

Dinners served with soup OR salad, rice OR potatoes

	<u>a la carte</u>	<u>dinner</u>
Half Roasted Lemon Chicken	\$ 6.00	\$ 9.00
Whole Roasted Chicken	\$ 9.00	\$14.00
Arni Tis Souvlas (Fresh Roasted Lamb)	\$ 13.00	\$16.00
Kontosouvli (Fresh Roasted Pork)	\$ 11.00	\$14.00
Lamb and Pork Combination Plate	\$ 14.00	\$17.00
Grilled Octopus	\$ 9.00	\$ 11.00
Glykathia (Pan Fried Sweet Breads)	\$ 9.00	\$ 11.00
Beef or Chicken Kebob – Our famous Beef or Chicken marinated Greek Style skewed up with tomatoes, onions and peppers served over a bed of rice.	\$ 9.00	\$ 11.00

Colossal Dinners – Theipnos

All served with a Greek Salad

Yia Yia's Eggplant – Garden fresh eggplant topped with tomatoe sauce & three cheeses	\$ 10.00
Pastichio – Layers of macaroni and chopped meat topped with Béchamel Cheese Sauce	\$ 12.00
Moussaka – Layers of eggplant, potato and chopped meat, topped with Béchamel Cheese Sauce	\$ 12.00
Spinach Pie – Mixture of spinach, greens, onions and feta cheese centered in filo dough	\$ 10.00
Chicken Akrata – Chicken Breast stuffed with spinach and feta, served over rice	\$ 12.00
Tiropita – Greek Cheese Pie wrapped in fillo dough	\$ 10.00
Yemistes Pepperies – Stuffed Pepper with chopped meat and rice, topped with melted feta	\$ 10.00
Combo Platter – Spinach Pie, Moussaka and Pastichio	\$14.00
Kota Kapaeri – Chicken Breast with artichokes & capers in a lemon white wine sauce	\$14.00
Kota Alla Corfu – Chicken Breast with roasted peppers, artichokes, and feta in a tomato olive sauce	\$14.00
Kota Alla Limnos – Chicken Breast with mushrooms and olives, in a light brown sauce	\$14.00

From Poseidons World – Thalasinia

All served with a Greek Salad

Bakaliaro – Batter fried cod fish served with scordalia (garlic potato puree)	\$ 10.00
Stuffed Filet of Sole – Stuffed with spinach & feta, served over rice	\$ 16.00
Athenian Stuffed Shrimp – Shrimp stuffed with crabmeat, served over rice	\$ 14.00
Shrimp a la Santorini – Shrimp baked with feta cheese and tomatoes in a casserole	\$ 14.00
Mussels – Pan seared mussels sautéed in a white wine garlic sauce	\$ 11.00
Broiled Salmon – Fresh Red Salmon cooked over the open flame	\$ 15.00
Broiled Filet of Sole – Fresh Filet of Sole cooked over the open flame	\$ 15.00
Stuffed Salmon – Red Salmon stuffed with crabmeat sautéed in our famous scampi sauce	\$ 16.00
Catch of the day ** Please ask your server for details **	\$ P/A

**Visit our Fresh Fish Display Available Daily
Please allow 20 – 25 minutes for cooking!**

WARNING – Consuming raw or undercooked meat or seafood may increase risk of food borne illness