



STARTERS

DRY GARLIC RIBS

Tender bite-sized boneless pork with homemade ranch dip

MOZZA STICKS

Hand-battered mozzarella with our famous meat sauce

ZUCCHINI STICKS

Battered zucchini served with our home-made tzatziki dip

GREEK DIPS

CHOOSE TWO SPREADS served with oven-baked pita bread

MELITZANOSALATA roasted baby eggplant spread

TZATZIKI our traditional in house-made creamy cucumber yogurt & garlic dip

HUMMUS velvety garlic chickpea dip, blended with freshly squeezed lemon, parsley & olive oil

KOPANISTI spicy red pepper & feta spread

CALAMARI

Breaded in house, crisp-fried & garnished with onions, parsley & served with our homemade tzatziki & oven baked pita

SAGANAKI FLAMBE

Kefalotiri cheese fresh lemon & flaming Brandy... Enjoy the Show!

DOLMADES

Grape vine leaves stuffed with rice, served with tzatziki

OUZO SHRIMP

Five tiger prawns dancing in ouzo, feta, tomatoes & fresh garlic. Served with pita OPA!

SOUP

A delicious daily feature. Ask your server for details

SALAD

All salads are served with oven-baked pita bread

***Add grilled chicken • Add baked salmon with lemon olive oil drizzle*

GREEK SALAD

Crispy romaine lettuce, tomatoes, green peppers, onions, cucumbers, kalamata olives & feta with our tangy homemade greek dressing

CAESAR SALAD

Fresh cut romaine lettuce drizzled in our creamy homemade dressing with croutons

BLACKENED CHICKEN CAESAR SALAD

Blackened chicken, fresh cut romaine lettuce drizzled in our creamy homemade dressing with croutons

HOUSE SALAD

Romaine lettuce, cucumbers, carrots & tomatoes served with our homemade ranch dressing



GREEK DISHES

SOUVLAKI - CHICKEN, LAMB,
BEEF or TIGER PRAWNS

Skewered & marinated in-house with fresh herbs,
served on rice with tzatziki & oven-baked pita

PAITHAKIA (LAMB CHOPS)

Four tender charbroiled chops seasoned with
lemon & greek aromatic oregano on rice

DONAIR (GYROS)

Grilled slices of seasoned beef topped with fresh parsley & onion.
Served with oven-baked pita & tzatziki

MEDITERRANEAN CHICKEN

Chicken breast grilled in a marinade of greek herbs, lemon & olive oil

MOUSSAKA

Our homemade dish oven-baked eggplant, zucchini, potato & ground beef,
layered with creamy béchamel sauce

SPANAKOPITA

Filo pastry stuffed with spinach, feta cheese & onion oven-baked

**All served with greek or caesar salad & our greek lemon roasted potatoes*

STIR-FRY

JAMBALAYA

Spicy Italian sausage, chicken breast & ham with tomatoes, onions &
green pepper sautéed in white wine cajun sauce over penne

SHRIMP JAMBALAYA

Creole jumbo prawns, chunks of tomato, green pepper & onion smothered
in white wine cajun spices on penne

CREAMY CHICKEN CURRY

Spicy yellow curry sauce, mixed with grilled chicken, green pepper
& onion over penne

VEGETABLE STIR-FRY

Fresh crisp carrots, snap peas, broccoli & cauliflower stir-fried crunchy
in a tangy sweet- sauce over rice

**Add four tiger prawns or chicken*

PASTA

SPAGHETTI BOLOGNESE

Our famous bolognese sauce, ground beef, roma tomatoes
& fresh herbs • **Baked**

**Add meatballs*

LASAGNA

Mafalda pasta smothered in our home-made bolognese sauce
topped with mozzarella cheese & oven-baked

**Add meatballs*

CREAMY ALFREDO

Parmesan cream sauce with hints of garlic served over fettuccini

SHRIMP ALFREDO

Tiger prawns smothered in our parmesan cream sauce over fettuccini

CAJUN CHICKEN ALFREDO

Spicy parmesan cream sauce served over fettuccini

ATHENIAN PASTA

Chicken or Tiger Prawns tossed on angel hair pasta with chunks of
tomato, feta cheese & fresh garlic sauce

**Add bread*



SEAFOOD

CUBAN LOBSTER TAIL

Oven-baked in garlic butter,
served on rice (7oz.) **Market price** | Two Tails **Market price**

BAKED SALMON FILLET

Seasoned & oven-baked in garlic butter

HADDOCK

Lightly hand-battered drizzled with lemon & olive oil demi-glaze

NEW YORK STEAK (9oz.) & LOBSTER

Chargrilled AAA certified Angus beef® striploin with savoury mushrooms
& oven-baked lobster tail in garlic butter **Market price**

STEAKS & ENTREES

NEW YORK (9oz.)

Chargrilled AAA certified Angus beef® striploin with savory juicy mushrooms

BLACKENED NEW YORK (9oz.)

AAA certified Angus beef® dry-rubbed with cajun spices & chargrilled

PEPPERCORN NEW YORK (9oz.)

AAA certified Angus beef® striploin drizzled with home-made creamy
mushroom peppercorn demi-glaze

MUSHROOM SIRLOIN (10oz.)

AAA certified Angus beef® chargrilled with sautéed mushrooms

TERIYAKI SIRLOIN (10oz.)

AAA certified Angus beef® glazed with our sweet teriyaki sauce & seared pineapple

LOUIE'S RIBS - BBQ or GREEK STYLE

Pork ribs slow-cooked tender & juicy, marinated with our in-house BBQ sauce
or full rack marinated in traditional greek spices

TERIYAKI CHICKEN

Grilled chicken breast brushed with sweet teriyaki sauce & seared pineapple

BLACKENED CHICKEN

Dry-rubbed with our home-made cajun spices chargrilled juicy

VEAL CUTLETS

Tender breaded beef, grilled & smothered in our homemade gravy

CHICKEN TENDERS

Breaded strips of chicken, fried crispy

**All served with soup to start, vegetables & choice of greek roasted potatoes, steak fries or rice.
Add Italian bread*

DESSERTS *Ask server for the selection*

SIDES

CHEESE / TZATZIKI / HUMMUS / BREAD / KOPANISTI

MELITZANA / PITA / GREEK ROAST POTATOES / FETA

BEVERAGES *Only soft drinks are refillable*

COFFEE/TEA / SOFT DRINKS (one size) / MILK (one size)

ICED TEA *no refills* / HERBAL TEAS / JUICE cranberry / orange / apple / pineapple

KIDS MENU *children 12 years & under • pop or milk included*

SPAGHETTI BOLOGNESE / PENNE ALFREDO

CHEESEBURGER includes fries or greek lemon roasted potatoes