


*Meze ~ (Appetizers)*

 **Saganaki ~ (Flaming Cheese) ~ \$8**

Grilled Kefalograviera cheese finished with Ouzo and fresh squeezed lemon.

 **Feta kai Elies ~ (Feta & Olives) ~ \$9**

Dodonis feta, large Kalamata olives drizzled with olive oil and Greek herbs.

**Loukaniko ~ (Greek Sausage) ~ \$8**

Greek sausage grilled and seasoned with Greek herbs.

 **Dolmades ~ (Stuffed Grape Leaves) ~ \$8**

Homemade traditional grape leaves stuffed with rice or beef and served with a side of tzatziki.

 **Psito Domata kai Feta ~ (Baked Tomato and Feta) ~ \$9**

Baked tomato and imported Dodonis feta with chopped olives, garlic, green peppers, olive oil, and Greek herbs.

 **Silogi ~ (Greek Spreads) ~ \$12**

Assortment of homemade Greek spreads to include tzatziki, hummus, skorthalia and taramosalata served with fried pita seasoned with Greek herbs and parmesan cheese.

**Chtapodi Schara ~ (Grilled Octopus) ~ \$13**

Imported octopus grilled with Greek herbs, olive oil, and fresh lemon.

**Kalamari Schara ~ (Grilled Calamari) ~ \$10**

Calamari grilled with Greek herbs, olive oil, and fresh lemon.

**Kalamari Tiganita ~ (Fried Calamari) ~ \$10**

Calamari fried in a light, egg batter and served with a side of garlic sauce.

**Marides ~ (Fried Smelts) ~ \$8**

Smelts seasoned with Cajun spices and fried in a light egg batter.

**Pikilia ~ (Greek Pies) ~ \$15**

Homemade favorites that include spanakopita, tiropita and kreatopita served with tzatziki sauce.

 **Lachanika Tiganita (Fried Eggplant or Zucchini) ~ \$9**

Fried eggplant or zucchini sprinkled with parmesan cheese.  
Served with a side of tzatziki for dipping.

*Soupes kai Salates ~ (Soups and Salads)*

**Avgolemono ~ (Lemon Chicken Soup) ~ \$5**

Homemade chicken soup made with orzo, egg and fresh lemon.

 **Fakes ~ (Lentil Soup) ~ \$5**


Homemade lentil soup with fresh vegetables and topped with scallions.

 **Paradosiaki Elliniki Salata ~ (Traditional Greek Salad)**

**Small \$6                      Large \$9**

Chopped iceberg and romaine lettuce with tomatoes, cucumbers, onions, kalamata olives, Peperoncini and feta.

Served with our homemade Greek dressing.

 **Horiatiki ~ (Village Salad)**

**Small \$8                      Large \$14**

Village salad with fresh plum tomatoes, cucumbers, green peppers, red onions, scallions, parsley, Dodonis feta and kalamata olives topped with olive oil, red wine vinaigrette and Greek herbs.

 **Marouli ~ (Romaine Salad) ~ \$8**

Romaine lettuce chopped and mixed with dill, scallions, and olive oil then topped with a fresh squeezed lemon.

*Kiria Piata ~ (Main Course)*

*All dinners below are served with Greek rice. Add a Side Greek Salad for 4.00*

**Arnisio Fournos ~ (Leg of Lamb) ~ \$20**

Imported sliced leg of lamb slow roasted with Greek herbs and whole garlic.

**Arnisio Kotsi ~ (Lamb Shank) ~ \$16**

Imported slow roasted lamb shank with Greek herbs and whole garlic.

**Rack tou Arnisio ~ (Rack of Lamb) ~ \$32**

Imported rack of lamb oven roasted with fresh rosemary, olive oil fresh lemon and Greek herbs.

**Souvlaki ~ (Kabob)**

**Chicken \$18                      Imported Lamb \$20**

Chicken or imported lamb kabob grilled with Greek herbs and vegetables.

**Fileto Arniou ~ (Lamb Loin) ~ \$29**

Imported lamb loin with Greek herbs, olive oil and fresh lemon.

**Kotopoulo Schara ~ (Grilled Chicken Breast) ~ \$14**

Grilled chicken breast seasoned with Greek herbs.

*Kiria Piata ~ (Main Course)*

All dinners below are served with Greek rice. Add a Side Greek Salad for 4.00

**Marias' Kotopoulo ~ (Maria's Chicken) ~ \$16**

Grilled chicken breast seasoned with Greek herbs and Cajun spices.  
Served with sautéed onions and plum tomatoes

**Gemisto Bifteki ~ (Stuffed Beef Patty) ~ \$16**

Grilled Angus beef patty stuffed with feta, plum tomatoes  
and green peppers.



**Orzo with Grilled Veggies ~ \$12**

Orzo pasta topped with garlic sauce and grilled vegetables.

*Thalassina ~ (Seafood)*

All dinners below are served with Greek rice.  
Add a Side Greek Salad for 4.00

**Psaria tis Imeras ~ (Fish of the Day) ~ Market Price**

Fresh whole fish, grilled or fried, and seasoned with Greek herbs.

**Garides Saganaki ~ (Broiled Shrimp) ~ \$21**

Large black tiger shrimp broiled with fresh  
homemade garlic sauce and feta.

**Garides Schara ~ (Grilled Shrimp) ~ \$21**

Large black tiger shrimp lightly seasoned with Greek herbs  
and served with cocktail sauce.

**Garides Tiganites ~ (Fried Shrimp) ~ \$21**

Large black tiger shrimp fried in a light batter.

**Garides kai Kalamari ~ (Shrimp & Calamari) ~ \$21**

Large black tiger shrimp and calamari baked in a  
homemade white wine sauce with fresh garlic, tomato, and scallions.

**Omada, Garides, Chtenia ~ (Grouper, Shrimp & Scallops) ~ \$26**

Wild grouper, black tiger shrimp, and large scallops baked in a  
homemade white wine sauce, olive oil, and tomatoes.

**Omada Fileto ~ (Baked Grouper) ~ \$18**

Wild grouper baked in a creamy homemade white wine sauce.

**Solomou Fileto ~ (Salmon) ~ \$20**

Fresh salmon filet grilled and served with Chris' homemade sauce or  
baked with homemade butter and white wine sauce.

**Thalassino Souvlaki ~ (Seafood Kabob)**

Grilled Kabob with Greek herbs and vegetables.

**Shrimp \$21**

**Divers Scallops \$28**

**Shrimp & Divers Scallops \$26**

*Piateles ~ Platters*

**Piatela Me Kreata ~ (Meat Platter)**

Gyro, Chicken Souvlaki, Lamb Souvlaki, Leg of Lamb, Lamb Loin, homemade tzatziki and pita.

**For Two \$60**

**For Four \$120**

**Greek Flame Platter**

Gyro, Grilled Chicken, Veggie Dolmades, Meat Dolmades, Spinach Pie, Hummus, Tzatziki, and Pita. Served with a large Greek salad.

**For Two \$50**

*Kiria Piata ~ Traditional Main Course*

*All dinners below are served with a Greek Salad.*

**Homemade Mousaka ~ \$16**

Layers of eggplant, potatoes, and Angus ground beef topped with béchamel sauce and parmesan cheese.



**Homemade Veggie Mousaka ~ \$16**

Layers of eggplant, potatoes, and mixed vegetables topped with béchamel sauce and parmesan cheese.

**Homemade Pastichio ~ \$16**

Macaroni noodles and Angus ground beef topped with béchamel sauce and parmesan cheese.

**Gyro Platter ~ \$16**

Gyro Platter served with a Pita, tzatziki and hand cut fries.

*Sides*

**Orzo ~ \$4**

**Side Greek Salad ~ \$4**

**Hand Cut Fries ~ \$4**

**Lemon Potatoes ~ \$6**

**Mixed Vegetables ~ \$6**

**Asparagus with Feta ~ \$6**

*Executive Chef Maria Chrissanthis (Your Greek Mom)*

*Assistant Chef Chris Chrissanthis (Your Greek Dad)*

For parties of 6 or more, please allow the inclusion of an eighteen percent gratuity.