orektika APPETIZERS

htipiti spicy Feta spread
creamy blend of roasted hot peppers and Feta · 9

melitzanosalata eggplant spread
rustic blend of roasted eggplant and bell peppers · 9

taramosalata fish roe spread
delicate puree of cured fish roe and potatoes · 9

skordalia garlic blend | hummus
tangy blend of fresh garlic and potatoes or bean hummus · 8

tzatziki yogurt blend
creamy yogurt with grated cucumber, fresh garlic and dill · 8

treis alifes three-spread tasting · 18
add Crudités · 5

spanakopita spinach pie
fresh spinach and greens blended with aged Greek cheese, baked in filo until golden · 9.50

gigantes oven-baked gigantic beans
immersed in finely chopped vegetables, olive oil and seasoning · 10

kolokithi zucchini
light and crispy, served with tzatziki · 11

dolmadakia vegetarian stuffed grape leaves
served cold with tzatziki · 11

patates tiganites Greek seasoned fries · 6
· tzatziki · 1 · htipiti · 2 · crumbled Feta · 2

loukaniko our house-made Greek sausage
charbroiled sliced sausage with fresh lemon · 12

imported Greek cheese plate PDO
with Greek olives and Salonica peppers · 11

kalamari baby squid
tender, light and crispy, served with fresh lemon · 12

marides Lake Superior smelt
delicate fish in a crispy batter, finished with fresh lemon · 10

octapodi riganato octopus
marinated with seasonal fresh vegetables in our Greek EVOO and oregano vinaigrette, served cold · 15

soupes SOUPS

avgolemono traditional creamy egg-lemon soup · 7.50

fakés spanaki hearty lentil-spinach soup · 7.50
salates  SALADS

enhance a salad with meat or seafood
- souvlaki (pork) or gyro · 6
- charbroiled sliced chicken breast · 6 · kalamari · 7
- Gulf shrimp · 8 · octapodi riganato · 10 · salmon · 9

horiatiki olive grove village salad PDO
from our village to table, this authentic Greek salad is brimful of ripe seasonal tomatoes, market fresh cucumbers, red onions and our imported Feta, Kalamata olives and Salonica peppers, tossed with our classic Greek EVOO · sm 12 / lg 20

salata house Greek salad PDO
fresh greens, ripe seasonal tomatoes, onions, our imported Feta, Greek olives and peppers, tossed with our Greek EVOO vinaigrette · sm 10 / lg 17

maroulosalata Greek herb salad PDO
thinly sliced fresh greens lightly tossed with our Greek EVOO and dill vinaigrette, sprinkled with kefalotiri cheese · sm 9 / lg 16

the Goddess
our creamy, tangy basil dressing refreshes this classic green salad · 10

solomo salata salmon and fresh greens
satisfying charbroiled salmon tops a mix of fresh veggies and greens, tossed with our classic Greek EVOO · 17

Mediterranean bowl
Your choice of protein served with sautéed vegetables over Mediterranean rice, quinoa, or couscous and hummus or tzatziki

- chicken, pork, or our house-made loukaniko · 13
- kalamari or marules · 14
- shrimp · 15
- salmon · 17

klasiko  CLASSIC
arni lamb shank
braised until succulent; chef-inspired sauce changes daily · 31

tashkebob wine-braised lamb
tender chunks of lamb deliciously meld with fresh tomatoes and vegetables · 22

kota lemonati chicken with lemon
classically prepared herbed chicken charbroiled to perfection, served with pour-over lemon sauce · 13
*choice of Mediterranean pilaf, oven-roasted potato or seasonal vegetable

Mediterranean chicken
sauteed with fresh vegetables, accented with wine and crumbled aged Greek cheese, lightly broiled · 19
*choice of Mediterranean pilaf, oven-roasted potato or seasonal vegetable

dolmades meat-stuffed grape leaves
seasoned ground beef and rice, wrapped in tender grape leaves, gently steamed, topped with creamy egg-lemon sauce · 15

piperies yemistes stuffed bell peppers
filled with fresh herbs, vegetables and rice, baked · 13

imam bayildi stuffed eggplant
open-faced roasted eggplant, stuffed with peppers, onions, celery and a fresh herb blend, baked · 18

trofimo  MARKET GOURMET
iconic flavors of Greece, individually wrapped in warm pita with seasoned Greek fries or Mediterranean pilaf
- crumbled Feta · 1
- htititi (spicy feta spread) · 2
- house Greek salad · 8

THE GREEK PITA WRAP
vegetarian pita
a bounty of marinated sautéed veggies, Feta and tzatziki · 12.75

salata pita
Greek · 10 · horiatiki · 11 · maroulosalata · 11

kalamari or smelt pita
light and crispy baby squid or smelt with fresh greens, cucumbers, red onions, skordalia and tzatziki · 13.75

loukaniko pita
our house-made Greek sausage with fresh tomatoes, onions and tzatziki · 13.75

souvlaki pita chicken or pork
tender pieces of marinated meat skewered and charbroiled, with fresh tomatoes, onions and tzatziki · 13.75

gyro platter
richly seasoned beef/lamb, slow-roasted on a vertical spit, hand carved to order, accented with ripe tomatoes and sweet onions, served with tzatziki (substitute charbroiled sliced chicken breast) · 17

skara  GRILL

Mediterranean pilaf, oven-roasted potato or seasonal vegetable
- cup of soup · 6 · house Greek salad · 8

souvlakia classic chicken or pork skewers
tender pieces of meat marinated in olive oil, fresh lemon and our signature seasoning, skewered and charbroiled · 13

gyro platter
richly seasoned beef/lamb, slow-roasted on a vertical spit, hand carved to order, accented with ripe tomatoes and sweet onions, served with tzatziki (substitute charbroiled sliced chicken breast) · 17

specialty cuts · signature seasoning
rack of lamb (eight-rib) · 30
paidakia prime cut lamb loin chops
- two · 20
- three · 28
hirini brizola pork rib chop
14 oz. French trim, fresh lemon and pomegranate marinade · 19
New York strip steak
14 oz. center cut ‘Certified Hereford 1881’ · 39