

PIZZA

Our pizzas are made with a thin crispy crust.

ORIGINAL 12.00
Mediterranean sauce, fresh tomatoes, onions and 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	16.00
MOUSSAKA	11.00	SHRIMP KEBAB	10.00
PASTICHIO	10.00	CHICKEN BREAST	7.50
LOUKANIKO	8.00	BEEF KEBAB	15.00
PORK SOUVLAKI	9.75	CHICKEN RIGANATO	11.00
CHICKEN SOUVLAKI	9.75	SALMON 9oz	12.00

BEVERAGES

ICED TEA	2.50	MILK	1.99
HOT TEA	1.99	SAN PELLEGRINO SPARKLING WATER	3.50
COFFEE	1.99	COKE PRODUCTS	2.85
GREEK COFFEE	3.50	Coke, Diet Coke, Cherry Coke, Coke Zero, Barq's Root Beer, Mr. Pibb and Minute Maid Lemonade	
HOT CHOCOLATE	1.99		
MILK CHOCOLATE	2.25		

SIDES

ONION RINGS	6.50	GREEK POTATOES	4.99
BROCCOLI	4.25	RICE	4.00
KALAMATA OLIVES		GYRO MEAT	
Small	1.85	Small	5.50
Large	4.75	Large	8.00
PITA BREAD	1.85 each	BRIAMI	6.50
FETA CHEESE		TZATSIKI	
Small	1.85 Crumbled	Small	2.00
Large	3.50 Sliced	Large	2.50
GREEK STYLE FRIES	4.25	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 12.75
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 13.00
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 14.00
Larger portion with all the taste of one of our most popular dishes but without the meat.

FALAFEL 11.75
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 10.50
Marinated chicken breast served on a bun with Greek Style steak fries.

CHICKEN SUPREME 12.00
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 13.00
Served on a pita with lettuce, red onions and Mint Feta dipping sauce. Choice of potato or side salad.

BREADED COD FISH 10.25
Fillet lightly breaded, fried crunchy golden brown. Served on a bun with Greek Style steak fries.

BREADED PORK SANDWICH 9.99
Pork loin deep-fried. Served on bun with Greek Style steak fries

FLAT IRON SANDWICH 19.00
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 10.75
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 12.50
Beef patty with grilled onions, jalapeños, Pepper Jack cheese, cheddar cheese, finished with bacon.

LAMB BURGER 13.75
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 12.50
1/2 LB Beef patty charbroiled and topped with Gyro meat and melted Feta cheese.

CLASSIC HAMBURGER 9.50
1/2 LB Beef patty charbroiled and served on a toasted bun.
Cheeseburger 10.00
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 13.00
Pork ribs smoked and boiled until they fall off their bones, topped with our tangy BBQ sauce. Served with choice of potato.

GRILLED CHICKEN
(Low Carb)
8 oz. tender chicken breast marinated and grilled, served with a generous portion of broccoli.
1 Piece 12.00 | 2 Pieces 18.99

BRIZOLA (NEW YORK STRIP)* 27.00
100% Choice strip steak charbroiled to your satisfaction. Served with your choice of potato.

PAIDAKIA SKARAS (LAMB CHOPS) 25.00
Thick cut lamb chops marinated, grilled and served with half order of Briami and hand-cut Greek potatoes.

PORK CHOPS 15.00
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 17.95
Fresh salmon fillet marinated and grilled. Served with a bed of rice and broccoli.

STUFFED FLOUNDER FILLET 13.50
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 16.25
Generous portion of catfish topped with a lemon pepper seasoning and baked to perfection, served with broccoli and rice.

TILAPIA 15.00
Marinated tilapia fillet, carefully grilled 'til flaky and tender, then baked and served with broccoli and rice.

FISH AND CHIPS 14.00
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.