



DINNER

DINNER SERVED WEDNESDAY SUNDAY FROM 4PM-9PM

APPETIZERS

SAGANAKI	7.00	FALAFEL with tzatziki	6.00
Pan fried kefalograviera cheese with lemon & oregano			
FRIED CALAMARI with cocktail sauce & lemon	9.00	BRUSCHETA	5.50
Tapenade, diced tomatoes, oregano & feta on toasted baguette			
COCONUT PRAWNS with mango sweet & sour sauce	10.00	COLD SPREADS SAMPLER	9.00
Hummus, melitzanosalata & taramosalata with grilled pita			
MEZES PLATE feta, pita, Kalamata olives, falafel,	14.00	DOLMADES stuffed grapeleaves with avgolemono sauce	7.50
Spanakopita, dolmades, tzatziki, skordalia & hummus			
GRILLED OCTOPUS with olive oil, lemon & oregano	13.00	STEAMED MUSSELS with butter, wine & herbs	12.00

SIDES: \$3.00 ea Melitzanosalata, Taramosalata, Tzatziki, Skordalia, Revithosalata (Hummus) PITA: \$1.50 ea

SALADS

GREEK SALAD

Feta cheese, Kalamata olives, tomatoes, cucumbers and romaine lettuce, tossed with olive oil & vinegar 11.95
with Entrée 8.00

HORIATIKI SALAD

Traditional Greek salad with chunks of tomatoes, cucumbers, red onions, bell peppers, Kalamata olives & feta cheese, tossed with olive oil & oregano 11.95

NICOISE SALAD

Ahi tuna grilled medium rare, on mixed greens with red potatoes, artichokes, beets, hard boiled egg, Kalamata olives, anchovies and seasonal mixed vegetables 14.95

COBB SALAD

grilled chicken, diced bacon, blue cheese, hard boiled egg, avocado, tomatoes, cucumbers and balsamic red onions on romaine lettuce 13.75

CHINESE CHICKEN SALAD

Three kinds of cabbage, shredded romaine, crispy rice noodles, sliced almonds and Hoisin vinaigrette 13.75

BABY SPINACH SALAD

with bacon, hard boiled egg, beets, tomatoes, marinated mushrooms, red onions, goat cheese and candied pecans 11.95

BBQ CHICKEN FIESTA SALAD

Romaine lettuce, bbq chicken, black beans, corn, tomatoes, tortilla chips, avocado, jack & cheddar cheese 13.75

CAESAR SALAD 9.95 with **GRILLED CHICKEN** or **FRIED CALAMARI** 12.95

HOUSE SALAD mixed greens with tomatoes, cucumbers, mushrooms and red onions 7.95

CHOICE OF DRESSINGS: BLUE CHEESE, BALSAMIC VINAIGRETTE, RANCH OR THOUSAND ISLAND

SIDES

BOWL OF SOUP OF THE DAY	5.50	SPANAKORIZO Spinach & rice Greek style risotto	6.50
ROASTED BEETS	7.50	HORTA boiled wild greens with olive oil & lemon	5.50
With olive oil, champagne vinegar, red onions & mustard seeds			
ROASTED GREEK POTATOES with oregano & lemon	5.50	GIGANDES	6.50
Oven baked giant lima beans with tomato sauce, olive oil & feta			
FASOLAKIA	6.50	RICE PILAF	2.50
Braised green beans, with olive oil, onions & tomatoes			
SPANAKOPITA spinach and feta cheese pie in filo	8.00	KAPAKOTI	8.00
baked eggplant with onions, tomatoes & olive oil			

ALL OF OUR DISHES ARE AVAILABLE FOR TAKE-OUT. LET US CATER YOUR NEXT PARTY.



DINNER

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MAIN DISHES

SALMON KALAMATA

Fresh local salmon filet, sautéed with garlic, wine, tomatoes, Kalamata olives and feta, served with horta & rice pilaf 19.95

LAMB YIOUVETSI

Slow braised lamb shank with orzo and mizithra 19.95

RACK OF LAMB

Marinated roasted rack of lamb, served with tzatziki, roasted Greek potatoes and spanakorizo 23.95

PORK FRICASSE

Slow simmered pork with dandelion greens, finished with avgolemono sauce 16.95

SOUVLAKI

Choice of lamb or chicken grilled marinated skewers, served with pita, rice pilaf and Greek salad 13.95

MOUSSAKA

Eggplant casserole with ground lamb, potatoes and béchamel sauce, served with Greek salad 15.95

VEGETARIAN MOUSSAKA

Eggplant, zucchini, potatoes, portobellas, peppers, tomatoes and béchamel sauce, served with Greek salad 15.95

SPANAKOPITA

Spinach & feta pie with filo, served with roasted Greek potatoes and Greek salad 13.95

YEMISTA

Bell peppers stuffed with meat, rice, pine nuts and herbs, served with roasted Greek potatoes 15.95

KOKKINISTO

Slow simmered beef in a light aromatic tomato sauce, Served with braised green beans & Greek potatoes 16.95

PASTITSIO

Makaroni casserole with ground beef and béchamel sauce, served with Greek salad 15.95

SIKOTAKI RIGANATO

Calve's liver pan fried with onions, lemon & oregano, served with rice pilaf and horta 15.95

PSARI PLAKI

Baked cod layered with sliced onions, potatoes, garlic, dill and fennel, served with rice pilaf and horta 19.95

GARIDES TOURKOLIMANO

Prawns sautéed with ouzo, garlic, onions, peppers, tomato sauce and feta, served with rice pilaf and horta 18.95

CHICKEN MARSALA

Organic free range chicken breast, sautéed with marsala wine, mushrooms, artichokes, diced tomatoes and Kalamata olives, served with orzo and horta 16.95

TURKEY PLATTER

All natural Diestel turkey, served with mashed potatoes, gravy, vegetables and cranberry sauce 13.95

CALAMARI SAUTEE

Sauteed with garlic, wine, mushrooms, tomatoes and capers. served with rice pilaf and vegetables 13.95

FISH & CHIPS

Fresh Ling Cod in our homemade beer batter, served with pineapple slaw and French fries 14.95

SEAFOOD PASTA

Fettuccine tossed with Salmon, Prawns, Ling Cod, Calamari and mussels in a tomato sauce or saffron cream sauce 16.95

LOBSTER RAVIOLI

Tossed in a sundried tomato & feta cream sauce, with toasted pinenuts and mizithra, served with garlic bread 15.95

NEW YORK STEAK

Grass fed local USDA choice beef, served with roasted Greek potatoes and vegetables 21.95

VEGETARIAN PLATE

Kapakoti, Gigandes and Spanakopita 15.95

SANDWICHES

SERVED WITH YOUR CHOICE OF ONE OF THE FOLLOWING: FRENCH FRIES, SOUP, SALAD, COLESLAW OR POTATO SALAD
BURGER TOPPINGS: 1.50 ea. Bacon, Sautéed Mushrooms, Blue Cheese

DIPSEA BURGER Half pound of organic grass fed fresh local beef. Served on a sesame bun, with mayonnaise, lettuce, tomato & red onion 11.95 with choice of cheese 12.95

LAMB BURGER with lettuce, tomato, red onions, tzatziki & Kalamata tapenade on a rosemary roll 11.95

TURKEY BURGER organic Diestel ground turkey with mayonnaise, lettuce, tomato and red onion 11.95 with cheese 12.95

FALAFEL BURGER Homemade falafel on a sesame seed bun with tahini salsa, fresh mozzarella and lettuce 10.95

GYROS with Greek salad OR **VEGGIE GYROS** eggplant, zucchini, portabellas & peppers 11.95

BBQ PULLED PORK SANDWICH on a ciabatta roll, with coleslaw & our own barbecue sauce 10.95