

STEAK ON A STONE

Appetizers



Saganaki 5.75

Kasseri Cheese quickly sautéed and then flambéed at your table and seasoned with a lemon wedge.

Our most popular appetizer.



Escargot in Garlic Butter 8.50

A full dozen escargot baked in a traditional French butter and garlic sauce and then sprinkled with parmesan cheese.



Hummus 5.75

Pureed chick peas with garlic, olive oil and herbs. Served with pita bread.



Crab Cakes 7.95

Our home made New England style crab cakes are served with our spicy red pepper and creamy mustard style sauces.

Shrimp Cocktail 7.25

Jumbo gulf shrimp are peeled and complimented by our homemade cocktail sauce.

Simple yet delicious!



Stuffed Grape Leaves 5.50

Grape leaves are hand rolled around a mixture of Greek spices, ground beef and rice. We add a drizzle of our lemonato sauce and a touch of extra virgin olive oil.

Potato Skins – Traditional 5.25

Our traditional potato skins are fried and covered with bacon, cheddar cheese, onions and served with sour cream.



Potato Skins – Seafood 5.75

Scrap the tradition and take the same fried potato skin and add some seafood with a Sriracha Blue Cheese sauce on the side.



Greek Meatballs (Keftedes) 5.75

Our family secret recipe with a hint of mint. Pan sautéed in extra virgin olive oil and served with lemon wedges on the side.



Fried Portabella Mushrooms 6.50

Sliced fresh, we batter them ourselves and fry them until golden brown. Served with our spicy Blue Cheese sauce on the side.



Calamari 7.25

Tender calamari lightly breaded and pan fried until golden brown. Lightly dusted with Greek spices and Lemon.



Ask about ordering appetizer trays for your next party or event.