

\$16.75 🥟 Saganaki Kefalotiri cheese & warm pita, flambéd table side.

🚁 Spanakopita Greek pastry made with layers of buttered phyllo and filled with spinach and creamy feta cheese.

Fried Calamari 🥯 Tender calamari & banana peppers lightly dusted.

Greek Fries \$13.75 Crispy seasoned fries tossed in feta, olives,

Greek Bruschetta Toasted Italian herb focaccia topped with our house bruschetta mix, roasted Kalamata olives,

oregano, olive oil, and tzatziki.

balsamic glaze & fresh basil. Avgolemono Soup \$9.00

A Greek twist on classic chicken noodle soup! Chicken broth, egg, rice, chicken breast & lemon. Served with toasted pita wedges.

Tzatziki & Pita \$12.50 Greek yogurt, cucumber, olive oil & garlic.

Hummus & Pita \$12.00 Chickpeas, tahini, lemon juice & garlic.

Taramasalata & Pita \$12.00 Salted and cured fish roe, olive oil & lemon juice.

Tirokafteri & Pita \$12.50 Whipped feta, roasted red pepper & chili peppers.

**Chicken Fingers** Seasoned breaded chicken fingers served with fries & plum sauce.

🤔 Chicken Souvlaki 뷀 👕 House-marinated, flame grilled chicken skewer served with rice & choice of salad or fries.

🚁 Spanakopita 🥮 Greek pastry made with layers of buttered phyllo and filled with spinach and creamy feta cheese. Served with salad or fries.

脧 🛩 Greek Salad Small \$11.25 Large \$14.00 Iceberg lettuce, cucumber, tomatoes, onions, feta & Kalamata olives in house-made Greek dressing & topped with mint.

**Caesar Salad** Small \$11.75 Large \$14.50 Romaine lettuce, bacon & seasoned croutons in house-made Caesar dressing, topped with Parmigiano Reggiano cheese & lemon.

🚁 Village Salad Small \$12.25 Large \$15.50 Sweet peppers, onions, tomatoes, cucumbers, feta & Kalamata olives in house-made Greek dressing & topped with mint & Santorini capers. Add chicken + pita \$8.50

Add gyro + pita + tzatziki \$9

Sandwiches

Chicken Souvlaki Pita 🥮 Flame grilled chicken souvlaki, tomatoes, onions, tzatziki & iceberg lettuce, served with salad.

Pork Souvlaki Pita 🦥 Flame grilled pork souvlaki, tomatoes, onions, cucumbers, tzatziki & iceberg lettuce, served with salad.

Gvro in a Pita 🥮 Rotisserie, seasoned beef & lamb gyro, tomatoes, onions, tzatziki & iceberg lettuce, served with salad.

Seafood Pita 🐸 Crab & baby shrimp salad with iceberg lettuce. Served with salad.

Med Chicken Sandwich 🎂 \$20.50 Chicken breast, roasted red pepper, Kalamata olives, mozzarella-cheddar cheese, bacon, onion, tomato, iceberg lettuce, pesto aioli, on an Italian herb focaccia served with salad.

Veal on a Bun 🥮 \$21.00 Lightly breaded veal cutlet, marinara, mozzarella, cheddar cheese, and Parmigiano Reggiano on an Italian herb focaccia, served with salad. Choice of spicy or mild.

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# Main Entrees

### Lunch Ends / Dinner Begins at 3pm Daily

- 🥸 Chicken Souvlaki 🦥 🂝 Lunch \$17.50 Dinner \$21.25 House-marinated, flame grilled chicken skewer served with rice, roasted potatoes & salad.
- 🧶 Pork Souvlaki 🏜 🔷 Lunch \$17.50 Dinner \$21.25 House-marinated, flame grilled pork skewer served with rice, roasted potatoes & salad.
- 🔅 Shrimp Souvlaki 🥮 Lunch \$18.25 Dinner \$27.00 Seasoned black tiger shrimp brushed in garlic butter served with rice, roasted potatoes & salad.
- Lamb Souvlaki 🦥 👄 \$25.75 House-marinated, flame grilled lamb skewer served with rice, roasted potatoes & salad.

# Fried Calamari Plate 🎂 👄 Tender calamari & banana peppers lightly dusted served

with rice, roasted potatoes & salad.

Santorini Chicken 🦥 \$26.00 Flame grilled chicken breast topped with asparagus, crab & baby shrimp salad. Baked with mozzarella and cheddar cheese. Served with rice, roasted potatoes & salad.

# Moussaka 🥮

\$20.00

Seasoned ground beef, zucchini, eggplant topped with a béchamel cream, Served with rice & salad,

# Veggie Moussaka 🥮

\$19.50

Lentils, potato, zucchini, eggplant topped with a béchamel cream. Served with rice & salad.

## Gyro Plate 🥮 🥯



\$21.25

Rotisserie, seasoned beef & lamb gyro served with rice, roasted potatoes & salad.

# 縫 Med Salmon 🦥

\$27.00

Roasted salmon, Kalamata olives & Santorini capers. topped with dill & served with rice, roasted potatoes & salad.

# Spanakopita Plate 🥮

Greek pastry made with layers of buttered phyllo and filled with spinach and creamy feta cheese. Served with rice, roasted potatoes & salad.

# 🧶 Lamb Chops 🥮 👄

\$31.00

Seasoned lamb chops, flame grilled & served with rice, roasted potatoes & salad.

### \$20.25 **Lamb Stew**

Medallions of lamb stewed with a medley of vegetables, served over rice.

Substitute rice with choice of potatoes \$1

🥮 🛩 Side Olives



### The Med Platter 趒 👛 👛





\$79.00

Chicken souvlaki, Pork souvlaki, 2 flamed-grilled lamb chops, 1 moussaka, rotisserie gyro, toasted pita, a large Greek salad, rice & lemon-roasted potatoes.

# esserts

## Cake of the Day

\$8.25

# Baklava

\$7.00

Flaky phyllo pastry, chopped walnuts & honey.

## **Bougatsa**

\$9.00

**Baklava Ice Cream** 

\$10.50

Chopped Baklava, pistachios and walnuts with vanilla ice cream topped with honey syrup.

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\$2.75

## Catering Available

Ask your server for today's options!

Flaky phyllo pastry filled with a

powdered sugar and cinnamon.

sweet creamy custard dusted with

Scan QR code for information or ask at the front desk for a brochure.