

## 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

## SEAFOOD

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

**CUBAN LOBSTER TAILS | market price**  
7 oz oven-baked in garlic butter, served on rice

**BAKED SALMON FILLET**  
seasoned & oven-baked in garlic butter

**HADDOCK**  
lightly hand-battered drizzled with lemon & olive oil demi-glaze

**NEW YORK STEAK & LOBSTER | market price**  
8 oz chargrilled AAA certified angus beef® striploin with sautéed fresh mushrooms &  
oven-baked lobster tail in garlic butter

*add garlic toast  
add italian torpedo bread*

## SIDES

CHEESE | TZATZIKI | HUMMUS  
KOPANISTI | MELITZANA  
PITA | GREEK ROAST POTATOES | FETA

## 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-glaze

**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