

Dinner

MEZÉDES

MERIDES <i>fried smelts</i>	Tiny fried fish served with our Feta's House Dressing.	\$7.50
SHRIMP MYKONOS	Shrimp sauteed with tomato sauce and feta cheese.	\$8.50
FRIED CALAMARI	Tender squid, lightly breaded and fried, then served with our Feta's House Dressing.	\$8.50
SAUTEÉD CALAMARI	Tender calamari sautéed in olive oil, butter, cream sauce, garlic, herbs and a touch of moskato wine.	\$8.50
DOLMADES <i>stuffed grape leaves</i>	Grape leaves generously stuffed with lean ground beef, lamb, rice, Greek herbs and topped with lemon dill sauce.	\$8.50
SPANAKOPITA <i>spinach pie</i>	Fine layers of filo dough, baked with spinach, feta cheese and a variety of fresh herbs, served warm.	\$4.25
FETA & OLIVES	Greek feta cheese and kalamata olives with a lemonato sauce.	\$6.50
SAGANAKI OPA <i>flaming cheese</i>	Seared kasseri cheese.	\$7.50
FRIED FETA	Breaded and cubed feta fried and served with marinara.	\$7.00
STUFFED MUSHROOMS	Mushroom cups stuffed with shrimp, crab meat, scallops and baked with a lite cheese sauce.	\$8.50
ESCARGOT <i>10 pieces</i>	Tender escargot sautéed in a cream sauce , olive oil, garlic and fresh herbs. BEST IN TOWN!	\$8.50

JUST THE DIPS

TRIA COMBO <i>choice of 3 dips</i>	Choose any three of our delicious dips. Served with fresh Hellenic Pita bread.	\$10.00
TZATZIKI <i>yogurt dip</i>	Strained yogurt, garlic, cucumber, olive oil and spices.	\$6.00
SPINACH ARTICHOKE DIP	Fresh spinach, artichoke, feta, olive oil and fresh herbs.	\$6.50
MELITZANOSALATA <i>eggplant dip</i>	Roasted eggplant, garlic, olive oil, walnuts, feta cheese and herbs.	\$6.50
HUMMUS <i>garbanzo bean dip</i>	Puréed garbanzo beans, blended with virgin olive oil, tahini, fresh garlic and lemon.	\$5.50
SKORDALIA <i>potato dip</i>	Potato and garlic dip with olive oil.	\$5.00
KOPANISTI <i>Fire Feta Zesta</i>	Spicy blend of Greek cheeses.	\$6.50

HOMEMADE SOUPES

AVGOLEMONO <i>chicken lemon</i>	Chicken lemon soupa	\$2.50	\$4.25
FAKEE	Vegatable lentil soupa	\$2.50	\$4.25
SOUPA OF THE DAY		\$3.00	\$4.75

SIDE ORDERS

GREEK FRIES	Topped with feta cheese, lemonato sauce and spices.	\$3.00
FIRE FRIES <i>Fire Feta Zesta Fries</i>	Topped with kopanisti, a touch of olive oil and spices.	\$3.00
CAJUN FRIES	Topped with feta cheese, cajun lemonato and spices.	\$3.00
TRADITIONAL FRESH CUT FRIES		\$2.25
ONION RINGS		\$3.00
LEMON POTATOES		\$3.00
HELLENIC PITA BREAD		\$.75
SPECIAL PITA BREAD		\$1.00
BANANA PEPPERS		\$.75
CRUMBLÉD FETA		\$.75
SAUCES		\$.75
KALAMATA OLIVES		\$1.00
GYRO MEAT		\$4.00
CHICKEN		\$4.50
STEAK		\$5.00

DINNER SALATES

GREEK SALATA	Fresh garden variety with our Feta's House Dressing, feta cheese and kalamata olives.	\$9.00
HORIYATIKI SALATA	Tomatoes, cucumbers, red onions, green peppers, feta cheese, kalamata olives and a creamy vinaigrette dressing.	\$9.50
BIG FAT GREEK SALATA	Half Greek and half Horiyatiki salad mixed together with beans.	\$9.50
ARTICHOKE SALATA	Fresh garden variety, roasted red peppers, olives, tomatoes, beans and feta cheese in a creamy vinaigrette.	\$10.00
FETA & TOMATOES SALATA	Tomatoes topped with feta cheese and our Feta's House Dressing.	\$8.00
CAESAR SALATA	Crisp romaine lettuce and croutons tossed in a creamy Caesar dressing. Add anchovies for \$2.00.	\$8.00

SOUPA & SALATA

GREEK SALATA	Upgrade to any other dinner salata for \$2.00 more. Upgrade to soupa of the day 50¢.	MICRO: \$9.00	MEGA: \$11.00
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GOURMET SALATES

Mega Greek salates. Upgrade to any other dinner salates for \$2.00.

GYRO SALATA	Traditional gyro meat on a Greek salad.	\$12.00
GRILLED CHICKEN SALATA	Grilled chicken breast on a Greek salad.	\$12.00
STEAK SALATA (prime rib)	Grilled prime rib on a Greek salad.	\$13.00
FRIED CALAMARI SALATA	Fried calamari on a Greek salad.	\$13.00
GRILLED SALMON SALATA	Grilled salmon on a Greek salad.	\$16.00
GROUPEL SALATA	Grilled grouper on a Greek salad.	\$16.00
GRILLED SHRIMP SALATA	Grilled shrimp on a Greek salad.	\$16.00
FALAFEL SALATA	Fried bean croquettes on a Greek salad.	\$11.00

MEGA PLATTERS

Served with fresh cut fries, rice or vegetables. Ask about upgrades.

GYRO	Traditional gyro meat	\$10.00
STEAK PITA	Grilled prime rib	\$11.00
SOUVLAKI PITA	Grilled pork tenderloin	\$10.00
KEFTEDES PITA	Grilled Greek meat patties	\$10.00
CHICKEN GYRO	Grilled chicken breast	\$10.00
FALAFEL PITA	Fava bean croquettes with hummus	\$10.00
VEGETARIAN FETA PITA		\$10.00

All of the above are served with lettuce, tomatoes, onions, and our Feta's House Dressing.

FRIED FISH PITA	Fried filet of snapper strips topped with lettuce, tomatoes, red onions and tartar sauce.
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HAM & CHEESE PANINI	Grilled ham and cheese sandwich made with two fresh pita.
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TURKEY & CHEESE PANINI	Grilled turkey and cheese sandwich made with two fresh pita.
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Paninis are served with Provolone, American cheese, mayo, lettuce, tomatoes and onions.

MEGA BOWLS

GYRO BOWL	Traditional gyro meat	\$10.00
STEAK BOWL	Grilled prime rib	\$11.00
SOUVLAKI BOWL	Grilled pork tenderloin	\$10.00
KEFTEDES BOWL	Grilled Greek meat patties	\$10.00
CHICKEN BOWL	Grilled chicken breast	\$10.00
FALAFEL BOWL	Fava bean croquettes with hummus	\$10.00

PASTA DISHES

GREEK VEGGIE PASTA	Pasta with a variety of sautéed vegetables in a light olive oil garlic cream sauce and a touch of fresh basil.	\$12.00
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FETA PASTA	Pasta with feta, cherry tomatoes, fresh basil, olive oil, kalamata olives and a cream sauce.	\$14.00
YIAYIA's PASTA	Ground meat (keema) cooked in tomato sauce.	\$14.00
CHICKEN PASTA	Breast of chicken chunks, sautéed vegetables in alfredo sauce.	\$15.00
CALAMARI OLIVE PASTA	Calamari, kalamata olives, fresh basil and garlic in a tomato cream sauce.	\$15.00
YANNI's GREEK SEAFOOD PASTA	Pasta with shrimp, scallops, calamari and sun-dried tomatoes in a tomato-Alfredo sauce.	\$17.00
OLYMPUS SHRIMP PASTA	Shrimp in a white wine sauce.	\$17.00
BIG FAT GREEK PASTA	Chicken in a wine cream marinara with shrimp, scallops, sun-dried tomatoes, and oregano.	\$18.00

GREEK TRADITIONS

PASTITSIO GREEK LASAGNA	Baked layers of pasta, ground beef sauce and bechamel cream sauce, topped with marinara and parmesan.	\$14.00
MOUSAKA	Eggplant, zucchini, potato, ground beef sauce layered and topped with bechamel cream sauce, topped with marinara and parmesan.	\$14.50
DOLMADES	Grape leaves generously stuffed with lean ground beef, lamb, rice and Greek herbs, topped with lemonato dill sauce. Served with fresh vegetables.	\$14.50
GRECIAN CHICKEN	Marinated chicken breast, char broiled and topped with homemade tomato sauce and feta cheese. Served with two sides.	\$15.00
CHICKEN LEMONATO	Grilled chicken breast marinated in lemon lime juice, topped with herbs and extra virgin olive oil. Try it cajun style. Served with two sides.	\$14.00
GREEK COUNTRY CHICKEN	Breast of chicken topped with sautéed vegetables baked in a marinara lamb cream sauce. Served with two sides.	\$15.00
LAMB CHOPS	A generous portion of succulent pieces of lamb chops, grilled to your liking, served with two side dishes. Try them FETA crusted for \$3.00 more.	\$21.00
LAMB SHANK	Braised lamb shank with red wine, lamb marinara sauce and fresh herbs.	\$16.00
KEFTEDES	Unique blend of lean ground veal, beef and lamb, fresh parsley, red onions and herbs, grilled to perfection. Topped with a lamb gravy. Served with two side dishes.	\$14.00
CHICKEN KABOB	Chicken marinated in extra virgin olive oil and Greek mountain herbs, grilled, served on a bed of rice with grilled peppers, onions, and the side dish of the day.	\$15.00
LAMB KABOB	Lamb marinated in extra virgin olive oil and Greek mountain herbs, grilled, served on a bed of rice with grilled peppers, onions, and the side dish of the day.	\$16.00

FRESH SEAFOOD

FROG LEGS	Baby frog legs baked with olive oil, butter, herbs and garlic. Try Fried for \$1.00 more.	\$16.00
GRECIAN FISH	Baked filet of snapper topped with tomato sauce and feta.	\$16.50
GRILLED SALMON	Fresh salmon filet char broiled topped with lemonato sauce. Served with two side dishes.	\$17.00
LEMON SOLE	Baked filet of sole with fresh herbs, touch of bread crumbs, served with a lemon olive oil garlic butter sauce.	\$15.00
FRIED SNAPPER	Fried filet of snapper with seasoned breading served with tartar sauce.	\$16.00
STUFFED FLOUNDER	Stuffed with mixed seafood, baked, topped with a lite cheese sauce.	\$17.00
BAKED SNAPPER	Baked snapper filet with a touch of bread crumbs and a lemon olive oil garlic butter.	\$16.00
NIKI's SCALLOPS	Fresh Sea Scallops, baked in a casserole with bread crumbs, white wine and topped with a lemon olive oil garlic butter.	\$18.00
BROILED SCAMPI	Broiled mega shrimp scampi in garlic butter, herbs and a touch of bread crumbs.	\$19.00
GRILLED GROUPE	Grilled grouper filet, sprinkled with mountain herbs and lemonato sauce.	\$16.00
SHRIMP ATHENA	Sauteed shrimp in a tomato-alfredo sauce, topped with feta and parmesan cheese over a bed of rice.	\$17.00
KING CRAB LEGS	Two pounds of jumbo Alaskan King crab legs split open, topped with our famous seasonings, and broiled in garlic butter with a touch of bread crumbs.	Market Price

LANGISTINOS	Broiled langistinos in garlic butter, herbs and a touch of bread crumbs.	Market Price
CAPTAIN's VARIETY	Platter for one. Langistinos, scallops, king crab legs, and escargot, lightly breaded then broiled to perfection with garlic butter.	Market Price
FISHERMAN's PLATTER	For two or more. Select from scampi, scallops, king crab legs, escargot, frog legs, calamari, stuffed mushrooms and langistinos.	Market Price