

## Small Plates

### HOMEMADE GREEK SPREADS

#### Hummus 7

Chickpeas, tahini & roasted red pepper

#### Tzatziki 7

Greek yogurt, cucumber & garlic

#### Melitzanosalata 8

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

#### Taramosalta 9

Cured carp roe, Olive Oil & Lemon Juice

SERVED WITH GRILLED PITA WEDGES & CUCUMBER ROUNDS

Sampler of two 12



#### Marinated Olives & Feta 6

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 13

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 13

Crispy or sautéed with tomato & red wine

#### Greek Appetizer Sampler 19

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



## Entrées

SERVED WITH SIDE SALAD

### LAND

#### Fillet Mignon 34

Pan seared with red wine sauce

#### Flat Iron Steak & Potatoes 24

8 oz choice beef grilled & served with steak sauce

#### Steak Diane 35

Tenderloin medallions with mushrooms & Dijon sauce

#### Lamb Chops 36

Seasoned, grilled & finished with a red wine reduction

#### Chicken Parmesan 22

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

#### Chicken Marsala 22

Sautéed with cremini mushrooms & finished in a Marsala wine sauce

### SEA

#### Mediterranean Salmon 24

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

#### Cioppino 26

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 16

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 14

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 14

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

## Appetizers

## 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 14

Chicken Kabob 6

Crispy Calamari 9

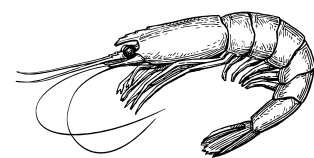
Fresh Tuna 6 oz market

## Soup

Avgolemono cup 5, bowl 8

Chicken, orzo & lemon

Soup of the Day



FRESH SALADS  
FRESH INGREDIENTS  
FRESH TASTE

## Specialty Salads

#### Blackened Steak Salad 24

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

#### Salmon Chipotle 23

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

## Greek Mezes

#### Greek Meze Dinner \$26

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 5

Side Pita 1.5

Fries 3

Rice Pilaf 3

Basket of Garlic Bread 4

Twice Baked Potato 5

Side Greek or Cesar Salad 5

THANK YOU FOR DINING WITH US!

KINDLY NOTE: ONE CHECK PER TABLE, 2-HOUR LIMIT, AND 20% GRATUITY FOR PARTIES OF 6+.

# Beverages

## COCKTAILS

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

**SALTY DOG 12**  
Hendrick's Gin & grapefruit juice  
served on the rocks with a salt rim

**PERFECT MARGARITA 13**  
Patron Silver, Grand Marnier & fresh  
lime served up or on the rocks

**SILVER BACK 12**  
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

**JAMAICAN SUNSET 11**  
Myers white rum, Licor 43 & orange  
juice garnished with a cherry & served  
up

**DARK AND STORMY 11**  
Gosling's Dark Rum & ginger beer  
served on the rocks

**PYRAT PUNCH 11**  
Pyrat Rum, pineapple juice, orange juice  
& dash of bitters garnished with a cherry  
served on the rocks

**AUSTIN MULE 11**  
Tito's Vodka, fresh lime & ginger beer  
served in a copper mug

**CEREMONY ESPRESSO  
MARTINI 14**  
Absolute Vanilla, Kahlua, Bailey's and  
Ceremony espresso

## GREEK SPIRITS

**OUZO 8**  
Anise flavored liquor served neat or on  
the rocks with a splash of water

**HARAKI 8**  
Greek Style Grappa served chilled

**METAXA FIVE STAR 9**  
Greek style brandy served neat

**RAKOMELO 8**  
Cretan moonshine infused with  
cinnamon & honey served warm

## 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**  
Greek Iced Coffee

Ceremony Coffee, Locally Roasted  
**FRESH BREWED COFFEE 3**  
**ESPRESSO 4**  
**CAPPUCCINO 5**  
**LATTE 5**

**FRESH BREWED ICED TEA 3**

**FOUNTAIN SODAS 3**

## RED WINE

**PINOT NOIR 65**  
Trisaetum, Oregon

**PINOT NOIR 50**  
Siduri, Santa Barbara County

**PINOT NOIR 45/13**  
Eola Hills, 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

**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 45/13**  
Juggernaut Hillside Select, California

**CABERNET SAUVIGNON 36/10**  
Black's Station, Yolo County

**CHIANTI CLASSICO RISERVA 36**  
Famiglia Castenllani, Italy

**MALBEC 34/9**  
Hinojosa, Mendoza

**PINOTAGE 32**  
Barista, South Africa

**CARMENERE RESERVA 30**  
Apaltagua, Chile

**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**  
Perfectus, Italy

**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**  
Site, Germany

**ROSÉ 34/9**  
Chateau Montaud, France

## BUBBLES

**\* BRUT 100**  
Veuve Clicquot, France

**BRUT 50**  
La Grand Courtage, France

**PROSECCO 40**  
Villa Marcello, Italy

**ROSE 12**  
Vueve de Vernay, France (187ml)

**PROSECCO 10**  
Feio, Italy (187ml)

**POUILLY FUISSE 75**  
Domaine David Fagot, Burgundy

**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 40**  
Hartford Court, Russian River Valley

**CABERNET SAUVIGNON 40**  
Beringer "Knights Valley", Sonoma

**CHARDONNAY 40**  
Rombauer Vineyards, Carneros

**SAUVIGNON BLANC 35**  
Mason, Napa Valley

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