



March 19 – 26, 2018

## LUNCH MENU \$18.18 per person

Choose one from each category

### Appetizer

#### Grilled Halloumi

Grilled, authentic Cypriot goat cheese served with fresh pita bread.

#### Spanakopita

Phyllo triangles filled with a spinach and cheese mixture.

#### Ouzo Greek Shrimp

Shrimp sautéed in an ouzo infused tomato sauce, topped with feta cheese, & baked in the oven.  
Served with pita bread.

#### Saganaki

Seared Kasserri cheese flamed with brandy.

#### Greek Salad <sup>GF</sup>

Fresh mixed Greens, tomatoes, cucumbers, bell peppers, onion, feta cheese, Kalamata olives, artichoke hearts and pepperoncini, served with Greek dressing.

#### Caesar Salad

Chopped romaine lettuce topped with freshly grated Parmesan cheese and croutons.

#### Horiatiki Salad <sup>GF</sup>

Tomatoes, cucumbers, feta cheese, Kalamata olives, onions, and bell peppers, pepperoncini and artichoke hearts served with Greek dressing.

#### Mixed Greens Salad <sup>GF</sup>

Fresh mixed greens, tomatoes, cucumbers, bell peppers and onions.

#### Avgolemono Soup <sup>GF</sup>

Traditional Greek egg-lemon soup made with chicken, egg, rice, and lemon juice.

*\*\*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any allergies that you may have.*



March 19 – 26, 2018

## MAIN COURSE

### Greek Chicken <sup>GF</sup>

Slow-cooked 1/2 chicken seasoned with olive oil oregano & lemon juice served over roasted Greek style potatoes and fresh vegetables.

### Greek Salmon <sup>GF</sup>

7 ounces of baked Arctic salmon topped with a mixture of tomatoes, basil, kalamata olives, and feta cheese. Served with a rice pilaf and a side of asparagus.

### Mousaka

An eggplant casserole with potatoes and ground beef, covered with Béchamel sauce.

### Homemade Baked Lasagna

Pasta layered with beef and ricotta cheese, topped with marinara sauce and mozzarella cheese, and baked in the oven

### Gyro Sandwich

Thin slices of beef and lamb gyro served on pita and topped with lettuce, tomato, cucumber, onion and feta. Served with tzatziki sauce on the side.

### Greek Hoagie

Salami, Ham, Gyro, Feta, Provolone, Pepperoncini's, Onions, Mayo, & Our House Dressing on a Hoagie Bun.

### When Rueben Met Rachel

Take corned beef, sauerkraut, thousand island and Swiss on rye bread, then take turkey, sauerkraut, thousand island, and Swiss, on rye bread and put them together.

### Tuna Club

Tuna salad topped with lettuce, tomato, onion, avocado, hard boiled egg, and a Dijon mayo. Served on toasted sourdough.

### Chicken Souvlaki Salad

Tender chunks of marinated chicken tossed in tomatoes, cucumbers, onions, lettuce, parsley, Greek olives, feta cheese topped in our light dressing and served with pita triangles.

## DESSERT

Baklava

Beignets

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March 19 – 26, 2018

## **DINNER MENU \$28.18 per person**

Choose one from each category

### **Appetizer**

#### **Grilled Halloumi**

Grilled, authentic Cypriot goat cheese served with fresh pita bread.

#### **Spanakopita**

Phyllo triangles filled with a spinach and cheese mixture.

#### **Ouzo Greek Shrimp**

Shrimp sautéed in an ouzo infused tomato sauce, topped with feta cheese, & baked in the oven.  
Served with pita bread.

#### **Saganaki**

Seared Kasserli cheese flamed with brandy.

#### **Greek Salad <sup>GF</sup>**

Fresh mixed Greens, tomatoes, cucumbers, bell peppers, onion, feta cheese, Kalamata olives, artichoke hearts and pepperoncini, served with Greek dressing.

#### **Caesar Salad**

Chopped romaine lettuce topped with freshly grated Parmesan cheese and croutons.

#### **Horiatiki Salad <sup>GF</sup>**

Tomatoes, cucumbers, feta cheese, Kalamata olives, onions, and bell peppers, pepperoncini and artichoke hearts served with Greek dressing.

#### **Mixed Greens Salad <sup>GF</sup>**

Fresh mixed greens, tomatoes, cucumbers, bell peppers and onions.

#### **Avgolemono Soup <sup>GF</sup>**

Traditional Greek egg-lemon soup made with chicken, egg, rice, and lemon juice.

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March 19 – 26, 2018

## MAIN COURSE

### Greek Chicken <sup>GF</sup>

Slow-cooked 1/2 chicken seasoned with olive oil oregano & lemon juice served over roasted Greek style potatoes and fresh vegetables.

### Lamb Chops\*\*

Lamb chops grilled to perfection and topped with a red wine reduction. Served with garlic mash potatoes and broccolini.

### Baked Salmon with Chablis Dill Sauce <sup>GF</sup>

Baked Salmon topped with our Chablis dill sauce. Served with a rice pilaf and sautéed jumbo asparagus.

### Mousaka

An eggplant casserole with potatoes and ground beef, covered with Béchamel sauce.

### Homemade Baked Lasagna

Pasta layered with beef and ricotta cheese, topped with marinara sauce and mozzarella cheese, and baked in the oven

### Spaghetti Carbonara

Spaghetti tossed with bacon, onions, egg, and Parmesan cheese.

### Chicken Souvlaki Platter

Greek style chicken souvlaki served on an open face pita and topped with tomatoes, cucumber, onion, and feta cheese, served with fries and a side of tzatziki.

### Smothered Filet Mignon

6oz filet mignon topped with a cabernet mushroom sauce sautéed onions and mushrooms and blue cheese crumbles. Served with garlic mashed potatoes and creamed spinach.

### Kalypso's Grilled Shrimp

Shrimp marinated in olive oil and garlic and topped with a garlic white wine sauce. Served with a rice pilaf and asparagus

## DESSERT

Baklava

Beignets

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