

## *Soups*

|                             |         |
|-----------------------------|---------|
| Lentil Soup.....            | \$ 4.50 |
| Chicken and Lemon Soup..... | \$ 4.50 |

## *Salads*

|  |                  |
|--|------------------|
| <b>Shepherd Salad</b> ..... Small... \$ 8.50 .....   | Large... \$10.00 |
| Chopped tomatoes,cucumbers, red onions,gren peppers,parsley,<br>topped with extra virgin olive oil,lemon juice and vinigar |                  |
| <b>Greek Salad</b> ..... Small... \$ 8.00 .....  | Large... \$ 9.50 |
| Lettuce,tomatoes,onions,olives,grape leaves,feta cheese  |                  |
| <b>Organic Spring Mix Salad</b> .....  | \$ 9.00          |
| Served with dried cranberries,walnuts,gorgonzola cheese with<br>balsamic vinaigrette dressing                              |                  |

## *Cold Appetizers*

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|--|---------|
| <b>Hummus</b> .....  | \$ 6.00 |
| Chick peas pureed with tahini sauce,lemon juice,seasoned with<br>fresh garlic and extra virgin olive oil |         |
| <b>Jajic</b> .....   | \$ 5.50 |
| Non fat yogurt and cucumbers seasoned with fresh garlic and dill with virgin olive oil                   |         |
| <b>Babaganoush</b> .....   | \$ 6.00 |
| Grilled eggplant,pureed with garlic,herbs,tahini sauce,lemon juice<br>and extra virgin olive oil         |         |
| <b>Stuffed Grape Leaves</b> .....  | \$ 6.00 |
| Stuffed with rice and cooked with extra virgin olive oil   |         |
| <b>Tarama ( Mediterranean Caviar )</b> .....   | \$ 7.00 |
| Cold fish caviar blended with virgin olive oil and lemon juice   |         |

## *Hot Appetizers*

|  |         |
|--|---------|
| <b>Fried Liver</b> .....   | \$ 8.00 |
| Lightly pan fried cubes of liver served with onions and herbs                    |         |
| <b>Fried Calamari</b> .....  | \$ 8.00 |
| Hand breaded,lightly pan fried calamari rings served with home made tartar sauce |         |
| <b>Crab Cakes</b> .....  | \$ 9.00 |
| Two large pieces of Crab Cakes lightly pan fried served with cocktail sauce      |         |
| <b>Grilled Jumbo Shrimp Cocktail</b> .....                                       | \$ 9.00 |
| Marinated and char-grilled jumbo Shrimps served with cocktail sauce              |         |
| <b>Baked Spinach Pie</b> .....   | \$ 6.00 |
| Freshly baked fillo dough stuffed with spinach and feta cheese                   |         |
| <b>Falafel</b> .....   | \$ 6.00 |
| Falafel balls,lightly pan fried,served with tahini sauce                         |         |

## *Surf – N – Turf*

|   |              |
|---|--------------|
| <b>Skirt Steak and Lobster Tail</b> .....   | Market Price |
| Marinated Skirt Steak grilled and served with broiled Lobster Tail                  |              |
| <b>Skirt Steak and Jumbo Shrimp Combo</b> .....                                     | \$ 26.00     |
| Marinated Skirt Steak accompanied with marinated Shrimp,grilled over hot lave rocks |              |
| <b>Surf – N – Turf Combo</b> .....  | \$ 25.00     |
| Char –grilled Baby Lamb Chop,Shrimp and Swordfish                                   |              |
| <b>Chicken and Shrimp</b> .....   | \$ 18.00     |
| Char-grilled marinated Chicken and Jumbo Shrimp                                     |              |
| <b>Beef and Shrimp</b> .....  | \$ 20.00     |
| Served with char-grilled Beef Hanger Steak and Jumbo Shrimp                         |              |
| <b>Lamb and Shrimp</b> .....  | \$ 22.00     |
| Marinated and char-grilled Lamb and Jumbo Shrimp                                    |              |

## Entrees

( All Entrees are char-grilled and served with white Jasmine rice and mix vegetables )

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| <b>Skirt Steak</b> .....  | \$ 22.00 |
| Marinated tender Skirt Steak,char-grilled   |          |
| <b>Baby Lamb Chops</b> .....  | \$ 24.00 |
| Char-grilled Baby Lamb Chops  |          |
| <b>Grilled Lamb</b> .....   | \$ 22.00 |
| Chunks of marinated Lamb,char-grilled   |          |
| <b>Grilled Chicken</b> .....  | \$ 17.00 |
| Chunks of marinated Chicken breast,char-grilled                                   |          |
| <b>Beef</b> .....   | \$ 19.00 |
| Chunks of juicy Beef Hanger Steak. Marinated and char-grilled over hot lava rocks |          |
| <b>Char Grilled Turkish Patties</b> .....   | \$ 17.00 |
| Seasoned ground beef and lamb marinated and char-grilled                          |          |
| <b>Chef's Combination</b> .....   | \$ 23.00 |
| Combination of Baby Lamb Chop,Chicken,Beef and Turkish Pattie                     |          |
| <b>Falafel Entree</b> .....   | \$ 15.00 |
| 8 pieces of falafel balls served with homemade tahini sauce                       |          |
| <b>Baked Spinach Pie</b> .....  | \$ 14.00 |
| Baked fillo dough,stuffed with fresh spinach and feta cheese                      |          |

## Seafood Specialties

( Seafood dishes are seasoned with extra virgin olive oil,garlic,lemon sauce and char-grilled )

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|--|--------------|
| <b>Twin Lobster Tails</b> .....  | Market Price |
| Twin Lobster Tails broiled and served with lemon & butter sauce  |              |
| <b>Filet of North Atlantic Salmon</b> .....  | \$ 20.00     |
| Filed of North Atlantic Salmon char-grilled  |              |
| <b>St. Peter's – Filet</b> .....   | \$ 20.00     |
| Lean,moist white fish char-grilled   |              |
| <b>Whole Dorado – Mediterranean Fish</b> .....   | \$ 22.00     |
| Flavorful,moist,tender,sweet white fish,char-grilled   |              |
| <b>Whole Branzini – Mediterranean Exotic Fish</b> .....  | \$ 22.00     |
| Juicy,moist,flavorful exotic fish,char-grilled   |              |
| <b>Shrimp Saganaki</b> .....   | \$ 23.00     |
| Marinated Jumbo Shrimp topped with fresh tomatoes and mozzarella cheese baked in the oven on a sizzling plate  |              |
| <b>St. Peter Oreganata</b> .....   | \$ 24.00     |
| Filets of St. Peter fish sauteed with garlic,olive oil,white wine,then topped with bread crumbs and shredded parmesan cheese and baked in the oven on a sizzling plate |              |
| <b>Flounder Florentine</b> .....   | \$ 23.00     |
| Filet of Flounder stuffed with spinach and feta cheese,topped with olive oil,baked in the oven on sizzling plate   |              |
| <b>Grilled Jumbo Shrimp</b> .....  | \$ 19.00     |
| Marinated Jumbo Shrimp,char-grilled  |              |
| <b>Grilled Swordfish</b> .....   | \$ 20.00     |
| Chunk of marinated Swordfish,char-grilled  |              |
| <b>Jumbo Shrimp and Swordfish Combination</b> .....  | \$ 21.00     |
| Jumbo Shrimp and chunks of Swordfish,char-grilled  |              |
| <b>Flounder</b> .....  | \$ 18.00     |
| Filet of Flounder <u>dredged in flour,and lightly pan fried</u> then topped with extra virgin olive oil and lemon sauce  |              |