

APPETIZERS

Loukaniko

Greek pork sausage with a hint of orange peel and leeks, charbroiled and served with lemon and slices of toasted ciabatta bread \$12

Shrimp Cocktail

jumbo shrimp served with our homemade cocktail sauce and lemon \$12

Caprese Salad

fresh mozzarella and thick slices of beefsteak tomatoes with balsamic glaze \$10

Lamb Lollipops

marinated rack of lamb in Greek herbs and spices with a side of roasted potatoes and grilled asparagus \$14

Shrimp Saganaki

jumbo shrimp sautéed with garlic, fresh tomatoes, Kalamata olives and white wine, finished in the oven with feta cheese and served with pita bread \$14

Meatballs

in our tomato sauce served with slices of toasted ciabatta bread \$10

Fried Calamari

served with cocktail sauce and lemon \$12

Chicken Kebobs

marinated in Greek herbs and spices served with tomato and cucumber salad \$10

Stuffed Mushrooms

with lump crabmeat and baked to perfection \$10

Appetizer Sampler

mozzarella sticks, chicken tenders and onion rings \$14

Tzatziki

Greek dip with yogurt, garlic and cucumber, served with pita bread \$9

SALADS

Greek Salad

fresh salad greens with tomatoes, cucumbers, red onion, Kalamata olives feta cheese and house Greek dressing \$10

Add chicken \$3, gyro meat \$3, grilled shrimp \$5

Caesar Salad

crisp romaine lettuce in a creamy Caesar dressing with croutons, parmesan cheese and hardboiled egg \$10

Add chicken \$3, Cajun shrimp \$5

Chef Salad

fresh salad greens topped with veggies, hardboiled egg and julienne cut ham, turkey and American cheese, served with our homemade 1000 island dressing \$12

Antipasto Salad

salami, peperoni, prosciutto and fresh mozzarella cheese over a bed of fresh lettuce with tomatoes, cucumbers, black olives, roasted red peppers, artichoke hearts and pepperoncini, served with balsamic vinaigrette \$12

Arugula Salad

baby arugula topped with candied walnuts, crumbly blue and pomegranate seeds, with an extra virgin olive oil and pomegranate vinaigrette dressing \$10

CLASSICS

Pot Roast

slow roasted and hand carved, topped with our homemade gravy and served with mashed potatoes and butternut squash \$15

Beef Liver

pan fried beef liver topped with caramelized onions and bacon, served with mashed potatoes and butternut squash \$14

Chicken Pot Pie

mixed vegetables and chicken in a rich homemade gravy sauce topped with a flaky pie crust \$14

Mousaka

a traditional Greek dish with layers of fried eggplant, a hearty meat sauce and topped with a creamy béchamel sauce baked in a ceramic bowl \$14

Roast Turkey

a generous portion of hand carved turkey breast topped with gravy, with a side of stuffing, butternut squash, mashed potatoes and cranberry sauce \$15

STEAKS & CHOPS

NY Strip Steak

served with grilled zucchini and
baked potato \$33

Porterhouse

the best of both worlds, NY strip steak
on one side and tender filet on the
other served with grilled asparagus
and baked potato \$36

Cowboy Steak

30 oz rib eye steak on the bone with grilled aspar-
agus and mashed potatoes \$32

Rack of Lamb

individual lamb lollipop chops in Greek herbs
and spices served with roasted potatoes and
grilled zucchini \$25

Sirloin Steak

baseball cut sirloin steak served with
baked potato and spinach \$32

French Cut Pork Chop

with apple cider demi glace, and
caramelized Cortland Apples served
with mashed potatoes \$23

Add a 3oz broiled lobster tail at any of your steaks for \$10

SEAFOOD

Salmon

fresh caught Alaskan salmon broiled
in a lemon butter sauce or blackened,
served with sautéed spinach and
rice pilaf \$20

Creek Scrod

topped with sautéed tomatoes, Kalamata olives
and hot sauce, served with rice pilaf \$20

Scallops

large sea scallops broiled in a
lemon butter sauce, served with rice pilaf and
grilled asparagus \$22

Haddock

fresh broiled haddock in a lemon butter sauce or
fried golden brown served with mashed potatoes
or French fries and vegetable \$17

Lobster Tails

two half pound broiled lobster tails served with
mashed potatoes and grilled asparagus with a
side of hot melted butter \$32

Seafood Platter

broiled haddock, stuffed shrimp, and large sea
scallops in a lemon butter sauce, served with rice
pilaf and grilled zucchini \$24

ITALIAN

Seafood Pescatore

large sea scallops, jumbo shrimp, clams
and mussels simmered in our
homemade marinara sauce and
served over linguine \$24

Stuffed Shells

with ricotta and baked in a casserole
with our homemade tomato sauce
and mozzarella cheese \$12
Add Meatballs \$3 Sausage \$3

Chicken, Veal or Eggplant Parmesan

fried to a golden brown and topped with our homemade tomato sauce and
melted mozzarella cheese, served with a side of angel hair pasta \$16

Alfredo

try our chicken broccoli Alfredo over penne pasta
\$16 or Seafood with large sea scallops and jumbo
shrimp over linguine \$24

Tortellini

cheese stuffed tortellini with your choice of sauce,
traditional pesto cream, wild mushroom pesto
cream or pink vodka sauce \$14

Lasagna

simply the best in town \$14