



STARTERS

Greek Eggroll

Chopped gyro, olives, feta in an eggroll wrapper, served with pesto, tomato cucumber relish and tzatziki sauce \$7

Crispy Zucchini Chips*

Served with Greek ranch dipping sauce \$7

Ultimate Chip Dip*

House made potato chips served with creamed spinach artichoke dip \$7

Greek Nachos

House potato chips baked with feta, mozzarella, shaved gyro meat, red onion, olives, finished with shredded lettuce, tzatziki, basil pesto, and tomato cucumber relish \$8

Spreads*

Hummus, whipped feta, with pita wedges \$7

Savory Pies*

Two filo wrapped cheese pies and two filo wrapped spinach & feta pies served with tzatziki \$6.5

Calamari

Fresh, baby calamari, hand cut and lightly dusted to order, served with marinara. \$9
as entrée with salad \$13

Stuffed Grape Leaves (Dolmathakia*)

Traditional grape leaves rolled with seasoned ground sirloin and rice, topped with avgolemono (lemon-egg) \$7 as entrée with salad \$13

Saganaki*

Thick slice of Kesseri Greek cheese, seasoned and seared, then lit aflame at your table! Eat it with bread and enjoy, but don't forget to yell "Ooopah!!" \$8

SALADS (INCLUDES BOWL OF SOUP)

Signature Greek

Mixed greens, tomatoes and red cabbage topped with feta cheese, Kalamata olives and pepperoncini, spiced with herbs and tossed in our Greek dressing \$9 With Grilled Chicken or Gyro \$11 With Grilled Scottish Salmon \$14

Southern Pecan

Mixed Greens tossed with pecan balsamic vinaigrette, gorgonzola cheese, raisins, and sugar pecans \$9
With Grilled Chicken or Gyro \$11 With Grilled Scottish Salmon \$14

Classic Garden

Mixed greens, cucumbers, tomatoes, croutons, cheddar, chopped bacon with choice of dressing \$9
With Grilled Chicken or Gyro \$11 With Grilled Scottish Salmon \$14

Mediterranean Cobb Salad

Diced grilled chicken, bacon, tomatoes, feta, cucumbers, and egg served over mixed spring greens with a Greek ranch \$11.50

Chicken Salad Plate

Chicken with mayonnaise, grapes, and pecans on mixed greens and served with fresh fruit, pita, and orzo salad \$11

SANDWICHES AND PITAS

(INCLUDES SIDE: CUP OF SOUP, FRIES, CHIPS, OR FRUIT)

Gyros

Gyro meat is a combination of lamb and beef, mixed with fresh herbs and spices. Served on pita bread with lettuce, tomato relish, and tzatziki sauce \$9

Chicken Souvlaki Sandwich

Marinated chicken, sautéed with onions and on pita bread with lettuce, tomato relish, and tzatziki sauce \$9

Falafel Pita*

Ground chick peas, onions, spices on pita with lettuce tomato relish, and tzatziki sauce \$8.50

Lamb Burger

House ground lamb, feta spread, pickled red onion, and lettuce \$11

Cheddar Cheeseburger

Ground choice beef, chargrilled, served with aged cheddar, lettuce, tomato, and onion \$9

Add apple wood Smoked Bacon for \$1

Club Sandwich

Sliced ham and turkey with bacon, lettuce, tomato, Swiss and cheddar cheese, served on wheat with basil \$9

Sustainable local foods have been the hallmark of Greek cuisine for centuries. Continuing this tradition we have partnered with local farmers and suppliers to bring to your table straightforward, honest ingredients with the same soul and passion as generations before us.

Parties of 6 or more 18% gratuity will be added

All entrees include soup or salad (Greek, Garden, Southern Pecan, or House)

STEAKS, KABOBS & CHOPS

Add Four Grilled or Fried Shrimp for \$4.50

Braised Lamb Shank

Braised Lamb Shank over parmesan risotto, with grilled asparagus with a tomato broth \$20

Lamb Chops Tender rib chops over roasted red potatoes with sautéed squash & mint pesto \$22

Choice Ribeye 12 oz. seasoned Ribeye, roasted red potatoes, sautéed grilled asparagus, tobacco onions, and herb butter \$23

Texas Chopped Sirloin House ground sirloin and brisket with grilled onions, mashed potatoes, green beans and with a burgundy mushroom \$14

Choice Twin Filets Two 4oz medallions of filet mignon seasoned, herb butter, caramelized onions, with mashed potatoes and grilled asparagus \$23

Chicken Kabob Chicken Breast, bell peppers, mushrooms, onions over basmati with feta stuffed tomato, tzatziki & pita \$14

PASTAS & PARMESANS

***Vegetable Lemon Pasta** Angel hair pasta tossed with olives, asparagus, fresh tomatoes, basil, roasted garlic, mushrooms, lemon juice, olive oil and topped with fresh parmesan \$13

With grilled Chicken \$15

With shrimp and scallops \$17

Eggplant Stack Crispy eggplant with fresh mozzarella, garlic confit, spinach, mushrooms, sundried tomatoes, herb pesto, tomato sauce \$13

Chicken Parmesan Boneless breast of chicken, freshly breaded, with marinara, mozzarella and Greek pasta \$14

Lasagna Layers of pasta, seasoned ground sirloin, ricotta and marinara topped with mozzarella \$14

Greek Spaghetti* Lightly tossed with olive oil and butter, oregano, garlic and parmesan cheese (no marinara here, except upon request) \$12

Penne Vienna* Penne pasta tossed with Mediterranean sauce and finished with mozzarella and parmesan \$12

with chicken \$14 with chicken and shrimp \$16

Ravioli La Crema* Ricotta stuffed pasta finished with a smoked Gouda Alfredo and fresh spinach \$12

Bowl of Soup \$5

Cup of Soup \$3.5

HOUSE SPECIALTIES

Greek Combo Hearty portion of pastitsio, moussaka, gyro meat and stuffed grape leaves \$16

Moussaka Layered baby eggplant, sliced potatoes, seasoned ground sirloin, fresh herbs, parmesan cheese and topped with creamy béchamel sauce \$14

Eggplant Napoleon* Layers eggplant, roasted vegetables, artichokes, sundried tomatoes, marinara, finished with feta, mozzarella, and buerre blanc \$13

Spanakopita* A spinach-feta cheese mixture seasoned with fresh herbs and sautéed Spanish onions and wrapped in light filo pastry dough \$12

Gyros Dinner Grilled gyro meat served with sliced pita, tomato relish, rice, pilaf and tzatziki sauce \$13

Pastitsio Seasoned ground sirloin, penne pasta, parmesan cheese, and béchamel, baked to lasagna-like consistency, served with marinara sauce \$14

Greek Lemon Chicken Sautéed boneless chicken breast in lemon caper sauce with artichoke hearts, mushrooms and sundried tomatoes served over Greek pasta \$14

Farmers Pie* Roasted Squash, mushrooms, red onions, spinach, feta, parmesan rolled in filo served with pesto and balsamic reduction \$13

Pot Roast Slow roasted sirloin with braised carrots, onions, and celery over mashed potatoes \$14

SEAFOOD

Shrimp Tourkolimano Shrimp cooked with marinara, feta, tomatoes, and oregano served over parmesan risotto \$17

Shrimp and Grits Gulf shrimp, Andouille sausage, Tasso ham, onions, roasted red peppers over Riverview Farm grits \$17

Grilled Fresh Salmon Filet Fresh hand-cut salmon with rice, sautéed green beans, and buerre blanc \$18

Pan-seared Grouper Your choice - either sesame encrusted, served with a house-made Thai chili sauce or served with wine, lemon and caper sauce, both over rice with sautéed green beans \$17

Fish and Chips Breaded North Atlantic Cod, fries, slaw and remoulade \$15

Fried Shrimp Fresh jumbo shrimp, butterflied and breaded, then fried golden and crispy with fries, remoulade and slaw \$15

Fried Fisherman's Platter North Atlantic cod, butterflied shrimp, crab cake, bay scallops, served with fries, remoulade and slaw \$17

SIDES \$2.75

Roasted Red Potatoes

Mashed Potatoes

Baked Potato

French Fries

Stone Ground Grits

Collard Greens

Cole Slaw

Buttered Broccoli

Seasonal Vegetable

Grilled Asparagus (add \$1)

Rice pilaf

Cold Orzo Salad

*Vegetarian Options

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