

Appetizers

Saganaki "Flaming Cheese" ...8.25

The finest imported Greek cheese is flambéed tableside. Opaaaaa!!!!!!!

Marides...12.95

Smelts lightly coated with seasoned flour and pan fried in olive oil.

Calamari...7.95

Lightly breaded and fried. A big plate of young, tender rings and tentacles of calamari with plenty of lemon, served with our zesty homemade cocktail sauce.

Shrimp Cocktail...8.95

Chilled Shrimp served with zesty cocktail sauce and lemon wedges.

Shrimp Santorini...9.95

Sautéed shrimp in a creamy tomato-garlic sauce, sprinkled with feta cheese, fresh basil and finished with wine.

Spanakopita-Spinach Pie...6.95

Made with fresh spinach, scallions, leeks, dill and feta cheese baked in a crispy filo dough.

Roasted Stuffed Peppers...7.45

Anaheim peppers stuffed with a selection of cheeses and herbs, roasted in olive oil.

Stuffed Potato Skins...6.95

With Cheddar cheese, tomatoes, green onions, bacon and sour cream.

Dolmades Yalangi...6.25

Grape leaves stuffed with rice and herbs.

Taste of Greece...19.95

Calamari, Feta, Kasserí, dolmades, spinach pie, tomatoes, cucumbers, olives, pepperonchíni peppers and a choice of Gyro, Souvlaki, Chicken or Lamb.

Side dishes

Greek Potatoes...4.95

Oven roasted potatoes, in olive oil, lemon juice and Greek oregano.

Rice Pilaf...3.95

Rice topped with light tomato sauce.

- Please inform your server if you have any food allergies so we can make appropriate ingredient substitutions.