

GOLD APPETIZERS

Oktapodi Xythato 20
Chilled marinated octopus with olive oil & vinegar *GF*

Taramosalata 11
Caviar mousse with olive oil, lemon & garlic

Melitzanosalata 11
Roasted eggplant spread with olive oil, lemon & garlic *GF*

Tzatziki 11
Cucumber spread with yogurt & dill *GF*

Feta Kai Elies 11
Feta Cheese & Kalamata Olives *GF*
Add Kasseri Cheese 2

Scordalia 11
Roasted garlic potato spread

Htipiti 11
Feta spread with roasted green peppers, chilies, lemon & olive oil *GF*

Hummus 11
Garbanzo beans, tahini oil, olive oil, garlic & fresh lemon juice *GF*

Pikilia
A choice of Melitzanosalata, Taramosalata, Tzatziki, Htipiti, or Scordalia
Choose : 3 / \$14 • 4 / \$16 (no substitutions, please)

HOT APPETIZERS

Saganaki 10
Seared Kefalotyri cheese flambéed with brandy & lemon

Tiroflogeres 12
Kasseri Cheese wrapped in fillo & fried

Bougiourdi 13
Baked Feta Cheese with red bell peppers & tomatoes

Melitzanes Psites 12
Grilled eggplant topped with red sauce and crumbled Kefalotiri Cheese, onions, and garlic

Piperies Florini 12
Stuffed peppers with Feta Cheese and dill sautéed with olive oil and Balsamic Vinegar

Dolmades 13
Stuffed Grape Leaves

Kolokithakia Scharas or Tiganita 13
Grilled or fried zucchini with scordalia

Manitaria Scharas 13
Grilled marinated Portabella Mushrooms & Spinach

Patates Tiganites 7
Greek style fries

Gigantes 12
White beans baked with tomato, onions, carrots, served Hot or Cold

Demetri's Combo 19
Fried Calamari & Tiroflogeres

Mediterranean Combo 21
Lamb Loin Chops and Souvlakia Skewers

Kalamarakia Scharas or Tiganita 18
Fried or Grilled calamari prepared in a Balsamic Vinaigrette

Garides Scharas 20
Marinated Grilled Jumbo Shrimp

Oktapodi Scharas 20
Octopus in Red Wine Vinegar grilled over charcoal

Marides 16
Pan fried smelts served with scordalia (seasonal availability)

Shrimp Dejonge 17
Jumbo Shrimp sautéed in butter with garlic, parsley, and bread crumbs

Gyros 11
Gyros served with tomato, onion, Tzatziki, and pita bread

Loukaniko Scharas 14
Grilled country-style Greek Sausage

Keftedes 12
Greek style meatball

Souvlakia Kalamaki 14
Marinated grilled pork tenderloin kebab

Sam's Combo Plate for Two 30

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

SOUPS & SALADS

Soup of the Day 5.5
Check with your server

Avgolemono 5.5
Traditional Greek soup made with fresh lemon, egg, rice & chicken

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 Holland vine-ripe tomatoes, cucumbers, red onions, oregano & feta cheese

additions: Octopus 13 • Shrimp 13 • Salmon 13 • Chicken 9.5 • Gyro 9 • Calamari 12

Horta 9
Steamed field greens with fresh lemon & virgin olive oil (Seasonal varieties) *GF*

Calamari Salad 20
Grilled or fried calamari over romaine lettuce with tomatoes, onions, and Kalamata olives tossed in a Grecian vinaigrette *GF*

Grilled Chicken Chopped Salad 18
Chopped mixed green salad with chopped chicken breast, tomatoes, feta cheese onion and pita *GF (without pita)*

Salmon Me Salata 24
Salmon grilled with olive oil, lemon & herbs, set over baby mixed greens and tossed in a herb vinaigrette dressing *GF*

Greek Salad 15
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 44

Two double-cut prime lamb chops

Lamb Loin Chops 36

3 grilled lamb loin chops

Rack of Lamb 45

Brushed with Dijon Mustard & crusted with bread crumbs

Paidakia 40

Thin-cut lamb chops served by the pound

Colorado Braised Lamb 30

Check with your server for our daily preparation

Fillet 35

10 oz center-cut Fillet Mignon

New York Strip Steak 35

14 oz Black Angus New York Strip Steak

Skirt Steak 28

Served Grecian Style

Biftekia 20

Two Grecian style chopped steaks with herbs & spices

Pork Chops

One 13 oz chop \$19 • Two 13 oz chops \$28

CHICKEN

Kota Lemonati Agriomanitaria 20

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

Kotopoulo me Aginares 20

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

Kotopoulo Demetri's 20

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

Mediterranean Chicken 20

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 20

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 30

Beef Tenderloin

Garides 30

Jumbo Shrimp

Kotopoulo 22

Chicken

Vegetable Kebab 20

Portabella Mushroom, tomato, onion, and bell pepper

VEGETARIAN

Spanakotiropita 20

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

Vegetarian Moussaka 19

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

Makaronada 16

Greek Style pasta served in a brown butter sauce

Vegetarian Platter 23

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

GREEK SPECIALTIES

Pastitsio 20

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

Dolmades Avgolemono 20

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

Yemista 20

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

Garides Demetri's 30

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

Scallops Demetri's 32

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

Kotopoulo me Spanaki kai Feta 23

Chicken breast stuffed with spinach and Feta Cheese

Arni Psito 25

Roast leg of lamb carved off the bone

Gyros Platter With Fries 18

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

Moussaka 20

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

Solomos Exochiko 28

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

Combination Plate 23

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

Greek White Fish 28

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

Mediterranean Tilapia 27

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

SIDES

Green Beans 8

Rice Pilaf 6

Roasted Potatoes 6

Sautéed Spinach 8

Vegetables 6

2 Meatballs 7

FAMILY STYLE

Family Style Table 33 /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 • Prices subject to change without notice
19% gratuity may be added for parties of 6 or more • All credit card transactions will be charged a 3% fee*