

MY GREEK RESTAURANT

MEAL STARTERS...

Flaming Saganaki

This imported Greek cheese is brought to your table side and then lit on fire as everyone yells OPAH! Served with our fresh pita bread \$10.00

Flaming Feta

This cheese is topped with diced tomatoes and spice peppers and before your eyes is lit on fire and everyone yells OPAH! Served with our fresh pita bread. \$9.00

FRESH MADE SALADS

Greek Salad

Made fresh with mixed greens, tomato, onion, peppers, cucumber, olives, feta, and topped with homemade Greek Dressing. Reg 8 Lg 10

+ Chicken or Gyro meat \$4

Village Salad

Made with tomato, onion, cucumber, peppers, feta, olive oil and our signature red-wine vinaigrette (NO GREENS) \$10.00

Caesar Salad

This classic salad is made with Romaine, croutons, parmesan and tossed with our traditional dressing. \$9.00

Calamari Salad

We start with fresh greens and top with tomato, onion, cucumber, peppers, parmesan cheese, Then our quick fried calamari is added with our Greek dressing. \$13.00

Grilled Chicken Salad

Fresh greens, cabbage, candied walnuts, gorgonzola cheese, and topped with our homemade balsamic vinaigrette \$13.00

Salmon Salad

Grilled salmon, fresh mixed greens, onions, tomatoes, parmesan cheese and topped with our homemade balsamic vinaigrette. \$15.00

+ add Shrimp \$2

Feta and Berry Salad

Layered on a bed on spring mix greens, berries, feta, candied walnuts and our signature strawberry vinaigrette. \$11.00

Pizza Salad

Healthier style of pizza!! We start with a parmesan garlic crust and top it with a bed of Spinach and add tomato, onion, feta, gorgonzola, parmesan cheese and drizzled with balsamic vinaigrette \$12.00

APPETIZERS

Tzatziki Sauce with Fresh Pita

This traditional delicious sauce is homemade with fresh cucumbers, greek yogurt, extra virgin olive oil, garlic and lemon. \$6.00

Baba Ganoush

This delicacy starts with roasted eggplant then blended with lemon, garlic, tahini and sea salt - served with fresh pita bread \$6.00



Greek Calamari

Our chef starts with a light lemon sauce, then layers the calamari with capers, diced tomatoes, artichokes, and topped with feta. \$11.00

Garlic Shrimp

Sautéed in fresh garlic, white wine and topped with diced tomatoes and feta \$11.50

Greek Fries

A must to try! These fries are all dressed up with feta, parmesan, lemon Dijon sauce sprinkled with oregano. \$7.00

Traditional Dolmades

This popular Greek food is made with seasoned ground beef and rice. Then rolled in grape leaves and topped with our lemon sauce \$9.00

Homemade Focaccia Bread

Our delicious bread is topped with tomato, onion, garlic, feta, basil and drizzled with balsamic vinegar. \$8.00

Hummus Trio Dips with Fresh Pita bread

Pick 3 Choices: Traditional, Jalapeno cilantro, Roasted bell pepper, Roasted garlic, or Sun-dried tomato Hummus.

Tzatziki, Baba Ganoush or Tyroketteri \$14.00

+ Add chicken or Gyro meat \$4,

HOT OFF THE GRILL...

INCLUDES OUR YUMMY LEMON ROASTED POTATOES OR OUR SEASONED RICE PILAF, AND SAUTÉED VEGETABLES. ADD A GREEK SALAD \$3

Souvlaki-8oz

mix and match any two meats. Choice of : Lamb, Chicken Pork, Angus Beef, and Shrimp. We serve our kabobs with a drizzle of our lemon Dijon sauce. \$16.00

+ These meats are marinated in our special sauce for a deep flavor as we grill them over an open fire and served on a skewer

RibEye Steak

12oz steak we season and grill to perfection. \$22.00

+ Add grilled shrimp \$4

Lamb Chops

3 tender & juicy lamb chops that we marinate and grill \$18.00

Braised Lamb

12 oz of lamb shank, onion and topped with our specially made red braise sauce \$16.00

Grilled Salmon

Lightly seasoned and grilled. Served with our homemade lemon herb butter sauce \$18.00

Marinated Chicken Breast

Marinated in our special seasoning and grilled. Served with our lemon Dijon sauce. \$16.00

MY GREEK SPECIALTIES...

INCLUDES OUR YUMMY LEMON ROASTED POTATOES OR OUR SEASONED RICE PILAF, AND SAUTÉED VEGETABLES. ADD A GREEK SALAD \$3

Gyro Platter

Slices of our seasoned beef and lamb carved off rotisserie. \$14.00

Baked Stuffed Bell Peppers

Our fresh picked peppers are stuffed with tomatoes, rice, seasoned ground sirloin, and layered with béchamel sauce. Topped with marinara sauce. \$16.00

Spanakopita

Layers of flakey phillo dough stuffed with spinach, feta and herbs. \$13.00

Mousaka-Vegetarian

Layers of eggplant, zucchini, potato, spinach, feta, béchamel sauce. Topped with Marinara \$16.00

MEAT LOVERS PLATTER FOR 2+

Meat Lovers for 2+

Comes loaded with lamb chops, chicken, pork & beef Souvlaki, gyro, moussaka, Tzatziki, roasted lemon potatoes, seasoned rice, sautéed veggies and Greek salad. \$40.00

BURGERS

Greek Burger*

Topped with Feta cheese, Tzatziki sauce, Gyro meat, cucumber and tomato. Includes your choice of reg fries/sweet potato fries or a Greek Salad \$12.00

Classic Burger*

Comes with lettuce, tomato, and onions. Made to order with the toppings you want... Add .50 per selection for Mushrooms, bacon, cheese, avocado \$10.00

SANDWICHES/WRAPS

INCLUDES EITHER REG FRIES/SWEET POTATO FRIES OR A GREEK SALAD

Bacon & Swiss Chicken Sandwich

Grilled chicken, layered with bacon and melted Swiss on a toasted bun. \$11.00

Parmesan Ranch Chicken Club

Breaded chicken, bacon, ranch, lettuce, tomato, and onion served on a toasted bun. \$11.00

Gyro Wrap

Our seasoned gyro meat, Tzatziki sauce, lettuce, tomato, onion, served in a pesto tortilla. \$11.00

Veggie Wrap

Peppers, mushrooms, onions, lettuce, tomato, chipotle mayo, Served in a pesto tortilla. \$10.00

PITAS

SERVED WITH OUR FRESH PITA, STUFFED WITH YOUR CHOICE OF MEAT, RED ONIONS, TOMATOES, LETTUCES AND TZATSIKI SAUCE. INCLUDES REGULAR FRIES/SWEET POTATO OR GREEK SALAD.

Meat Choices for our Pitas...

Gyro, Falafel, Chicken Breast, Chicken Souvlaki, Pork Souvlaki, Grilled Veggie or a Chicken Caprese \$10.00*

📌 Mediterranean Grilled Vegetable Pita

Bell peppers, onion, yellow squash, zucchini, and our tradition hummus \$9.00

📌 Power Spinach Pita

Jalapeno, cilantro hummus, spinach, tomato, cucumbers, bell peppers, Kalamata olives and feta \$9.00

📌 Falafel Pita

with hummus, lettuce, tomato and onion \$9.00

Chicken Pesto Pita

Grilled chicken, melted mozzarella cheese, sliced tomatoes and pesto sauce \$10.00

Chicken Caprese Pita

Grilled chicken, fresh mozzarella, sliced tomatoes, basil, light mayo, drizzled with a balsamic glaze. \$10.00

Hawaiian Pita

Chicken breast, Swiss cheese, fresh pineapple rings, lettuce, sliced tomatoes, light mayo and teriyaki sauce \$10.00

Chicken Caesar Pita

Grilled chicken tossed in Caesar dressing, bruschetta tomatoes, feta & parmesan, in a parmesan crusted pita, and romaine lettuce \$10.00

California Club Pita

Grilled chicken, melted Swiss cheese, Applewood smoked bacon, sliced tomatoes, lettuce and avocado mayo. \$10.00

Southwest Chicken Pita

Blackened chicken, sautéed onions and peppers, shredded cabbage, cilantro, and chipotle mayo \$10.00

PASTAS

ADD CHICKEN OR KEFTEDES \$5 ADD SHRIMP OR SALMON \$6

Athenian Spaghetti

Extra virgin olive oil, garlic, parmesan, and feta cheese \$11.00

Fettuccine Alfredo

Our homemade white sauce, parmesan, feta, and red onions \$12.00

Spaghetti & Meatballs

Keftedes, parmesan, feta, and homemade red sauce \$13.00

Chicken Parmigiana

Spaghetti, breaded chicken, mozzarella, feta, and homemade red sauce \$15.00

Bacon Mac "N" Cheese

Homemade creamy cheese sauce, Applewood bacon, and a bread crumb crust. \$14.00

HOMEMADE SOUPS

Avgolemono

Made with fresh chicken, rice, lemon and seasonings. Cup 4 Bowl 6

Soup of the Day

Ask your server for the Chef's special... Cup 4 Bowl 6

SIDES

Gyro, lemon potatoes, rice, fries, vegetables \$5

Greek olive, two Falafal balls, feta \$3

Extra Pita Bread \$2

WOOD-FIRED PIZZAS & CALZONES

All

\$12.00

Grecian Delight

Gyro, pepperoni, onion, tomato, peppers, feta, mozzarella, pesto

Mediterranean

Kalamata olives, tomato, garlic, feta, mozzarella, homemade red sauce

Meat Lovers

Gyro, chicken, meatballs, pepperoni, mozzarella, homemade red sauce

Margarita

Tomato, mozzarella, basil, red sauce, olive oil

Pepperoni

Pepperoni, mozzarella, and homemade red sauce

Florentine

Spinach, chicken, mozzarella, homemade white sauce

Or Create Your Own....

DESSERTS

Homemade Baklava

\$5.00

Baklava Cheesecake

\$8.00

New York Cheesecake

\$7.00

Chocolate Mousse Cake

\$7.00

Flambé Baklava

\$9.00

Flambé Galaktobouriko

\$9.00

Loukoumades

\$9.00

REFRESHMENTS

Flavored Lemonade and Iced Tea

Choices: Traditional, peach, pomegranate, raspberry, strawberry and passion fruit (tea only) \$3.50

Greek Coffee

Made in the traditional Greek process. \$3.00

San Pellegrino

\$3.5

Soda (bottomless)

Pepsi, Diet Pepsi, Mt. Dew, Sierra Mist, Dr. Pepper, Root Beer, Orange Crush \$3.00