



## SALADS

### **Signature Pomegranate Salad**

Mixed greens topped with red grapes, feta cheese, red onions, and cinnamon roasted pecans with a pomegranate vinaigrette. Small \$5.59 Dinner \$7.99

*Kick it up a notch*

Pomegranate Dinner Salad with Grilled Salmon \$15.99  
Pomegranate Dinner Salad with Grilled Shrimp \$17.19  
Pomegranate Dinner Salad with Grilled Scallops \$17.99  
Pomegranate Dinner Salad with Grilled Lamb \$16.29  
Pomegranate Dinner Salad with Roasted Chicken \$11.99

### **Jerusalem Salad**

Fresh greens, chunky tomatoes, cucumbers, and chopped onions, all tossed in our own homemade olive oil and lemon dressing. Small \$4.79 Large \$6.79

### **Gyro Salad**

Gyro meat, fresh greenery, onions, feta cheese, tomatoes, onions, cucumbers, olives, banana peppers and topped with our house dressing and served with pita bread. \$8.99

### **Greek Salad**

Mixed greens, feta cheese, tomatoes, cucumbers, Black olives, banana peppers, and our house dressing. Small \$4.89 Dinner \$6.69

*Kick it up a notch*

Greek Dinner Salad with Grilled Salmon \$15.29  
Greek Dinner Salad with Grilled Shrimp \$15.89  
Greek Dinner Salad with Grilled Scallops \$16.79  
Greek Dinner Salad with Grilled Lamb \$14.99  
Greek Dinner Salad with Roasted Chicken \$11.29

### **Tabbouleh Salad**

A traditional Mediterranean salad made with cracked wheat, diced cucumbers, fresh chopped parsley, and tomatoes accented with a traditional Mediterranean dressing. Small \$4.99 Large \$6.69

### **Chicken Shawarma Salad**

Marinated chicken Shawarma, fresh greenery, onions, feta cheese, tomatoes, onions, cucumbers, olives, banana peppers and topped with our house dressing and served with pita bread. \$8.99

**Add gyro meat or shwarma to any salad for only \$1.25**

## Soups

### **Lemon Chicken**

Seasoned chicken, orzo pasta, simmered with lemon and chicken broth seasoned with a variety of Greek spices.

Cup \$3.59 Bowl \$4.59

### **Crab Bisque Soup**

Crab meat blended with cream, cayenne pepper and paprika

Cup \$4.79 Bowl \$7.69

### **Lentil Soup**

Lentils, with sautéed onions simmered together with cumin and feta.

Cup \$3.59 Bowl \$4.59

### **Butternut Squash Soup**

Butternut Squash roasted and blended with cream and vegetable stock with cinnamon and a touch of honey topped with sour cream.

Cup \$4.79 Bowl \$7.69

**\*Some items may contain or come in contact with nuts**