

GREEK LUNCH, DINNER AND DESSERT MENU



GREEK COUSINE ~ A LA CARTE

LAMB GYRO ~ \$6.00 WITH FRIES ~ \$7.50

Pressed lamb, beef and spices, sliced and served on Greek pita bread, topped with onions, tomatoes and tzatziki (cucumber, yogurt and garlic) sauce.

CHICKEN GYRO ~ \$6.00 WITH FRIES ~ \$7.50

Pressed seasoned chicken served on Greek pita bread, topped with onions, tomatoes and tzatziki sauce.

MOUSAKA ~ \$5.00

Eggplant casserole layered with ground beef, potatoes and cheese with a cream sauce topping.

PASTICHIO ~ \$5.00

Baked macaroni layered with ground beef and cheese, nutmeg and cinnamon with a cream sauce topping.

COMBINATION DINNER ~ \$14.00

Pistachio OR mousaka, with dolmathes, spanikopita and tiropita.

GREEK SALAD WITH PITA BREAD ~ \$7.00

GREEK SALAD W/CHICKEN, BREAD ~ \$9.00

SPANIKOPITA ~ \$2.00

Spinach pie made with feta cheese, cream cheese, eggs and herbs, baked in filo pastry.

TIROPITA ~ \$2.00

Cheese pie made with feta cheese, cream cheese and eggs baked in filo pastry.

CORN DOGS ~ \$3.00

FRENCH FRIES ~\$2.00

LOCANICA ~ \$4.00

Orange-flavored Greek sausage with onions on roll

SOUVLAKI ~ \$4.00

Marinated pork tenderloin on a skewer.

ROASTED GREEK POTATOES ~ \$2.00

Potatoes roasted with olive oil, lemon juice and oregano.

DOLMATHES ~ \$4.00

Grape leaves stuffed with rice and meat.

DINNERS

LAMB GYRO or CHICKEN GYRO ~ \$9.00

With Greek salad and Greek-style potatoes.

MOUSAKA or PASTICHIO ~ \$9.00

With Greek salad and Greek-style potatoes.

GREEK PASTRIES

MELOMAKORONA ~ \$1.50

Slightly spiced, date-shaped cookies topped with spicy honey syrup and walnuts.

KOURAMBIETHES ~ \$1.50

Butter cookies dusted with confectioners sugar.

DIPLES ~ \$1.50

Honey-dipped crisp pastry with cinnamon.

KOK (kōk) ~ \$4.50

Chocolate, sweet butter, sugar, flour, eggs, custard cream and whipped cream.

BAKLAVA ~ \$2.00

Crushed walnuts, almonds, cinnamon and butter baked in layers of filo and topped with spicy honey syrup.

CHOCOLATE BAKLAVA ~ \$2.00

Baklava drizzled with chocolate.

KATAIFI ~ \$2.00

Crushed walnuts, almonds and butter rolled in shredded dough and baked; topped with spicy honey syrup.

GALATOBOUREKO ~ \$3.00

Egg custard baked in layers of filo, topped with spicy honey syrup.

TSOUREKI ~ \$6.00

Lightly sweetened, braided Easter bread made with eggs, milk and butter.

KOULOURLAKIA ~ \$3.00/ 1/2 Dozen

Lightly sweetened cookies made with eggs, orange juice and butter.

LOUKOUMADES ~ \$2.00

Greek donut holes topped with spicy honey syrup, cinnamon and sesame seeds.

RAVANE (COCONUT DELIGHT) ~ \$1.75

Sponge cake with coconut, topped with honey syrup.

ERGOLAVAS (ALMOND CRESCENTS) ~ 1.75

Almond coated cookies.

YOGURTOPETA (YOGURT CAKE) ~ \$1.75

***ORDER YOUR HOLIDAY PASTRIES NOW
AT OUR PASTRY BOOTH IN FRONT OF HALL!!!***

BEVERAGES

COFFEE & TEA ~ \$1.00

GREEK COFFEE ~ \$1.50

SOFT DRINKS ~ \$2.00

BOTTLED WATER ~ \$2.00

BOTTLED BEER ~ \$3.00

IMPORTED BOTTLED

GREEK BEER ~ \$4.00

DOMESTIC WINE ~ \$3.00/glass

IMPORTED GREEK WINE ~ \$4.00/glass

OUZO ~ \$3.00/shot