

PIZZA

Our pizzas are made with a thin crispy crust.

ORIGINAL	13.00
Mediterranean sauce, fresh tomatoes, onions & Mozzarella.	
Add Gyro Meat	5.00 Add Chicken 6.00

THE VILLAGER	16.00
Loukaniko sausage, tomatoes, onions, red peppers, cream cheese, goat cheese and black olives.	

A LA CARTE

DOLMATHES	4.50	LAMB KEBAB	18.00
MOUSSAKA	13.00	SHRIMP KEBAB	10.25
PASTICHIO	12.00	CHICKEN BREAST	7.99
LOUKANIKO	9.00	BEEF KEBAB	15.00
PORK SOUVLAKI	10.00	CHICKEN RIGANATO	11.00
CHICKEN SOUVLAKI	10.00	SALMON	9oz 12.50

BEVERAGES

ICED TEA	2.50	SAN PELLEGRINO SPARKLING WATER	3.50
COFFEE	1.99		
GREEK COFFEE	3.50	COKE PRODUCTS	3.00
MILK	1.99	Coke, Diet Coke, Cherry Coke, Coke Zero, Barq's Root Beer, Mr. Pibb and Minute Maid Lemonade	
MILK CHOCOLATE	2.25		

SIDES

ONION RINGS	6.50	GREEK POTATOES	5.00
BROCCOLI	4.25	RICE	4.00
BRIAMI	6.50	KALAMATA OLIVES	
PITA BREAD	1.85 each	Small 1.85 Large 4.75	
FETA CHEESE		GYRO MEAT	
Small 1.85 Crumbled Large 3.50 Sliced		Small 5.50 Large 8.00	
GREEK STYLE FRIES	4.25	TZATZIKI	
		Small 2.00 Large 2.50	
FETA FRIES	6.00		

VEGETARIAN SPECIALTIES

All Vegetarian entrées served with a side salad.
Substitute a House Salad for 1.99
Substitute a **Mini Greek** or **Mini Athenian** for 5.99

SPANAKOPITA	13.50
One of our most popular appetizers is now an entrée. Crispy buttered phyllo, filled with herb seasoned spinach, Feta and other blended cheeses. Baked to a golden brown.	
VEGGIE PASTICHIO	15.00
Larger portion, with layers of Greek macaroni covered with tomato sauce, mushrooms and grated cheese, then topped with a béchamel sauce and baked 'til golden brown.	

VEGGIE MOUSSAKA	16.00
Larger portion with all the taste of one of our most popular dishes but without the meat.	

FALAFEL	12.50
Homemade Falafel created from Dr. Z's secret family recipe, a traditional blend that is second to none. Served on a pita with green peppers, red onions, cucumbers and lettuce. With your choice of Tahini or Mint Feta dipping sauce.	

SANDWICHES AND MORE

Substitute a House Salad for 1.99
Substitute a **Mini Greek** or **Mini Athenian** for 5.99

GRILLED CHICKEN SANDWICH	11.50
Marinated chicken breast served on a bun with Greek Style steak fries.	

CHICKEN SUPREME	12.50
Marinated chicken breast smothered with grilled onions, peppers and topped with American cheese. Served on a fresh pita with Greek Style steak fries.	

ROASTED LAMB SANDWICH	15.00
Served on a pita with lettuce, red onions and Mint Feta dipping sauce. Choice of potato or side salad.	

BREADED COD FISH	11.00
Fillet lightly breaded, fried crunchy golden brown. Served on a bun with Greek Style steak fries.	

BREADED PORK SANDWICH	10.99
Pork loin deep-fried. Served on bun with Greek Style steak fries,	

FLAT IRON SANDWICH	20.00
Sirloin strip chargrilled to your satisfaction. Served on a pita with grilled peppers and red onions. Served with choice of potatoes or side salad. Choice of homemade Sweet Red Pepper or Spicy BBQ sauces.	

BREADED CHICKEN SANDWICH	11.50
Chicken breast fillet fried. Served on a bun with Greek Style steak fries.	

TRELLOS KOTA	13.00
Grilled or breaded chicken smothered with cheddar cheese, jalapeños and bacon. Served on a pita or bun with Greek Style steak fries.	

BURGERS

All burgers served with Greek steak fries or a side salad | Add bacon 2.25 | Add Egg 1.50
Substitute a House Salad for 1.99 | Substitute a **Mini Greek** or **Mini Athenian** for 5.99

MAD GREEK BURGER	13.00
Beef patty with grilled onions, jalapeños, Pepper Jack cheese, cheddar cheese, finished with bacon.	

LAMB BURGER	14.00
Succulent seasoned ground lamb charbroiled and topped with smoked Gouda cheese on a pretzel bun. Served with lettuce, red onion, tomato and Kalamata olive aioli sauce.	

ISLAND BURGER	13.00
1/2 LB Beef patty charbroiled and topped with Gyro meat and melted Feta cheese.	

CLASSIC HAMBURGER	11.00
1/2 LB Beef patty charbroiled and served on a toasted bun.	
Cheeseburger	12.00
Double Hamburger	18.00
Double Cheeseburger	18.00

FROM THE GRILL

All From the Grill entrées served with a side salad | Substitute a House Salad for 1.99
Substitute a **Mini Greek** or **Mini Athenian** for 5.99

ST. LOUIS STYLE RIBS	18.00
Pork ribs smoked and boiled until they fall off their bones, topped with our tangy BBQ sauce. Served with choice of potato.	

GRILLED CHICKEN	
<i>(Low Carb)</i> 8 oz. tender chicken breast marinated and grilled, served with a generous portion of broccoli.	
1 Piece	13.00 2 Pieces 20.00

BRIZOLA (NEW YORK STRIP)*	29.00
100% Choice strip steak charbroiled to your satisfaction. Served with your choice of potato.	

PAIDAKIA SKARAS (LAMB CHOPS)	26.00
Thick cut lamb chops marinated, grilled and served with half order of Briami and hand-cut Greek potatoes.	

PORK CHOPS	23.00
One center cut pork chop, served with choice of potato.	

FROM THE SEA

All From the Sea entrées served with a side salad | Substitute a House Salad for 1.99
Substitute a **Mini Greek** or **Mini Athenian** for 5.99

GRILLED SALMON	20.00
Fresh salmon fillet marinated and grilled. Served with a bed of rice and broccoli.	

STUFFED FLOUNDER FILLET	20.00
One piece, stuffed with crabmeat and Alaskan pollock and whitefish, topped with capers and zesty lemon sauce. Served with rice and Greek potatoes.	

MARITHES (SMELT FISH)	15.00
Seasoned and breaded, pan-fried with olive oil, lemon and oregano, served with Skordalia.	

LEMON PEPPER CATFISH	17.00
Generous portion of catfish topped with a lemon pepper seasoning and baked to perfection, served with broccoli and rice.	

TILAPIA	16.00
Marinated tilapia fillet, carefully grilled 'til flaky and tender, then baked and served with broccoli and rice.	

FISH AND CHIPS	15.00
Crispy fried fish, served with a side salad, fresh fried potato slices and tartar sauce.	

DESSERTS

GALAKTO BOUREKO

BAKLAVA
Baklava Ice Cream
Baklava Ala Mode

FLOGERAS
A variety of cakes and pies may be available.

CREAM CHEESE PUFF PASTRY

NOT YOUR YIA YIA'S LOUKOMATHES

BISCOTTA

KOURABIEDES

KATAIFI

Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.