

## COLD APPETIZERS

### ***Oktapodi Xythato* 15**

Chilled marinated octopus with olive oil & vinegar *GF*

### ***Taramosalata* 8**

Caviar mousse with olive oil, lemon & garlic

### ***Melitzanosalata* 8**

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

### ***Tzatziki* 8**

Cucumber spread with yogurt & dill *GF*

### ***Feta Kai Elies* 8**

Feta Cheese & Kalamata Olives *GF*  
Add Kasseri Cheese 2

### ***Scordalia* 8**

Roasted garlic potato spread

### ***Htipiti* 9**

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

### ***Hummus* 9**

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

### ***Pikilia***

A choice of Melitzanosalata, Taramosalata, Tzatziki, Htipiti, or Scordalia

*Choose : 3 / \$11 • 4 / \$13 • 5 / \$15 (no substitutions, please)*

## HOT APPETIZERS

### ***Saganaki* 8**

Seared Kefalotyri cheese flambéed with brandy & lemon

### ***Tiroflogeres* 9**

Kasseri Cheese wrapped in fillo & fried

### ***Bougiourdi* 9**

Baked Feta Cheese with red bell peppers & tomatoes

### ***Melitzanes Psites* 9**

Grilled eggplant topped with red sauce and crumbled Kefalotiri Cheese, onions, and garlic

### ***Piperies Florini* 10**

Stuffed peppers with Feta Cheese and dill sautéed with olive oil and Balsamic Vinegar

### ***Dolmades* 10**

Stuffed Grape Leaves

### ***Kolokithakia Scharas or Tiganita* 9**

Grilled or fried zucchini with scordalia

### ***Manitaria Scharas* 10**

Grilled marinated Portabella Mushrooms & Spinach

### ***Patates Tiganites* 5**

Greek style fries

### ***Gigantes* 9**

White beans baked with tomato, onions, carrots, served Hot or Cold

### ***Demetri's Combo* 14**

Fried Calamari & Tiroflogeres

### ***Mediterranean Combo* 16**

Lamb Loin Chops and Souvlakia Skewers

### ***Kalamarakia Scharas or Tiganita* 13**

Fried or Grilled calamari prepared in a Balsamic Vinaigrette

### ***Garides Scharas* 13**

Marinated Grilled Jumbo Shrimp

### ***Oktapodi Scharas* 15**

Octopus in Red Wine Vinegar grilled over charcoal

### ***Marides* 13**

Pan fried smelts served with scordalia (seasonal availability)

### ***Shrimp Dejonge* 13**

Jumbo Shrimp sautéed in butter with garlic, parsley, and bread crumbs

### ***Gyros* 9**

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

### ***Loukaniko Scharas* 10**

Grilled country-style Greek Sausage

### ***Keftedes* 9**

Greek style meatball

### ***Souvlakia Kalamaki* 12**

Marinated grilled pork tenderloin kebab

### ***Sam's Combo Plate for Two* 24**

Grilled sausage, shrimp, zucchini, sweet peppers, octopus, Feta Cheese, Kalamata Olives, tomatoes & Kasseri Cheese

## SOUPS & SALADS

### ***Soup of the Day* 4.5**

Check with your server

### ***Avgolemono* 4.5**

Traditional Greek soup made with fresh lemon, egg, rice & chicken

### ***Demetri's Salad* 5**

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

### ***Mixed Greens Salad* 6.5**

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

### ***Horiatiki Salata* 7**

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

*additions: Octopus 11 • Shrimp 11 • Salmon 11 • Chicken 7.5 • Gyro 7 • Calamari 9*

### ***Horta* 7**

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

### ***Calamari Salad* 16**

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

### ***Grilled Chicken Chopped Salad* 14**

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

### ***Salmon Me Salata* 19**

Salmon grilled with olive oil, lemon & herbs, set over baby mixed greens and tossed in a herb vinaigrette dressing *GF*

### ***Greek Salad* 13**

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

*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 ITEM MAY NEED TO BE MODIFIED IN ORDER TO BE GLUTEN FREE*

## CHARCOAL GRILLED CHOPS & STEAKS

All entrées include Soup or a Demetri's House Salad

Chops and Steaks all served with Vegetables & Oven Roasted Potatoes

### **Lamb Chops 32**

Two double-cut prime lamb chops

### **Lamb Loin Chops 27**

3 grilled lamb loin chops

### **Rack of Lamb 35**

Brushed with Dijon Mustard & crusted with bread crumbs

### **Paidakia 29**

Thin-cut lamb chops served by the pound

### **Colorado Braised Lamb 19.5**

Check with your server for our daily preparation

### **Fillet 29**

10 oz center-cut Fillet Mignon

### **New York Strip Steak 29**

14 oz Black Angus New York Strip Steak

### **Skirt Steak 20**

Served Grecian Style

### **Biftekia 16**

Two Grecian style chopped steaks with herbs & spices

### **Pork Chops**

One 13 oz chop \$16 • Two 13 oz chops \$23

## CHICKEN

### **Kota Lemonati Agriomanitaria 15**

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

### **Kotopoulo me Aginares 17**

Chicken breast and artichokes in a white wine & lemon cream sauce, served with rice pilaf

### **Kotopoulo Demetri's 15**

Chicken breast, potatoes, onions & Feta cheese wrapped in fillo & baked, served with vegetables

### **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 16**

Broiled chicken served with lemon & oregano sauce, served with oven-roasted potatoes & vegetables  
30 minutes cooking time  
(all white meat add \$2)

## KEBABS

Kebabs marinated in olive oil, herbs, spices & charcoal grilled with fresh seasonal vegetables, served with rice pilaf

### **Fileto 23**

Beef Tenderloin

### **Garides 23**

Jumbo Shrimp

### **Kotopoulo 17**

Chicken

### **Vegetable Kebab 16**

Portabella Mushroom, tomato, onion, and bell pepper

## VEGETARIAN

### **Spanakotiropita 15**

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

### **Vegetarian Moussaka 14**

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

### **Makaronada 13**

Greek Style pasta served in a brown butter sauce

### **Vegetarian Platter 17**

An assortment of grilled vegetables over a bed of spinach drizzled with a Balsamic Vinaigrette and chopped red onion

## GREEK SPECIALTIES

### **Pastitsio 14**

Macaroni with braised ground lamb & beef topped with béchamel & baked. Served with green beans

### **Dolmades Avgolemono 15**

Grape leaves filled with lamb, rice & topped with an avgolemono sauce

### **Yemista 16**

Stuffed Pepper and Tomato stuffed with ground beef and rice, served with oven-roasted potatoes

### **Garides Demetri's 24**

Jumbo shrimp sautéed in olive oil, tomato sauce, scallions, garlic & Feta Cheese, served with rice pilaf & vegetables

### **Scallops Demetri's 24**

Scallops sautéed in olive oil, tomato sauce, scallions, garlic & Feta Cheese, served with rice pilaf & vegetables

### **Kotopoulo me Spanaki kai Feta 18**

Chicken breast stuffed with spinach and Feta Cheese

### **Arni Psito 19**

Roast leg of lamb carved off the bone

### **Gyros Platter 14**

Gyros served with tomato, onion, Tzatziki, and pita bread  
(Additional Pita .75 Tzatziki .95)

### **Moussaka 14**

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

### **Solomos Exochiko 22**

Fillet of salmon, spinach & Feta Cheese wrapped in fillo & baked

### **Combination Plate 19**

A sampling of Moussaka, Leg of Lamb, Dolmades, potatoes, rice pilaf and vegetables

### **Greek White Fish 21**

White Fish sautéed with white wine, olive oil, and lemon

### **Mediterranean Tilapia 21**

Tilapia sautéed with tomato sauce, onions, capers, and olives

## FAMILY STYLE

### **Family Style Table 24 /per person**

(4 or more guests)

Saganaki, Taramosalata, Demetri's Salad, Gyros, Dolmades, Moussaka, Roast Leg of Lamb, potatoes, rice pilaf, coffee, and dessert

Please note: sharing of entrées (split plate) \$5 charge

19% gratuity may be added for parties of 6 or more