

## A P P E T I Z E R S

SAGANAKI <i>Pan seared traditional Kefalograviera cheese</i>	9.
SPINACH PIE <i>Baked stuffed fillo with spinach, feta and leeks</i>	9.
PORTOBELLO <i>Grilled Portobello mushrooms with roasted bell peppers and basil</i>	11.
ROASTED BEETS <i>Marinated in olive oil and red wine vinegar with Skordalia</i>	9.
VARKA CHIPS <i>Crispy zucchini &amp; eggplant chips with Tzatziki dip</i>	12.
CALAMARI <i>Crispy Pan fried or grilled with lemon and extra virgin olive oil</i>	13.
MUSSELS OUZO <i>Steamed mussels with ouzo herb broth, topped with feta cheese</i>	14.
GREEK SPREADS <i>Assortment of four spreads served with grilled pita</i> <i>Tzatziki (yogurt, cucumber) • Taramosalata (Caviar)</i> <i>Melitzanosalata (eggplant puree) • Skordalia (almonds, garlic)</i>	15.
SARDINES <i>Grilled sardines topped with lemon and extra virgin olive oil</i>	14.
SHRIMP SANTORINI <i>Baked shrimp with white wine, tomato broth and feta cheese</i>	16.
STUFFED CALAMARI <i>Grilled calamari with feta, tomato, fresh herbs and garlic</i>	13.
LUNCH OCTOPUS <i>Charcoal grilled with red and yellow roasted Holland peppers</i>	10.

## S A L A D S

### GREEK TOMATO SALAD

*Vine-ripened tomatoes, cucumbers, peppers, onions, Kalamata olives and feta cheese*  
13.

### GREEN SALAD

*Organic mixed field greens with red wine vinegar and extra virgin olive oil*  
9.

### ROMAINE

*Hearts of baby romaine with creamy feta dressing*  
9.

### ARUGULA

*Arugula with sliced red onions topped with goat cheese in a balsamic vinaigrette*  
10.

ADD GRILLED CHICKEN 5. • GRILLED SHRIMP 10. • GRILLED SALMON 8.

## S A N D W I C H E S

SIRLOIN BEEF BURGER <i>Charcoal grilled with American cheese</i>	11.
CRAB CAKE BURGER <i>Charcoal broiled Maryland crab cake</i>	19.
CHICKEN PANINI <i>Roasted peppers, eggplant, Greek cheese, and herb mayo</i>	10.
FISH SANDWICH <i>Fish with tomatoes red onions, and garlic spread</i>	12.
VEGGIE PANINI <i>Zucchini, yellow squash, roasted peppers and mozzarella</i>	10.
SEAFOOD WRAP <i>Shrimp salad with Tzatziki (cucumber and yogurt spread)</i>	13.
BEEFTEKI PITA <i>Ground beef with greek spices and yogurt sauce</i>	12.
CHICKEN WRAP <i>Roasted peppers, feta cheese and garlic mayo</i>	11.

ALL SANDWICHES ARE SERVED WITH FRESH CUT FRIES

WE ARE PLEASED TO INFORM YOU THAT IN OUR COOKING WE USE FIRST PRESSED PURE EXTRA VIRGIN OLIVE OIL

N E W W O R L D S P E C I A L T I E S

COBB SALAD <i>Assorted vegetables with chicken, bacon and avocado</i>	13.
TUNA SALAD <i>Seared tuna with green apples, blue cheese, greens and walnuts</i>	15.
SEAFOOD NICOISE <i>Grilled vegetables with scallops, shrimp, tuna and olives</i>	16.
PASTA <i>Penne rigatte with sautéed spinach, oven roasted tomatoes and feta cheese</i>	12.
LOBSTER RAVIOLI <i>Homemade lobster ravioli with fresh herbs</i>	16.

P A I L L A R D S E L E C T I O N S

CHOICE OF GRILLED PAILLARD

*With Organic mixed field greens with red wine vinegar and extra virgin olive oil*

WILD SALMON

18.

BLUEFIN TUNA

20.

FREE RANGE CHICKEN

16.

FILET MIGNON

22.

K A B O B S E L E C T I O N S

SWORDFISH

24.

FILET MIGNON

22.

FREE RANGE CHICKEN

17.

BEEFTEKI

14.

ALL KABOBS ARE SERVED WITH FRESH CUT FRIES

H O U S E S E L E C T I O N S

LOUP DE MER <i>White fish with mild, moist and tender flakes</i>	24.
PETIT FILET MIGNON <i>Charcoal broiled 6 oz certified Black Angus</i>	22.
WILD SALMON <i>Grilled marinated wild salmon</i>	24.
CHICKEN <i>Charcoal broiled organic chicken breast</i>	16.

ALL MEAT ENTREES ARE SERVED WITH FRESH CUT FRIES OR VEGETABLES

S I D E S

*Lemon Roasted Potatoes*

5.

*Asparagus*

7.

*Green Beans*

6.

*Sauteed Spinach*

7.

*Spinach & Rice*

6.

*Fresh Cut Fries*

5.

*Steamed Wild Greens*

7.

*Broccoli Rabe*

7.

FOR PRIVATE PARTIES INQUIRE WITH MANAGEMENT • EXECUTIVE CHEF - GEORGE GEORGIADIS

AT YOUR REQUEST WE ALSO OFFER THE DINNER MENU