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STARTERS

TZATZIKI DIP 8

Our own cucumber, garlic, and Greek yogurt dip served with warmed pita

DOLMATHAKIA “STUFFED GRAPE LEAVES” 8

A traditional dish with ground beef and rice wrapped in grape leaves and braised to perfection. Served with our house made lemon sauce

ENTREES

GYRO 10

Rotisserie gyro meat grilled and served on warmed pita with tomatoes and onion and tzatziki sauce, served with your choice of one side

FRENCH DIP 14

Thin sliced roast beef, grilled onion and provolone cheese melted on a toasted baguette, served with your choice of one side

CHICKEN SOUVLAKI 10

Lemon and garlic marinated chicken grilled and served with tomatoes and onion with warm pita and tzatziki, served with your choice of one side

GRECIAN ZITI 16

Grilled chicken, garlic, onion, tomato, pepperoncini and olives, finished with a touch of feta cheese and fresh lemon, served with your choice of Caesar or side salad

SHISH KABOB 26

Marinated and roasted lamb tenderloin and vegetables served with rice and your choice of one side

HAND CUT 14 OZ RIBEYE 33

Trimmed and cut in house thick and juicy, grilled to temperature and served with Au jus, served with your choice of 2 sides

DESSERT

BAKLAVA 8

A sweet, flaky pastry made of layers of phyllo dough, chopped nuts, and syrup

DRINK

KEY LIME PIE MARTINI 9

The blend of vanilla vodka along with pineapple, lime and cream. Garnished with graham cracker and a lime - tastes like key lime pie in a glass!