

## Dinner Menu

### Mezes – Antipasto – Appetizers

Kalamari. . . . . 15

Deep fried baby squid served with tzatziki and diced onions.

Chicken Fingers. . . . . 11

Choice of honey mustard or plum sauce.

Garithes Skorthato. . . . . 12

Tiger prawns sautéed with fresh garlic and butter.

Garithes Metaxa. . . . . 13

Tiger prawns sautéed with garlic and marinara sauce, finished with Metaxa Brandy and feta cheese.

Spanakopita. . . . . 14

Spinach and feta cheese baked in filo pastry.

Tiropita. . . . . 14

Assorted Greek cheeses baked in filo pastry.

Dolmathes Avgolemono. . . 15

Grapevine leaves stuffed with rice and ground beef topped with a creamy avgolemono (egg/lemon) sauce.

Zucchini Sticks. . . . . 12

Breaded zucchini with ranch or tzatziki sauce.

### Salates – Insalata – Salads

Greek Salad. . . . . HALF 7 . . FULL 14

Tomatoes, green peppers, onions, cucumbers, olives and feta cheese.

Caesar Salad. . . . . HALF 7 . . FULL 14

House Salad. . . . . HALF 7 . . FULL 14

Seasonal, crisp greens.

**Add regular or cajun chicken to any salad . . . . . 5**

**Add prawns to any salad. . . . . 6**

**Dips: All dips served with two pita breads.**

Greek Dip. . . . . 9

Feta cheese, tomato sauce & cracked pepper.

Houmos. . . . . 9

Most popular Greek dip made with chick peas, garlic and lemon.

Tzatziki. . . . . 9

A yogurt, cucumber and garlic dip.

Tri Dip Sampler. . . . . 18

A combination of houmos, tzatziki and Greek dip.

Two Pita Bread. . . . . 3

Two Loaves with Dip. . . . . 3

Two Garlic Toast. . . . . 3

## **Greek Specialties**

Beef or Chicken Souvlaki. . . . . 25

    Extra Skewer. . . . . 14

Souvlaki Combo. . . . . 29

    Tiger prawns served with either chicken or beef.

Greek Ribs. . . . . 28

    Baby back pork ribs charbroiled with lemon, garlic and oregano.

Kalamari. . . . . 24

    Deep fried baby squid served with rice, potato, Greek salad.

Mousaka. . . . . 25

    A popular Greek casserole with leaves of eggplant, zucchini and ground beef, topped with bechamel sauce.

Garithes (Garlic Prawns). . . . . 26

    Black tiger prawns sautéed in butter and fresh garlic.

Paithakia Skaras. . . . . 32

    Lamb chops marinated the traditional way and charbroiled.

Steak & Spaghetti. . . . . 29

Ribs & Spaghetti. . . . . 29

Steak & Prawns. . . . . 35

Pepper Steak. . . . . 25

Arni Psito. . . . . 32

    Roasted lamb.

Spanakopita Dinner. . . . . 22

Tiropita Dinner. . . . . 22

Dolmathes Dinner. . . . . 24

    All of the above entrees are served with Greek salad, rice, roast potato and tzatziki sauce with pita bread.

Kota Gemisti. . . . . 25

    Oven-baked chicken breast stuffed with spinach and feta cheese, topped with feta cream sauce.



**Greek Combos for Two**

Platter A. . . . . 68

Greek salad to start, mousaka, chicken and beef souvlaki, dolmathes, spanakopita, tiropita, rice pilaf, roast potatoes, tzatziki, humous, and pita bread.

Add salad. . . . . 4.00 per person

Platter B. . . . . 68

Greek salad to start, lamb chops, chicken and beef souvlaki, dolmathes, spanakopita, tiropita, rice pilaf, roast potatoes, tzatziki, humous, and pita bread.

Add salad. . . . . 4.00 per person

Appetizer Platter. . . . . 32

Spanakopita, tiropita, dolmathes, calamari, humous, tzatziki, and two pita bread.

Seafood Platter. . . . . 92

Greek salad to start, calamari, salmon, halibut, 6 breaded prawns, 6 garlic prawns, 6 scallops, 6 mussels, rice pilaf, roast potatoes, tzatziki, humous, pita bread, and seafood sauce.

**NO SUBSTITUTIONS, NO EXCEPTIONS PLEASE**

## **Pasta**

Linguine Vongole. . . . . 17

Tender baby clams sautéed with shallots, white wine and parsley. Served over linguine with basil tomato or alfredo sauce.

Pollo Trenette. . . . . 18

Fresh chicken breast sautéed with mushrooms, sweet peppers and roma tomatoes. Tossed with linguine in a light tomato sauce.

Penne Salsiccia. . . . . 18

Spicy Italian sausage sautéed with bell peppers, roasted garlic and sundried tomatoes. Served over penne with tomato sauce.

Fettuccini Alfredo. . . . . 15

The famous Italian classic with fresh cream and garlic sauce.

Fettuccini Primavera. . . . . 18

Seasonal vegetables sautéed with shallots and white wine in a roasted garlic and cream sauce.

Add chicken . . . . . 5

Pasta a la Grecque. . . . . 15

Spaghetti with a zesty feta and tomato sauce.

Spaghetti Bolognese. . . . . 15

Done the Italian way with fresh herbs in a thick and hearty meat sauce.

Fettuccini Pescatore. . . . . 21

Clams, prawns, mussels and scallops sautéed with red wine and garlic. Served over fettuccini in a rosé sauce.

Penne Pesto. . . . . 15

Done traditionally with garlic, fresh basil, pine nuts, olive oil and parmesan.

With chicken. . . . . 20

Baked Lasagna. . . . . 17

With meat sauce or tomato sauce topped with mozzarella.

Add meatballs. . . . . 3

Add chicken. . . . . 5

Chicken Curry Penne. . . . . 18

Pieces of chicken chopped up and mixed in a light cream sauce, onions with sautéed green and red peppers on a bed of penne noodles.

## Sweet Talk

Bougasta . . . . . 8

Filo pastry filled with custard, grand marnier and topped with icing sugar and honey.

Tiramisu . . . . . 8

An Italian coffee flavoured dessert made with mascarpone cheese and ladyfinger cookies, then dusted with chocolate.

Baklava . . . . . 8

Layers of filo pastry with almonds and walnuts topped with honey syrup.

Cheesecake . . . . . 7

A changing favourite. Your server would be happy to sweet talk you!

Ice Cream . . . . . 5

Add strawberries . . . 1



## Daily Lunch Menu – Lunch Menu Is Not Currently Available

### Pasta

Linguine Vongole. . . . . 15

Tender baby clams sautéed with shallots, white wine and parsley, served over linguine with basil tomato or alfredo sauce

Pollo Trenette. . . . . 16

Fresh chicken breast sautéed with mushrooms, sweet pepper and roma tomatoes. Tossed with linguine in a light tomato sauce.

Fettuccini Primavera. . . . . 16

Seasonal vegetables sautéed with shallots and white wine in a roasted garlic and cream sauce.

Penne Pesto. . . . . 15

Done traditionally with garlic, fresh basil, pine nuts, olive oil and parmesan.

With Chicken . . . . . 20

Pasta a la Grecque. . . . . 15

Spaghetti with zesty feta and tomato sauce.

Spaghetti Bolognese. . . . . 15

Done the Italian way with fresh herbs in a thick and hearty meat sauce.

Chicken Curry Penne. . . . . 18

Pieces of chicken chopped up and mixed in a light cream sauce, with onions, sautéed green and red peppers on a bed of penne noodles.

### **Burgers: All Burgers served with french fries or caesar salad.**

The Greek Burger. . . . . 15

Beef patty, onions, tomato, lettuce, feta and tzatziki.

Zorba Burger. . . . . 16

Roast lamb, onions, lettuce, tomato and tzatziki.

Chicken Burger. . . . . 15

Broiled chicken breast, lettuce, tomato and mayo.

Canadian Burger. . . . . 13

Served open-faced with mayo, lettuce, tomato, onions and cheddar cheese.

add bacon. . . . . 4  
add mushrooms. . . 4  
Veggie Burger. . . . . 15

Appetizer Platter for Two. . . . 32

Spanakopita, tiropita, dolmathes, kalamari, houmos, tzatziki and two pita bread.

**Entrees**

Kalamari. . . . . 15

Deep fried baby squid served with tzatziki and diced onions.

Chicken Fingers. . . . . 12

Served with french fries or Caesar salad.

Dolmathes Avgolemono. . . . .14

Grapevine leaves stuffed with rice and ground beef topped with a creamy lemon sauce.

Tiropita. . . . . 15

Assorted Greek cheeses baked in filo pastry. Served with Greek or Caesar salad.

Spanakopita. . . . . 15

Spinach and feta cheese baked in filo pastry. Served with Greek or Caesar salad.

Gyro – beef or chicken. . . . . 15

A traditional favourite topped with diced onions, tomato and tzatziki in a pita bread served with Greek or caesar salad or french fries.

Gyro – vegetarian. . . . . 15

Beef, Chicken or Pork Souvlaki. . . . 17

Served with rice pilaf, roast potatoes, tzatziki, pita bread and salad.

Steak Sandwich. . . . . 17

6 oz. steak charbroiled to order, served on garlic toast with french fries, house or Caesar salad.

Fish & Chips. . . . . 15

2 pieces of fish, fries and coleslaw.

**Sandwiches: All sandwiches served with french fries or Caesar salad.**

Super Melt. . . . . 15

Corned beef, thousand island dressing, tomato and swiss cheese, baked until golden brown.

Corned Beef on Rye. . . . . 15

Cold or hot.

Reuben. . . . . 17

Corned beef, thousand island dressing, sauerkraut topped with swiss cheese, baked until golden brown.

**Salads**

Greek Salad. . . . HALF 7. . FULL 14

Tomatoes, green peppers, onions, cucumbers, olives and feta cheese.

Caesar Salad. . . . HALF 7. . FULL 14

House Salad. . . . HALF 7. . FULL 14

Seasonal, crisp greens.

**Add regular or cajun chicken to any salad . . . . 5**

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**Dips: All dips served with two pita breads.**

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Tri Dip Sampler. . . . . 18

A combination of houmos, tzatziki and Greek dip.

Two Pita Bread. . . . . 3

Two Garlic Toast. . . . . 3

**On the Light Side**

Deep Fried Zucchini Sticks. . . . 13

Served with Caesar salad and tzatziki or ranch dressing.

**Desserts Available:** Please ask your server.

**NO SUBSTITUTIONS, NO EXCEPTIONS PLEASE!**

