

Steak on a Stone

Appetizers

Saganaki	Kasseri cheese flambéed at your table and seasoned with a hint of lemon – “OPA”	\$4.95
Hummus	Pureed chick peas with garlic, olive oil and herbs. Served with pita bread.	\$4.25
Grape leaves	Grape leaves rolled around rice and beef and topped with a lemon sauce.	\$4.75
Shrimp Cocktail	Jumbo shrimp and a side of cocktail sauce make this traditional appetizer a favorite of ours	\$6.95
Calamari	Tender calamari lightly breaded and pan fried until golden brown.	\$6.95
Crab Cakes	Our home made New England crab cakes served with our two special sauces.	\$7.95
Sautéed Scallops	Lemon juice, Buerre Blanc and a light breading blend in this delightfully flavorful seafood appetizer.	\$6.25
Italian Chicken Strips	Seasoned with Italian spices and olive oil. Then cut into Julian strips and sautéed in butter and served with a side of honey mustard dipping sauce.	\$5.25
Greek Meatballs	Family secret with a hint of mint, pan sautéed in Extra Virgin olive oil with lemon wedges on the side.	\$4.95
Lamb Chops	A sampling of our baby lamb chops sliced thin and served on a volcanic stone at the table.	\$8.50

Salads

Greek Salad	Fresh romaine lettuce, tomatoes, onion, olives, sliced feta cheese and cucumbers served with our home made Greek salad dressing. Servings for over 4 people at a table are an additional \$1.50 per person.	Serving for 2 \$6.50 Serving for 4 \$9.50
Village Salad	This is what we eat in the islands back home. Fresh tomatoes, cucumbers, kalamata olives, green peppers, onion, sliced feta cheese and a light covering of extra virgin olive oil. Servings for over 4 people at a table are an additional \$1.50 per person.	Serving for 2 \$6.50 Serving for 4 \$9.50
Horta	Fresh Endive lightly cooked and served either warm or cold with a slice of feta cheese and extra virgin olive oil.	\$4.95
Caesar Salad	Romaine lettuce, croutons and parmesan cheese with our own Caesar dressing. With Grilled Chicken – add \$3.00 With Grilled Salmon – add \$4.00	\$6.00
Spinach Salad	Fresh baby spinach with raisins, berries and nuts. With Grilled Chicken – add \$3.00 With Grilled Salmon – add \$4.00	\$6.00
Side Salad	Fresh Romaine lettuce, onion, tomato, and parmesan cheese. (side salads are available on many of our entrees at no additional charge as a selected side dish. Please ask your server for more details).	\$4.00

Soups

Avgolemono	Chicken, lemon and rice soup – A Mediterranean favorite.	\$3.00
Soup of the Day	We feature a new soup made fresh each day. Ask your server for today’s choice.	\$3.00

Lighter Fare

Hamburgers	Our 1/3 pound hamburger grilled to order and served with lettuce, tomato, onion and your choice of cheese. Other accompaniments are also available. Served on a Kaiser Roll along with a generous portion of French Fries.	\$7.95
Grilled Chicken Sandwich	Boneless and skinless chicken breast slightly marinated and grilled with your choice of accompaniments. Served on Ciabatta bread with French Fries.	\$7.95
Mediterranean	Boneless chicken breast topped with kasseri cheese, lettuce, tomato, bacon, grilled zucchini and hummus on Ciabatta bread. Served with French Fries.	\$7.95
Florentine	Boneless chicken breast grilled and covered with spinach, mushrooms and provolone cheese. On Ciabatta bread and served with French Fries.	\$7.95

Side Dishes

The following list of sides can be chosen for the dinner entrees listed on the menu. Extra Sides are \$4.00

Cup of Soup	Side Salad	Seasoned Rice
Baked Potato	Greek Potatoes	French Fries
Sweet Potato Fries	Oven baked Green Beans	Vegetable of the Day

The following sides can be added to your entrée for an additional charge.

Sautéed Mushrooms	\$1.50	Loaded Baked Potato (cheese & bacon)	\$1.50
Sautéed Onions	\$1.50	Side Caesar – <u>Substitute for side salad only</u>	\$1.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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Entrees

Chicken Dishes

Chicken Florentine

Each of the entrees below come with your choice of any two of the side dishes

Boneless chicken breast topped with spinach, mushrooms and provolone cheese.

\$12.75

Chicken Parmesan

Boneless chicken breast smothered in parmesan cheese.

\$11.50

Seafood Dishes

Broiled Salmon

8oz broiled salmon filet served with our lemon and olive oil sauce on the side.

\$14.95

Blackened Grouper

8oz filet of grouper blackened with Spanish spices.

\$12.95

Fried Lake Perch

A generous portion of lightly battered fresh lake perch. Served with tartar sauce.

\$12.95

Fried Shrimp

Large shrimp fried to a golden brown with a cocktail sauce

\$12.50

Chilean Sea Bass

Our featured fresh fish, lightly sautéed and served over a bed of fresh Horta (endives).

\$19.50

From the Grill

Each of the entrees below come with your choice of any two of the side dishes

T-Bone Steak

14oz T-Bone steak, cooked to perfection.

\$18.95

Pork Chops

A full pound of our best center cut pork chops, marinated and served with our special apple, cinnamon and brandy sauce.

\$13.95

Pasta and Combinations

Each of the entrees below come with your choice of any one of the sides listed above.

Chicken Piccata

Boneless chicken breast with white wine, lemon juice, butter and capers served over a bed of bow tie pasta. For an unusual twist we spread a thin coating of hot & spicy sauce along the edges for the adventurous diners.

\$12.95

Chicken Arabiatta

Boneless chicken breast baked and served over penne pasta with a tomato basil cream sauce and just a hint of spices to add the lightest kick to the dish.

\$12.95

Shrimp Risotto

Parmesan cream risotto with baby shrimp, fresh spinach and grilled jumbo shrimp.

\$14.95

Shrimp Arabiatta

Garlic crusted grilled shrimp served over penne pasta with a tomato basil cream sauce and just a hint of spices to add the lightest kick to the dish.

\$14.95

Pasta Primavera

Spinach, zucchini, carrots and other vegetables mixed in a light cream sauce over linguini noodles.

\$10.95

Greek Specialties

Served with your choice of two sides

Roasted Lamb Shank	Two tender lamb shanks on the bone, slowly braised in a tomato sauce with hints of basil, oregano, and cinnamon.	\$14.50
Mousaka	Ground beef layered in eggplant, zucchini and potatoes and baked under a béchamel sauce.	\$12.95
Pastitsio	Ground beef layered in ziti pasta and then baked under a béchamel sauce.	\$12.95



Greek Specialties

Served as shown

Gyro Platter	Sliced Gyro meat (beef and lamb) with diced onions and tomato on a lightly grilled pita. Served with tzatziki sauce on the side, French Fries and side house salad.	\$9.25
Chicken Lemonato	Boneless chicken breast in a thick tangy lemon sauce with sautéed mushrooms. Served with rice and either soup or side salad.	\$11.95
Chicken ala Greek	Boneless chicken breast with sautéed onions, tomato, bell peppers, and topped with melted feta cheese. Served with Greek potatoes and either soup or side salad.	\$12.95
Dolmathes	Grape leaves stuffed with rice beef and our own special herbs. Topped with lemon sauce and a hint of olive oil. Served with rice and either soup or side salad.	\$10.95
Spanakotyropita	Savory feta cheese, fresh leaf spinach, eggs, and spices in a thin layer of Phyllo served with rice and either soup or side salad.	\$11.95
Greek Platter	Lamb shank, Mousaka, Pastitsio, Grape Leaves, Greek Potatoes, Greek Green Beans and small Greek salad.	\$17.95

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