

DEMETRI'S GREEK RESTAURANT

COLD APPETIZERS

Htipiti 11

Feta spread with roasted green peppers, chilies, lemon & olive oil *GF*

Oktapodi Xythato 20

Chilled marinated octopus with olive oil & vinegar *GF*

Taramosalata 11

Caviar mousse with olive oil, lemon & garlic

Tzatziki 11

Cucumber spread with yogurt & dill *GF*

Scordalia 11

Roasted garlic potato spread *GF*

Pikilia 14

A sampling of melitzanosalata, taramosalata & tzatziki

Feta Kai Elies 11

Feta cheese & Kalamata olives *GF*

Melitzanosalata 11

Roasted eggplant spread with olive oil, lemon & garlic *GF*

Hummus 11

Garbanzo beans, tahini oil, olive oil, garlic & fresh lemon juice *GF*

Vegetarian Dolmades 11

Grape leaves filled with rice, onions, mint & lemon

HOT APPETIZERS

Saganaki 10

Seared Kefalotyri cheese flamed with brandy & lemon *GF*

Calamari 18

Fried to perfection served with cocktail sauce or grilled served with our house made balsamic vinaigrette

Garides Scharas 20

Four jumbo shrimp marinated in olive oil, lemon and herbs, grilled over charcoal *GF*

Oktapodi Scharas 20

Octopus in red wine vinegar grilled over charcoal *GF*

Tiroflogeres 12

Kasseri cheese wrapped in fillo and then deep fried

Kolokithakia 13

Fried or grilled zucchini served with scordalia *GF (grilled)*

Manitaria Scharas 13

Grilled marinated portabella mushrooms served with sautéed spinach *GF*

Keftedes 12

Greek style meatballs

Souvlakia Kalamaki 14

Marinated grilled pork tenderloin kebab *GF*

Gyros 11

Gyros served with tomato, onion, tzatziki, and pita bread

Loukaniko Scharas 14

Grilled country-style Greek sausage served in a natural lamb sauce with lemon and parsley *GF*

Bougiourdi 13

Baked feta cheese with red bell peppers and tomatoes

Stuffed Mushrooms 13

Stuffed with spinach, onions, and feta then topped with avgolemono sauce *GF*

Fried Mushrooms 13

Stuffed with mozzarella and coated with bread crumbs

SALADS

Demetri's Salad 6

Romaine lettuce, red onion, feta cheese & chopped tomatoes, tossed in an herb vinaigrette dressing

Mixed Greens Salad 7.5

A variety of baby mixed greens with tomatoes in our house vinaigrette

Horiatiki Salata 8

Traditional village salad hand tossed with vine-ripe tomatoes, cucumbers, red onions, oregano, feta cheese & olives

Additions: Octopus 12 • Shrimp 12 • Salmon 12 • Chicken 7 • Gyro 7 • Calamari 12 • Steak 12

Horta 8

Steamed field greens with fresh lemon & virgin olive oil (Seasonal varieties) *GF*

Grilled Chicken Chopped Salad 16

Chopped mixed green salad with chopped chicken breast, tomatoes, feta cheese onion and pita *GF (without pita)*

Greek Salad 13

Romaine, green peppers, onions, feta, olives, pepperoncini, anchovies, tomatoes, cucumbers, served with Greek vinaigrette *GF*

Grilled Steak and Blue Cheese Salad 18

Grilled N.Y. strip on top of mixed green salad with crumbled blue cheese and Balsamic vinaigrette *GF*

Calamari Salad 16

(Grilled or fried) calamari over romaine lettuce with tomatoes, onions, feta, and Kalamata olives tossed in a Grecian vinaigrette *GF*

VEGETARIAN

Spanakotiropita 15

Fresh spinach, feta cheese & herbs, wrapped in fillo & baked, served with oven-roasted potatoes & vegetables

Vegetarian Moussaka 15

Layers of eggplant, potato, and zucchini, topped with béchamel in a tomato sauce & baked

Vegetable Kebab 15

Portabella mushroom, tomato, onion, and bell pepper sautéed in Balsamic vinaigrette, served with spinach and vegetables

Makaronada 14

Greek style pasta served in a brown butter sauce

Some menu items may be prepared GLUTEN FREE (GF) We are not a gluten free restaurant

We will do our best to prepare your dish gluten free Please NOTIFY SERVER

Various MENU ITEMS MAY NEED TO BE MODIFIED IN ORDER TO BE GLUTEN FREE

GREEK SPECIALTIES

All entrées include a cup of soup Substitute salad for 1.5

Pastitsio 15

Macaroni with braised ground lamb & beef topped with béchamel in a tomato sauce & baked Served with green beans

Dolmades Avgolemono 15

Grapevine leaves filled with ground lamb, rice & topped with an avgolemono sauce Served with oven-roasted potatoes & vegetables

Gyros Platter 15

Gyros served with tomato, onion, pita bread & tzatziki
Extra Tzatziki - .75 | Extra side pita - .75

Stuffed Pepper 14

Green pepper stuffed with ground beef & lamb and rice served with oven roast potatoes *GF*

Combination Plate 17

A sampling of moussaka, leg of lamb, dolmades, potatoes rice pilaf and vegetables

Moussaka 15

Layers of eggplant, potato, ground lamb & beef, topped with béchamel in a tomato sauce & baked Served with green beans

Stuffed Tomato 14

Tomato stuffed with ground beef & lamb and rice served with oven-roast potatoes *GF*

Shrimp Demetri's 18

Shrimp sautéed in olive oil, tomato, onion, garlic & feta cheese Served with rice pilaf & vegetables *GF*

SANDWICHES

All sandwiches include a cup of soup and fries Substitute salad for 1.5

Grilled Chicken Sandwich 15

Grilled chicken breast with mozzarella cheese

Cheeseburger 15

10 oz Black Angus beef burger served with American cheese

Tuna Melt 14

Served on an English muffin with melted American cheese . Try it served in a Pita Pocket for something different

Cajun Chicken Sandwich 15

Cajun chicken breast with grilled onions and mozzarella on a fresh bun

Souvlakia on a Pita 14

Two marinated grilled pork tenderloin served on a pita with tzatziki

Grilled Portabella Mushroom 13

With field greens, roasted peppers, onions and balsamic vinaigrette on a fresh bun

Chicken Souvlaki 14

Served on a pita with tzatziki sauce and tomato slices

Fish Sandwich 15

Fried tilapia fillet sandwich

Buffalo Chicken Sandwich 15

Grilled or fried, tossed in buffalo style hot sauce & served with ranch or blue cheese

Veggie Wrap 14

Gigantes, lettuce, tomatoes, onions, and feta wrapped in a fresh tortilla
(Add chicken for 4.5)

Chicken Artichoke Panini 15

Horseradish, mayonnaise, mustard, spinach, artichoke

Chicken Caesar Wrap 15

Fresh romaine lettuce, grilled chicken and parmesan all tossed in our Caesar dressing

PASTA

Alfredo Pasta 11

Fettuccine with parmesan cheese
Add chicken 5.5
Add scallops 9

Makaronada with Kima 15

Pasta in a Greek tomato meat sauce

CHICKEN • CHOPS • FISH

All entrées include a cup of soup Substitute salad for 1.5

Kota Lemonati Agriomanitaria 16

Chicken breast & wild mushrooms in olive oil, lemon & white wine Served with rice & vegetables

Kotopoulo Demetri's 16

Chicken breast, potatoes, onions & feta cheese wrapped in fillo & baked Served with vegetables

Kotopoulo me Aginates 16

Chicken breast and artichokes in a white wine & lemon cream sauce. Served with rice pilaf

Mediterranean Chicken 16

Pan seared chicken breast with olive oil, tomato sauce, Kalamata olives, garlic, oregano, lemon, white wine and capers. Served with spinach & rice pilaf

Athenian Chicken 17

Broiled chicken served with lemon & oregano sauce.
Served with oven-roast potatoes & vegetables
(25 minute cooking time)

Broiled Salmon 18

Broiled Atlantic salmon served with rice and vegetables *GF*

Mediterranean Tilapia 16

Pan seared tilapia with olive oil, tomato sauce, Kalamata olives, garlic, oregano, lemon, white wine and capers. Served with spinach & rice pilaf *GF*

Broiled White Fish 19

Broiled Superior white fish Served with rice and vegetables *GF*

Bifteikia 17

Two Grecian style chopped steaks with herbs & spices.
Served with potatoes & vegetables *GF*

Pork Chop 16

One 13 oz thick cut pork chop.
Served with potatoes & vegetables *GF*
(20 minute cooking time)

19% Gratuity may be added for parties of 6 or more • Prices subject to change without notice

All credit card transactions will be charged a 3% fee