of rice mixed with pine nuts.

27

Paidakia

Grilled lamb chops with fresh rosemary and Greek herbs. Served with a side of rice mixed with pine nuts.

19

Kleftico

Slow roasted, sliced leg of lamb with mixed vegetables and feta baked in a parchment bag. Served with a side of rice mixed with pine nuts.

18

Souvlaki

Choose between lamb or chicken kebab grilled with Greek herbs and vegetables. Served with a side of rice mixed with pine nuts.

18

Kotopoulo Schara

Grilled chicken breast seasoned with Greek herbs. Served with a side of rice mixed with pine nuts.

14

Marias' Kotopoulo

Grilled chicken breast seasoned with Greek herbs and Cajun spices. Topped with sautéed onions and tomatoes and served with a side of rice mixed with pine nuts.

16

Gemisto Bifteki

Grilled Angus beef patty stuffed with feta and plum tomatoes. Served with a side of rice mixed with pine nuts.

16

Thalassina **(Seafood)**

Garides Saganaki

Large Black Tiger Shrimp broiled w/ fresh garlic sauce and feta.

15

Garides Schara

Large Black Tiger Shrimp lightly seasoned with Greek herbs and served with cocktail sauce.

16

Garides Tiganites

Large Black Tiger Shrimp fried in a light batter and served with cocktail sauce.

16

Garides kai Kalamari

Shrimp and calamari baked in a white wine sauce with fresh garlic, tomato, and scallions.

15

Omada, Garides, kai Chtenia

Wild grouper, black tiger shrimps, and large scallops baked in a skillet with white wine sauce, olive oil, and tomatoes.

22

Omada Fileto

Wild caught grouper baked in a creamy, white wine sauce.

16

Solomou Fileto

Fresh salmon filet grilled and served with Chris' sauce or baked with butter and white wine sauce.

18

Souvlaki

Grilled with Greek herbs and vegetables.

Shrimp

Scallops

Shrimp & Scallops

15

15

18

Psaria tis Imeras

Whole fish, grilled or fried, and seasoned with Greek herbs (served at market price).
Served with a side of rice mixed with pine nuts.

Lavraki

Tsipura

Red Snapper

For parties of 6 or more, please allow the inclusion of an eighteen percent gratuity.

Executive Chef – Maria Chrissanthidis