

Small Plates

HOMEMADE GREEK SPREADS

Hummus 6

Chickpeas, tahini & roasted red pepper

Tzatziki 6

Greek yogurt, cucumber & garlic

Melitzanosalata 7

Roasted eggplant, garlic, tomatoes, parsley,
& extra virgin olive oil

Taramosalta 8

Cured carp roe, Olive Oil & Lemon Juice

SERVED WITH GRILLED PITA WEDGES
& CUCUMBER ROUNDS

Sampler of two 10



Entrées

SERVED WITH SIDE SALAD

LAND

Fillet Mignon 33

Pan seared with red wine sauce

Flat Iron Steak & Potatoes 22

8 oz choice beef grilled & served with
steak sauce

Steak Diane 35

Tenderloin medallions with mushrooms &
Dijon sauce

Lamb Chops market

Seasoned, grilled & finished with
a red wine reduction

Chicken Parmesan 20

Crispy chicken breast baked with
marinara & provolone, served over pasta

Chicken Marsala 20

Sautéed with cremini mushrooms &
finished in a Marsala wine sauce

SEA

Mediterranean Salmon 23

Seared & baked with tomato, olives, feta
& fresh herbs, served with lemon white
wine sauce

Cioppino 25

Mussels, clams, shrimp, fish fillet
& fish broth in a white wine and
tomato based stew

Crab Cake Dinner market

6 oz jumbo lump fresh crab meat

Seafood Combo market

Jumbo lump Crab and Dayboat
Scallops

ASK YOUR SERVER ABOUT
OUR DAILY SPECIALS

Greek Specialty Platters

Pastitsio 15

Greek noodles & seasoned ground beef
baked in a bechamel sauce, served with
Greek Salad, pita & tzatziki

Moussaka 15

Seasoned ground beef, eggplant & potato
baked in a bechamel sauce, served with
Greek Salad, pita & tzatziki

Chicken Souvlaki 18

Skewer of marinated chicken breast
kabobs served with side salad, grilled
vegetables, rice, tzatziki & pita



Sandwiches

SERVED WITH FRIES OR MINI GREEK SALAD - ADD 3

Charbroiled Hamburger 13

Aged, all-natural Angus beef

Black & Blue Bacon Burger 15

Bleu cheese filled burger with bacon

Crab Cake market

Always fresh blend of jumbo and lump
crab meat

Gyro 14

Lamb & beef wrapped in pita with
lettuce, tomato, onion, feta & tzatziki

Chicken Breast Sandwich 12

Blackened or simply prepared, served with
with lettuce, tomato & fries

Appetizers

Marinated Olives & Feta 5

Cracked green, oil-cured & Kalamata with feta cubes

Spanakopita 8

Spinach, feta, spring onions & dill

Traditional Dolmades 7

Grape leaves stuffed with ground beef & rice

Vegan Dolmades 7

Rice, golden raisins, walnuts, fresh herbs

Steamed Mussels 12

Shalot, garlic, wine, butter & cream, crust bread

Saganaki 12

Kasseri cheese flambéed with brandy & served with pita

Oysters Rockefeller 12

House favorite, prepared with spinach & shallots

Day Boat Scallops market

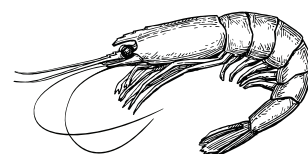
Daily preparation

Calamari 12

Crispy or sautéed with tomato & red wine

Greek Appetizer Sampler 17

Spanakopita, dolmades, olives,
choice of two spreads, pita & cucumber rounds



Salads

Paul's Greek Salad 8

Greenhouse lettuces, spring mix,
tomato, cucumber, red onions,
Kalamata olives, feta & house dressing

Classic Caesar Salad 8

Chopped romaine, homemade Caesar
dressing with garlic croutons

Pitabilities 7

Mini Greek salad served on pita with
choice of protein

ADD A PROTEIN TO YOUR SALAD OR PITA

Fresh Salmon Fillet 13

Chicken Kabob 5

Crispy Calamari 8

Fresh Tuna 6 oz market

FRESH SALADS
FRESH INGREDIENTS
FRESH TASTE

Soup

Avgolemeono cup 4, bowl 7
Chicken, orzo & lemon

Soup of the Day

Specialty Salads

Blackened Steak Salad 22

Flat iron steak, baby lettuces,
bleu cheese crumbles, walnuts,
cucumbers, grape tomatoes &
roasted red pepper dressing

Salmon Chipotle 21

Seared fillet with spicy chipotle
pepper sauce & bleu cheese over a
bed of baby spinach.

Greek Mezes

Greek Meze Dinner \$25

Starts with a choice of:

Paul's Greek Salad, Avgolemono Soup
or Sampler of Spreads

DINNER INCLUDES:

Spanakopita & Dolmades
And a choice of one: Pasitiso or Mousaka

ADD ON

Chicken Kabob - 5

PERFECT FOR DINNER OR SHARED APPETIZER

Sides

Baby Spinach Sautéed with
Lemon & Olive Oil 5

Grilled Seasonal Vegetables 5

Oven Roasted Lemon Potatoes 4

Side Pita 1.5

Fries 3

Rice Pilaf 3

Basket of Garlic Bread 4

Twice Baked Potato 4.50

Side Greek or Cesar Salad 5

Beverages

COCKTAILS

KENTUCKY PEACH MULE 10
*Jim Beam Peach, fresh lime & ginger
beer served in a copper mug*

SALTY DOG 11
*Hendrick's Gin & grapefruit juice
served on the rocks with a salt rim*

PERFECT MARGARITA 11
*Patron Silver, Grand Marnier & fresh
lime served up or on the rocks*

SILVER BACK 11
*Patron Silver, grapefruit juice &
cranberry juice garnished with wedge of
lime on the rocks*

SMALL BATCH MANHATTAN 14
*Michter's American Whiskey or Bourbon,
sweet vermouth & bitters garnished with
a cherry up or on the rocks*

DOMINICAN SUNSET 10
*Brugal Extra Dry Rum, Licor 43 &
orange juice garnished with a cherry
& served up*

DARK AND STORMY 10
*Gosling's Dark Rum & ginger beer
served on the rocks*

PYRAT PUNCH 10
*Pyrat Rum, pineapple juice, orange
juice & dash of bitters garnished with a
cherry served on the rocks*

AUSTIN MULE 10
*Tito's Vodka, fresh lime & ginger beer
served in a copper mug*

GREEK SPIRITS

OUZO 7
*Anise flavored liquor served neat or on
the rocks with a splash of water*

HARAKI 7
Greek Style Grappa served chilled

METAXA FIVE STAR 8
Greek style brandy served neat

RAKOMELO 7
*Cretan moonshine infused with
cinnamon & honey served warm*

CRAFT SPIRITS & SMALL BATCH

TITO'S
Vodka, Texas

Noble Oak
Rye Whiskey, Indiana

MICHTER'S
*American Whiskey &
Bourbon, Kentucky*

STOLEN
*Raw Honey & Orange Peel Straight
Rye Whiskey, Ohio*

BOTTLED BEER

MYTHOS 6
Greece

PERONI 6
Italy

YUENGLING 4

BUDWEISER 4

BUD LIGHT 4

MICHELOB ULTRA 4

MILLER LITE 4

BECKS 4
Non-Alcoholic

**ASK YOUR SERVER ABOUT
OUR BEERS ON TAP**

HALF PRICE WINE NIGHT

**JOIN US ALL DAY
WEDNESDAYS
FOR 1/2 PRICE
WINE BOTTLES**

NON-ALCOHOLIC

SAN PELLEGRINO
AQUA PANNA/FUJI
16oz 3 32oz 6
Flat & Sparkling Bottled Water

FRAPPE 4.00
Greek Iced Coffee

FRESH BREWED COFFEE 3.00
Ceremony Coffee, Locally Roasted

FRESH BREWED ICED TEA 3.00

FOUNTAIN SODAS 3.00

RED WINE

PINOT NOIR 65
Alexana, Oregon

PINOT NOIR 50
Siduri, Santa Barbara County

PINOT NOIR 45/13
Lundeen, "MonPere", Willamette Valley

PINOT NOIR 28/8
Between the Vines, California

MERLOT 45/13
Skyfall Vineyard, Columbia Valley

MERLOT 34/9
Bogel Vineyard, California

SYRAH 40
Domaine Du Serre Des Vignes, France

SYRAH 45
Cambria, Santa Maria Valley

SHIRAZ 36/10
Franklin Tate, Margaret River Australia

*** CHATEAUNEUF DU PAPE 110**
Famille Perrin "Les Sindors", France

RED BLEND 75
Di Arcanum "Il Fauno", Toscana

**MAVROTRAGANO/
MANDILARIA 60**
Sigalas "MM", Santorini

COTE DU RHONE 36
Chateau De Marjolet, Rhone

RED BLEND 48
Spice Route "Chakalaka", Western Cape

RED BLEND 40
Gundlach Bundschu

"Mountain Cuvee" Sonoma County

RED BLEND 36/10
Skouras "Zoe", Peloponnese

*** CABERNET SAUVIGNON 90**
*Stonestreet Estate Vineyards, Alexander
Valley*

CABERNET SAUVIGNON 65
Worthy "Sophia's Cuvee", Napa

CABERNET SAUVIGNON 50
Mettler, Lodi

CABERNET SAUVIGNON 45/13
Juggernaut Hillside Select, California

CABERNET SAUVIGNON 36/10
Telios, Lodi

CHIANTI CLASSICO RISERVA 36
Familiga Castenllani, Italy

MALBEC 34/9
Hinojosa, Mendoza

PINOTAGE 32
Barista, South Africa

CARMENERE RESERVA 30
Apaltagua, Chile

PRIMITIVO (ZINFANDEL) 30
Menhir Salento "Quota 31", Italy

ZINFANDEL 36/10
Lapis Luna, California

ZINFANDEL 50
Pedroncelli "Mother Clone", Dry Creek

WHITE WINE

ALBARINO 28/8
Do Zoe, Spain

PINOT GRIGIO 40
Colutta, Friuli

PINOT GRIGIO 28/8
Tenuta Santa Anna, Italy

ASSYRITIKO-ATHIRI 70
Sigalas "AA", Santorini

POUILLY FUME 60
Joseph Mellot, France

SAUVIGNON BLANC 45/13
Matanzas Creek, Sonoma

SAUVIGNON BLANC 36/10
Manu, New Zealand

GROLLEAU GRIS 28/8
Domaine Des Herbauges, France

REISLING 40/11
Leitz, Germany

ROSÉ 34/9
Chateau Montaud, France

BUBBLES

*** BRUT 100**
Veuve Clicquot, France

BRUT 50
La Grand Courtage, France

PROSECCO 40
Perlage, Italy (organic)

ROSE 12
La Grand Courtag, France (187ml)

PROSECCO 10
Les Contesse Italy (187ml)

CHARDONNAY 70
Alexana, Oregon

CHARDONNAY 60
Diatom (unoaked), Santa Barbara

CHARDONNAY 45/13
Raeburn, Russian River Valley

CHARDONNAY 40/11
Domaine Sallet, Macon

CHARDONNAY 28/8
Bogel, California
ASSYRITIKO-ATHIRI 70
Sigalas "AA", Santorini

COTE DU RHONE BLANC 36/10
Chateau De Marjolet, Rhone

WHITE BLEND 36/10
Skouras "Zoe", Peloponnese

* HALF BOTTLES

PINOT NOIR 35
Cambria, Santa Maria Valley

CABERNET SAUVIGNON 40
Beringer "Knights Valley", Sonoma

CHARDONNAY 40
Rombauer Vineyards, Carneros

ROSÉ 30
Fleur de Mer "Cote de Provence", France

SAVIGNON BLANC 35
Mason, Napa Valley

*** - EXCLUDED FROM HALF PRICE WINE NIGHT**