



LUNCH MENU

MONDAY-SATURDAY 11-4

STARTERS

Greek Eggroll

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

Lamb Lollipops

Three seasoned lamb chops over Greek fries with roasted red peppers and tzatziki \$12

Ultimate Chip Dip*

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

Crispy Zucchini Chips

Served with Greek ranch dipping sauce \$7

Greek Nachos

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

Spreads*

Hummus, whipped feta, with pita chips \$7

Savory Pies*

Two filo wrapped cheese pies and two filo wrapped spinach & feta pies served with tzatziki \$6.50

Calamari

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

as entrée with salad \$12

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 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 pulled 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)

Gyro

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 mayo \$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

ENTREES

Include soup or salad (Greek, Garden, Southern Pecan, or House)

HOUSE SPECIALTIES

Greek Combo Hearty portion of pastitsio, moussaka, gyro meat and stuffed grape leaves \$14

Moussaka Layered baby eggplant, sliced potatoes, seasoned ground sirloin, fresh herbs, parmesan cheese and topped with creamy béchamel sauce \$11

***Eggplant Napoleon** Layers eggplant, roasted vegetables, artichokes, sundried tomatoes, marinara, finished with feta, and mozzarella \$11

***Spanakopita** A spinach-feta cheese mixture seasoned with fresh herbs and sautéed Spanish onions and wrapped in light filo pastry dough \$10

Pastitsio Seasoned ground sirloin, penne pasta, parmesan cheese, and béchamel, baked to lasagna-like consistency, served with marinara sauce \$11

Greek Lemon Chicken Sautéed boneless chicken breast in lemon caper sauce with artichoke hearts, mushrooms and sundried tomatoes served over Greek pasta \$11

***Farmers Pie** Roasted Squash, mushrooms, red onions, spinach, feta, parmesan rolled in filo served with pesto and balsamic reduction \$10

***Penne Vienna** Penne pasta tossed in our homemade Mediterranean sauce with parmesan and mozzarella cheeses \$10
Add Chicken \$13 with Shrimp \$15

Shrimp Tourkolimano

Shrimp cooked with marinara, feta, tomatoes, and oregano served over parmesan risotto \$14

***Greek Spaghetti** Lightly tossed with olive oil and butter, oregano, garlic and parmesan cheese (no marinara here, except upon request) \$10

Braised Lamb Shank

Braised Lamb Shank over parmesan risotto, with grilled asparagus with a tomato broth \$19

OUR ITALIAN NEIGHBORS

***Vegetable Lemon Pasta** Angel hair pasta tossed with Kalamata olives, asparagus, fresh tomatoes, basil, roasted garlic, mushrooms, lemon juice, olive oil and topped with fresh parmesan \$11
With grilled Chicken \$12
With shrimp and scallops \$15

***Eggplant Parmesan** Farm fresh eggplant with marinara, mozzarella and Greek pasta \$10

Chicken Parmesan Boneless breast of chicken, freshly breaded, with marinara, mozzarella and Greek pasta \$11

Lasagna Layers of pasta, seasoned ground sirloin, ricotta and marinara topped with mozzarella \$11

***Ravioli La Creama** Ricotta stuffed pasta finished with a smoked Gouda Alfredo and fresh spinach \$10

FROM THE GRILL

Add Four Grilled or Fried Shrimp for \$4.50

Chopped Sirloin Certified Black Angus ground beef with caramelized onions, mashed potatoes, green beans and with a mushroom gravy \$11

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

Mixed Grill Grilled filet, double lamb chop, scallop and shrimp over mashed potatoes, asparagus and garlic butter \$22

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

Choice Ribeye 12oz seasoned ribeye served over mashed potatoes, grilled asparagus, and caramelized onions \$22

Choice Twin Filets Two 4oz medallions of filet mignon seasoned, herb butter, caramelized onions, with mashed potatoes and grilled asparagus \$22

FROM THE SEA

Shrimp and Grits Gulf shrimp, Andouille sausage, Tasso ham, onions, roasted red peppers over Riverview Farm grits \$14

Grilled Fresh Salmon Filet Fresh hand-cut salmon with rice pilaf, sautéed green beans and lemon \$14

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 basmati rice with sautéed green beans \$14

Fish and Chips Breaded North Atlantic Cod, fries, slaw and remoulade \$12

Fried Shrimp Fresh jumbo shrimp, butterflied and breaded, then fried golden and crispy with fries, remoulade and slaw \$13

Fried Fisherman's Platter North Atlantic cod, butterflied shrimp, crab cake, bay scallops, served with fries, remoulade and slaw \$14

Bowl of Soup \$5
Cup of Soup \$3.5

Sides \$3

Roasted Red Potatoes

Mashed Potatoes

Baked Potatoes

French Fries

Riverview Farms Stone ground Grits

Grilled Asparagus (add \$1)

Cole Slaw

Seasonal Vegetable

Buttered Broccoli

Rice Pilaf

Collard Greens