



DINNER MENU

APPETIZERS

ZIZIKI BREAD broiled three cheese pita, tatziki	\$6
* HUMMUS N' PITA	\$8
SPINACH TIROPITAS caramelized onion, feta, mozzarella, spinach, phillo puff pastry, tatziki	\$9
PITZA three cheese blend, feta, tomato, garlic, & fresh basil	\$9
PESTO PITZA our pizza with pesto	\$10
SAUTEED MUSHROOMS rosemary red wine lamb reduction, feta, parmesan, pita	\$10
CALAMARI STEAK white wine, lemon, caper, pita	\$12
* AHI TARTAR fresh caught tuna, capers, tomatoes, onions, cucumber, spicy tatziki, lavosh chips**	\$13
GNOCCHI BOLOGNESE parmesan	\$13
* APPETIZER PLATTER olive tapenade, falafel, hummus, bruschetta, tatziki, grilled pita	\$17
* AMERICAN GREEK SALAD (small) local greens, tomato, cucumber, onions, olive, feta, tatziki	\$8
* GARDEN FRESH SALAD (small) greens, tomato, cucumber, onion, red bells, basil vinaigrette, parm	\$8
* VILLAGE SALAD local grown tomatoes, cucumber, feta, kalamata olives, roasted garlic, olive oil, balsamic vinegar, upcountry greens, grilled pita	\$12

SALADS

served with grilled pita

* VEGGIE DELIGHT hummus, falafels, sautéed veggies, choice of salad	\$18
* GRILLED CHICKEN CAESAR romaine, mixed greens, local tomatoes, cucumbers, onion, creamy Caesar dressing, parmesan**	\$17
* AUSTRALIAN RANGE LAMB "American Greek" salad, grilled lamb	\$19
* MEDITERRANEAN FISH chopped mixed organic greens, tossed w/ tomatoes, onions, cucumbers, olives, feta, creamy vinaigrette, grilled Johnny's fresh catch of the day**	\$23

PASTA

served with grilled pita

* CHICKEN FETTUCCINI button mushrooms, caramelized onions, garlic basil cream sauce, parmesan	\$19
* ITALIAN SAUSAGE fennel, sautéed onions, red bell's, penne, marinara, mozzarella & parmesan	\$19
* LAMB PASTA onions, mushrooms, pepperonccini's, feta, penne, sundried tomato cream sauce, parmesan	\$20
* BOLOGNESE Sicilian family recipe, simmered for hours..pork, beef meat sauce, linguini, parmesan	\$22

ENTRÉES

served with grilled pita

* KABOB'S served with sautéed veggies, rice pilaf, tatziki CHICKEN \$16 • LAMB \$19** • JOHNNY'S FRESH FISH \$24** • STEAK \$19**	
CHICKEN PARMESAN pita crusted chicken breast, fresh rosemary & basil, linguini, marinara, mozzarella	\$20
VEGETABLE GNOCCHI seasonal vegetables, house made gnocchi, pesto cream sauce, parmesan	\$22
MOUSAKA (Greek lasagna) roasted eggplant, potatoes, ground beef & lamb, tomato sauce, béchamel	\$22
GREEK GOD'S PLATTER mousaka, gyro, spinach tiropita, tatziki	\$25
LAMB GNOCCHI slow roasted lamb shank pulled off of the bone, house made gnocchi, carrots, onions, spinach, feta, fennel puree	\$27
* CHEF'S FISH SPECIAL chef's nightly creation using OWNER CAUGHT FRESH FISH**	\$32
RACK OF LAMB pistachio, cumin and mint crusted, rosemary mash potatoes, brussel sprouts cauliflower and kale, red wine au jus	\$32

*ITEMS CAN BE MADE GLUTEN FREE UPON REQUEST

Split Charge \$5. For your convenience an 18% gratuity will be added to parties of 6 or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.