

SPREADS*Single Spread 8. Three Spread Combo 15.*

Yogurt "Tzatziki"
 Caviar "Taramosalata"
 Eggplant "Melitzanosalata"
 Kalamata Olive & Fig Tapenade
 Sweet Red Pepper
 Garlic Potato "Skordalia"
 Spicy Feta "Tyrokafteri"
 Hummus

*All Spreads served with Pita Bread. Extra Pita is \$1.50***CHEESE**

Feta & Olives 10.
 Haloumi 11.
 Saganaki "Ouzo Flamed" 13.

PIES

Spinach & Feta "Spanakopita" 9.
 Feta Cheese "Tyropita" 9.
 Chicken "Kotopita" 9.

VEGETARIAN

Vegetable Moussaka 11.
 Baked White Beans "Gigandes" 9.
 Baked Baby Okra "Bamies" 9.
 Dolmades 9.
 Seasonal Peppers *stuffed with Feta & Herbs* 11.
 Spinach & Rice "Spanakorizo" 9.
 "Dakos" Wheat Crisps topped with Tomatoes & Feta Cheese 10.
 Stuffed Eggplant Rolls *filled with Feta & served on Marinara* 11.
 Grilled Vegetables *Zucchini, Portobello Mushroom, Peppers, Eggplant* 14.
 Stuffed Artichokes *filled with Feta & Herbs* 12.
 Greek Salad "Horiatiki" *cucumbers, tomatoes, peppers, red onion, feta cheese, kalamata olives & house dressing* 8.

Ulysses Chopped "Marouli" *fresh lettuce, green onions, dill, feta cheese & red wine vinegar dressing* 8.

Horta & Beets *Boiled Beet Greens with olive oil & lemon* 10.
 Lemon Potatoes, Whipped Potatoes or Garlic Fries 6.

MEAT

Greek Rice 6.
 Meat & Rice Dolmades 10.
 Greek Sausage "Loukaniko" 11.
 Meatballs "Keftedes" 11.
 Greek Meatballs "Soutzoukakia" *stewed in Tomato Sauce* 11.
 Sausage & Spicy Peppers "Spetzo fai" *served in Tomato Sauce* 12.
 Chicken Skewer 11.
 Beef Skewer 12.
 Lamb Skewer 13.
 Moussaka *Choice of Beef or Chicken* 11.
 Pastitsio *Baked Pasta & Seasoned Ground Beef w/Bechamel* 11.

SEAFOOD

Filet Mignon Stew "Stifado" 15.
 Fried Calamari 11.
 Fried Smelts "Marides" 11.
 Shrimp "Garides Saganaki" 15.
 Mussels *in a white sauce w/ Herbs* 13.

	Grilled Octopus <i>olive oil, lemon & oregano</i>	13.
	Marinated Octopus “Xidato” <i>olive oil, vinegar & herbs served chilled</i>	11.
	Crab Cakes “Kavourokftedes”	13.
SOUPS	Lemon Chicken “Avgolemono”	7.
	Lentil “Fakes”	7.
	Soup of the Day	8.
DINNER SALADS	Grilled Steak Salad <i>fresh mixed greens, tomatoes, red onion, peppers, feta cheese kalamata olives & house dressing</i>	21.
	Baby Spinach & Beet Salad <i>choice of Lamb or Chicken Gyro meat, spinach, beets, tomatoes, feta cheese & balsamic dressing</i>	19.
	Seafood Salad <i>grilled salmon, grilled scallops, grilled shrimp, fresh arugula, tomatoes candied walnuts, avocado & lemon dressing</i>	25.
	Ulysses Crab Salad <i>fresh spinach, romaine lettuce, red onion, seedless grapes, dill, crabmeat & red wine dressing</i>	23.
PASTA	Village Pasta	16.
	<i>Kalamata Olives, Chopped Tomatoes, Feta Cheese, Red Sauce, Parsley on a bed of Angel Hair Pasta</i>	
	Chicken Pasta	18.
	<i>Chicken Breast, Mushrooms, Green Onions, Garlic, Pamesan Cheese tossed with Penne in a Cream Sauce</i>	
	Meat Sauce Pasta	18.
	<i>Seasoned Ground Beef with Mushrooms, Green Onions, Pamesan Cheese tossed with Linguini in a Tomato Sauce</i>	
	Shrimp Pasta	21.
	<i>Sauteed Shrimp w/ Olive Oil, Green Onions, Feta Cheese tossed with Angel Hair Pasta in a Tomato Sauce</i>	
	Seafood Pasta	24.
	<i>Mussels, Scallops & Shrimp w/ Mushrooms, Garlic, Parsley tossed with Linguini in a Cream Sauce</i>	
PLATES	Grilled Lemon Chicken <i>served with lemon potatoes and market vegetable</i>	20.
	Stuffed Chicken <i>filled w/ feta & spinach w/lemon potatoes & market vegetable</i>	22.
	Gyro Plate <i>Choice of Lamb or Chicken Gyro, pita bread, tzatziki, onion & tomato served w/ lemon potatoes & market vegetable</i>	17.
	Lamb Shank <i>braised w/ tomatoes, peppers & cinnamon w/ lemon potatoes & market vegetable</i>	25.
	Roasted Leg of Lamb <i>roasted w/ lemon, olive oil, garlic & oregano served sliced off the bone w/ whipped potatoes & market vegetable</i>	25.
	Baby Rack of Lamb “Paidakia” <i>served w/ lemon potatoes & market vegetable</i>	32.
	Rib Eye Steak “Brizola” <i>served w/ lemon potatoes & market vegetables</i>	32.
	Salmon <i>Grilled or “Plaki” (Baked w/ Tomatoes, Onions & Rosemary) served w/ lemon potatoes & market vegetable</i>	23.
	White Fish <i>seasonal white fish in a lemon caper sauce served w/ whipped potatoes & market vegetable</i>	24.
	Seafood Skewer <i>grilled salmon, grilled scallop, grilled shrimp, grilled sea bass served w/ rice & market vegetable</i>	25.
	Chilean Sea Bass <i>Grilled or “Plaki” (Baked with Tomatoes, Onions & Rosemary) served w/ whipped potatoes & market vegetable</i>	30.
	Seasonal Whole Fish <i>grilled whole market fresh fish w/olive oil, lemon, garlic & oregano served w/ lemon potatoes & market vegetable</i>	30.

*A gratuity of 18% will be added to all parties of 5 or more
We reserve the right to refuse service to anyone
PLEASE ALERT YOUR SERVER OF ANY ALLERGIES*

