

Appetizers

Hot

- Grilled Octopus.....\$9**
Served with balsamic vinaigrette, capers and onions.
- Classic Saganaki.....\$6**
Greek cheese flambéed table side. Opa!
- Spanakopita\$5**
Fresh spinach, feta cheese, scallions & herbs wrapped and baked in flaky Phyllo dough.
- Artichoke Parmesan Bake.....\$7**
Artichoke hearts baked with Parmesan cream sauce. Served with pita wedges.
- Kalamarakia\$8**
Fried or grilled calamari served on lemon arugula with remoulade.

Cold

- Hummus.....\$3**
Garbanzo beans with tahini, lemon, garlic & olive oil
- Taramosalata.....\$3**
Red Caviar with olive oil, lemon, potato and onion.
- Melitzanosalata.....\$3**
Roasted Eggplant with garlic & extra virgin olive oil.
- Mediterranean Trio\$8**
A sampler plate of Hummus, Taramosalata & Melitzanosalata
- Feta & Olive Plate\$5**
Imported Feta topped with extra virgin olive oil and olives.
- Tzatziki\$4**
Traditional cucumber-yogurt dip with olive oil and garlic.
- Skordalia\$4**
Potato whipped with olive oil garlic, garlic and more garlic!

Soups Cup \$2 / Bowl \$4

- Avgolemono**
Egg, Lemon & Rice Soup.
- Mediterranean Lentil**
Homemade with fresh celery, onions, carrots and herbs.

Fresh Fish and Seafood

- Lake Superior White Fish\$14**
Your favorite for 37 years. Broiled with Grecian seasonings. Served with fresh vegetable and potato.
- Grilled Salmon\$15**
Grilled Atlantic salmon topped with tomato tapende. Served with vegetable and roasted red potatoes.
- Shrimp DeJoghne.....\$13**
Large Gulf Shrimp baked in white wine and garlic butter with our DeJoghne seasoning brought sizzling to your table. Served with fresh vegetables and roasted red potatoes.
- Scallops\$18**
Pan-seared scallops accompanied by bell pepper coulis sauce. Served with fresh vegetables and potato.
- Tilapia.....\$11**
Broiled with Grecian seasonings. Served with fresh vegetable and garlic mashed potatoes.
- Poseidon's Feast a la Diabolo.....\$16**
Sautéed Shrimp, Calamari, and Scallops with tomatoes, onions & red pepper flakes served over linguini.

Salads

- Caprese Salad\$7**
Fresh mozzarella, tomato and basil finished with a balsamic reduction.
- Village Salad.....\$7**
Chopped cucumber, onions and tomatoes with feta cheese and olives tossed in our own vinaigrette dressing.
- Rustic Greek\$7**
Romaine, tomato, cucumber, red onion, olives, feta and herbed red wine vinaigrette.
- Caesar\$6**
Romaine, homemade garlic croutons, freshly shaved Parmesan with our signature dressing.
Grilled Chicken Breast Add \$ 5 or Shrimp Add \$ 7
- Amphora House Salad\$3**
Romaine and spring mix with tomato, cucumber and balsamic vinaigrette.

Small Plates

- Grilled Keftedes\$9**
Ground Beef & Lamb with mint, garlic, onions and parsley, grilled & served with tomato sauce over rice pilaf.
- Giambolfa\$9**
Grilled mild Italian Sausage with green pepper, onion and potato finished in a rustic Chianti marinara.
- Scrod DeJoghne.....\$10**
Baked Scrod in white wine and garlic butter topped with our original DeJoghne topping. Served with potatoes & fresh vegetables.
- Linguini Fresca\$10**
Fresh Linguini mixed with sautéed fresh vegetables in a white wine & garlic sauce.
- Chop Sirloin\$10**
12oz. Chop Sirloin charbroiled with wine and mushroom sauce. Served with potato and vegetable.
- Ravioli de Portabella\$12**
Portabella ravioli in a four-cheese sauce with toasted pine nuts. Served with fresh vegetables.
- Meatloaf.....\$10**
Yaya's recipe. Homemade and topped with a mushroom wine sauce. Served with garlic mashed potatoes and vegetable.

Flat Breads

- Cyprus.....\$8**
Goat cheese, olives, tomatoes, dill and caramelized onions.
- Margherita\$7**
Tomatoes, basil and fresh mozzarella.
- Vegetarian Athenian\$8**
Melitzanosalata, bell peppers, tomato, onion, feta & extra virgin olive oil.
- Tuscan\$9**
Grilled chicken breast, olives, capers and smoked Gouda.
- Traditional\$7**
Pepperoni, mozzarella, tomato, arugula & rustic marinara sauce.

Greek Favorites

- Skirt Steak Paniolo\$16**
Marinated skirt steak accompanied by papaya salsa. Served with fresh vegetables and potato.
- Lamb Chops (2).....\$16**
Lamb chops marinated in Grecian seasonings. Served with garlic mashed potatoes and fresh vegetables.
- Chicken Lemonato\$12**
Boneless chicken breast topped with a mushroom lemon sauce. Served with potato and vegetable.
- Dolmades.....\$11**
A mixture of ground meat, rice, Greek herbs and spices, hand-rolled in tender grape leaves. Topped with egg and lemon sauce. Served with rice pilaf.
- Pastitsio\$11**
Layered pasta, seasoned meats and herbs oven baked with creamy Béchamel sauce and topped with a light tomato sauce.
- Vegetarian Pastitsio.....\$11**
Layered pasta, seasoned spinach and herbs oven baked with Béchamel sauce and topped with a light tomato sauce.
- Moussaka\$12**
Layered eggplant, ground beef, potatoes, Parmesan cheese and Béchamel sauce topped with a light tomato sauce
- Char-Grilled Grecian Chicken\$13**
Half a chicken marinated in extra virgin olive oil & fresh herbs and broiled to order. Served with fresh vegetables and potato. **(Please Allow 30 Minutes)**
- Chicken Kabob\$12**
Cubes of chicken breast marinated in Grecian seasonings grilled and served over a bed of rice pilaf. Also served with fresh vegetables.
- Grilled Pork Chop\$12**
Thick Cut pork chop marinated in herbs, olive oil and lemon juice. Served au jus with garlic mashed potato and vegetable.

We use 100% Extra Virgin Olive Oil.

**Children's Menu Available
for age 10 and under.**