

## STIR-FRY

### JAMBALAYA

spicy italian sausage, chicken breast, ham, tomatoes, onions & green pepper sautéed in white wine cajun sauce over penne pasta

### SHRIMP JAMBALAYA

creole jumbo prawns, chunks of tomato, green pepper & onion smothered in white wine cajun spices on penne

### CREAMY CHICKEN CURRY

spicy yellow curry sauce, mixed with grilled chicken, green pepper & onion over penne

### VEGETABLE STIR-FRY

fresh crisp carrots, snap peas, broccoli & cauliflower stir-fried crunchy in a tangy sweet- sauce over rice

*add garlic toast | add Italian torpedo bread*

*add four tiger prawns or chicken*

## PASTA

### SPAGHETTI BOLOGNESE

our famous bolognese sauce, ground beef, roma tomatoes & fresh herbs | **baked** | add two meatballs

### LASAGNA

mafalda pasta smothered in our home-made bolognese sauce topped with mozzarella cheese & oven-baked | add two meatballs

### CREAMY ALFREDO

parmesan cream sauce with hints of garlic served over fettuccini

### SHRIMP ALFREDO

tiger prawns smothered in our parmesan cream sauce over fettuccini

### CAJUN CHICKEN ALFREDO

spicy parmesan cream sauce served over fettuccini

### ATHENIAN PASTA

chicken or tiger prawns tossed on angel hair pasta with chunks of tomato, feta cheese & fresh garlic sauce

*add garlic toast | add Italian torpedo bread*

*add four tiger prawns or chicken*

## STARTERS

### CALAMARI

breaded in house, crisp-fried garnished with onions, parsley, homemade tzatziki & oven baked pita

### SAGANAKI FLAMBE

kefalotiri cheese, fresh lemon & flaming Brandy... Enjoy the Show!

### DOLMADES

grape vine leaves stuffed with rice, served with tzatziki

### OUZO SHRIMP

five tiger prawns dancing in ouzo, feta, tomatoes & fresh garlic. Served with pita OPA!

### DRY GARLIC RIBS

breaded tender bite-sized boneless pork with homemade ranch dip

### MOZZA STICKS

hand-battered mozzarella with our famous meat sauce

### ZUCCHINI STICKS

battered zucchini served with our home-made tzatziki dip

## SALADS

*all salads are served with oven-baked pita bread*

### GREEK SALAD

crispy romaine, tomatoes, green peppers, onions, cucumbers, kalamata olives & feta with our tangy homemade greek dressing

### CAESAR SALAD

fresh cut romaine drizzled in our creamy zesty homemade dressing with croutons

*add grilled chicken*

*add four sautéed shrimp*

*add baked salmon with lemon olive oil drizzle*

## BEVERAGES

**COFFEE or TEA | HOT CHOCOLATE | MILK (one size) | ICED TEA** no refills  
**SAN PELLEGRINO** prickly pear or pomegranate orange | **SOFT DRINKS** (one size)  
**HERBAL TEAS** | **JUICE** cranberry, orange, apple, pineapple  
*only soft drinks are refillable*

## GREEK DIPS

**CHOOSE TWO SPREADS**  
served with oven baked pita

**MELITZANOSALATA**  
roasted baby eggplant spread

**TZATZIKI**  
our traditional in house-made creamy cucumber yogurt & garlic dip

**HUMMUS**  
velvety garlic chickpea dip, blended with freshly squeezed lemon, parsley & olive oil

**KOPANISTI**  
spicy red pepper & feta spread

## SOUP

homemade fresh each day, ask your server for details

## GREEK DISHES

all are served with greek, caesar or house salad & our greek lemon roasted potatoes

### SOUVLAKI PLATTER

#### CHICKEN, LAMB, BEEF or TIGER

PRAWNS skewered & marinated in-house with fresh herbs, served on rice with tzatziki & oven-baked pita

### PAITHAKIA (LAMB CHOPS)

four tender charbroiled chops seasoned with lemon & Greek aromatic oregano on rice

### DONAIR (GYROS)

served open face with sliced oven-baked pita bread, grilled slices of seasoned beef topped with fresh parsley, onion & side of tzatziki

### MEDITERRANEAN CHICKEN

chicken breast grilled in a marinade of greek herbs, lemon & olive oil

### MOUSSAKA

our homemade dish oven-baked eggplant, zucchini, potato & ground beef, layered with creamy bechamel sauce

### SPANAKOPITA

filo pastry stuffed with spinach, feta cheese & onion oven-baked

## STEAKS & ENTREES

all are served with soup to start, fresh vegetables & choice of greek roasted potatoes, steak fries or rice

### NEW YORK

8 oz chargrilled AAA certified angus beef® striploin with savory sautéed mushrooms

### BLACKENED NEW YORK

8 oz AAA certified Angus beef® dry-rubbed with cajun spices & chargrilled

### PEPPERCORN NEW YORK

8 oz AAA certified angus beef® striploin drizzled with homemade creamy mushroom peppercorn demi-glace

### MUSHROOM SIRLOIN

8 oz AAA certified angus beef® chargrilled with sautéed mushrooms

### TERIYAKI SIRLOIN

8 oz AAA certified angus beef® glazed with our sweet teriyaki sauce & seared pineapple

### LOUIE'S RIBS | BBQ or GREEK STYLE

pork ribs slow-cooked tender & juicy, marinated with our in-house bbq sauce or full rack marinated in traditional greek spices

### TERIYAKI CHICKEN

grilled chicken breast brushed with sweet teriyaki sauce & seared pineapple

### BLACKENED CHICKEN

dry-rubbed with our home-made cajun spices chargrilled juicy

### VEAL CUTLETS

tender breaded beef, grilled & smothered in our homemade gravy

### CHICKEN TENDERS

breaded strips of chicken, fried crispy

## DESSERT

ask your server for details

## SIDES

CHEESE | TZATZIKI | HUMMUS

KOPANISTI | MELITZANA

PITA | GREEK ROAST POTATOES | FETA