

APPETIZERS

HOT

Saganaki <i>Seared Vlahotiri cheese flamed with brandy and lemon.</i>	10
Kalamarakia Tiganita <i>Fried Calamari with cocktail sauce.</i>	18
Loukaniko Schara <i>Grilled country style Greek sausage served in a natural lamb sauce with lemon and parsley.</i>	14
Garides Scharas <i>Four jumbo shrimp in lemon, olive oil and herb marinade grilled over charcoal.</i>	18
Oktapoki Scharas <i>Octopus marinated in red wine, grilled over charcoal.</i>	20
Tiroflogeres <i>Kasseri cheese wrapped in filo and fried.</i>	12
Dolmades Avgolemono <i>Grapevine leaves stuffed w/ a blend of ground lamb & rice and served w/ an avgolemono sauce.</i>	13
Keftethes <i>Meatballs made with ground beef, eggs, seasoned breadcrumbs, fresh parsley, herbs and garlic.</i>	14
Manitaria Scharas <i>Grilled marinated Portobello mushrooms, served with sautéed spinach.</i>	15
Kolokithakia <i>Grilled zucchini served with scordalia.</i>	13
Spanakopita (Spinach Puffs) <i>Blended spinach & feta cheese wrapped in filo and baked.</i>	14
Tiropita (Cheese Puffs) <i>Blended feta & graviera cheese wrapped in filo and baked.</i>	14

COLD

Taramosalata <i>Caviar mousse with olive oil, lemon and garlic.</i>	11
Hummus <i>Garbanzo beans, tahini oil, olive oil, garlic, and fresh lime juice.</i>	11
Pikilia <i>A sampling of Melitzanosalata, Taramosalata & Tzatziki.</i>	14
Melitzanosalata <i>Roasted eggplant spread with olive oil, lemon & garlic.</i>	11
Oktapodi Xythato <i>Chilled marinated octopus with olive oil & vinegar.</i>	20
Tzatziki <i>Cucumber spread with yogurt & dill.</i>	11
Scordalia <i>Roasted garlic potato spread.</i>	11
Feta Kai Elies	11

ENTREES

All lunch and dinner entrees are served with Demetri's salad.
Coffee and dessert are an additional \$5.50 per person.

GREEK SPECIALTIES

Served with rice pilaf and vegetables.

Kota Lemonati <i>Chicken breast and wild mushrooms sautéed in an olive oil, lemon and white wine sauce.</i>	LUNCH 19	DINNER 22
Kotopoulos Me Aginares <i>Sautéed Chicken breast and artichokes in a white wine and lemon cream sauce. Served with rice pilaf.</i>	LUNCH 19	DINNER 22
Kotopoulos Me Spanaki kai Feta <i>Chicken breast stuffed with spinach and feta cheese.</i>	LUNCH 19	DINNER 25
Arni Psito <i>Roast leg of lamb marinated with garlic, rosemary and natural lamb sauce.</i>	LUNCH 23	DINNER 27
Combination Plate <i>Roast leg of lamb, Dolmades, Pastitsio, and Roast chicken</i>	LUNCH 22	DINNER 25

FRESH FISH

All fish are charcoal broiled and served in an olive oil, lemon and herb sauce. Served with rice pilaf and vegetables.
All fish are subject to availability.

Red Snapper Filet • Whitefish Filet Salmon Filet • Tilapia

LUNCH	22	DINNER	27
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CHARCOAL GRILLED CHOPS & STEAKS

Served with roast potatoes and vegetables.

New York Strip (Black Angus)

Charcoal grilled tender-cut of beef served w/natural au jus.

LUNCH (12oz.)	35	DINNER (16oz.)	37
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Filet Mignon

Charcoal grilled center-cut of beef tenderloin

LUNCH (8oz.)	35	DINNER (10oz.)	37
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Rack of Lamb

Grilled Rack of Lamb brushed with Dijon mustard and crusted with breadcrumbs.

Lunch	45	DINNER	47
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Lamb Chops

Two double-cut prime lamb chops

LUNCH	44	DINNER	46
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Paidakia

Thin cut prime lamb chops

LUNCH	32	DINNER	42
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KEBABS

All kebabs are marinated in fresh herbs and spices, charcoal grilled with seasonal vegetables and served with rice pilaf.

	<u>LUNCH</u>	<u>DINNER</u>
Shrimp	24	29
Beef	24	29
Chicken	20	24
Veggie	18	22