

A P P E T I Z E R S

- Saganaki 10
Jumbo Shrimp Cocktail 14
Stuffed Crab Mushrooms 9
Calamari 11
Escargot 9
Chicken Livers 9
Pita & Humus N' Tzatziki Dip 8
Gourmet Breaded Onion Rings 6
Spanakopita 9
Chicken Wings 9
 Crispy Prawntons With Sweet Chili Sauce 9
Garlic Butter Prawns 7

S O U P

- Chef Daily Soup 7
French onion soup 7

S A L A D

- House Salad 9
Greek Salad 9
Gorgonzola Cheese Iceberg Wedge 8
The Classic Caesar Salad 9
Mambo Caesar Salad 9
Shrimp Caesar Salad 13
Chicken Caesar Salad 13
 Ahi Tuna Salad With a Sweet Wine Reduction 12

P I Z Z A

- Up to 6 toppings of your choice.
20 Medium
24 Large

Salami | Lean Ground Beef | Mushrooms | Black Olives
Pepperoni | Chicken | Green Peppers | Pineapple | Ham
Tomatoes | Red Peppers | Onions | Coldwater Shrimp
Jalapeño Peppers | Spinach | Bacon

P L A T T E R S

Hot Seafood Platter 85

Lobster Tails | Prawns | Calamari | King Crab Legs | Scallops
Signature Greek Salad, Traditional Roasted Potatoes, Rice and Pita Bread

Greek Platter 65

Calamari | Beef & Chicken Souvlaki | Lamb Chops
Paidakia | Beefteki | Prawns | Humus & Tzatziki | Spinach Pie
Signature Greek Salad, Traditional Roasted Potatoes, Rice and Pita Bread

PRINCIPLE PLATES

STEAK

Our steaks are cut in house from specially selected Canadian Angus Reserve Beef aged a minimum of 28 days for extra tenderness and grilled to order

Beef Tenderloin
7 oz 26 | 9 oz 30

New York New York
8 oz 24 | 10 oz 28

Rib Eye
10 oz 28



Chef Cut Bone-In Rib Eye
20 oz 36

All entrees are served with house salad, fresh vegetables our signature baked potato or shoestring fries

SEAFOOD

Wild Sockeye Salmon
A baked salmon fillet topped with a garlic & dill butter sauce 22



Scallop Al Forno
Pan seared al forno diver scallop in a creamy baby dill reduction and smoked salmon 22

Ahi Tuna
Grilled medium rare tuna fillet with a sweet balsamic reduction 20

Halibut
Pan seared halibut fillet with our Greek style lemon butter sauce 25

All seafood entrees are served with Yukon gold mashed potato's and fresh seasoned vegetables

LAMB

Lamb Chops
Charbroiled lamb chops with our unique house seasonings 24

Lamb Rack
Pan seared and then baked with our Chef's house sauteed sauce 31



Roast Lamb
Marinated lamb shoulder baked in our Chef's special mustard sauce 21

All lamb dishes are served with our signature Greek salad, traditional roasted potatoes, rice and pita bread

ADD-ONS

Blue Cheese Butter 3 | Peppercorn Sauce 3
Lobster Tails 15 | Alaskan King Crab Legs 15
Imperial Potatoes Au Gratin 9 | Fries 5
Sauteed Mushrooms 5 | Baked Potato 5
1/2 Creamy Gorgonzola Mac & Cheese 8



Denotes chef's choice

G R E E K S P E C I A L T I E S

Souvlaki

Beef | Chicken | Lamb | Prawn
Two Grilled Skewers of Your Choice 18

Calamari

Deep Fried Squid 18

Pepper Steak | Pepper Chicken Pepper Prawns

A Favorite Since 1975 18

BBQ Ribs

Oven Baked BBQ Back Ribs With Our Homemade Smokey
BBQ Sauce 24



Paidakia Ribs

Our Flagship Charbroiled Ribs 24

Moussaka

Layers of Potato, Eggplant, Zucchini, Lean Ground Beef Topped
With a Cream Sauce 18

Chicken Breast

A Charbroiled Double Chicken Breast Marinated With Our
Greek Seasoning 18

Chicken Parmesan

Our Authentic Italian Recipe 18

Garlic Butter Prawns

Pan Seared Black Tiger Prawns 18

*All Greek Dishes are Served With Our Signature Greek Salad,
Traditional Roasted Potatoes, Rice and Pita Bread*

P A S T A



Lobster Linguine

Baby Lobster Tails, Jumbo Prawns & Scallops in a
Red Lobster Sauce 26

Penne In Tomato and Basil 14

Linguine In Pesto or Creamy Alfredo 14

Lasagna 15

Creamy Gorgonzola Mac & Cheese 15

All Pasta Dishes Served With House Salad and Bread

D E S S E R T



Chocolate Cake

Five layers of rich chocolate cake, chocolate filling and chocolate glaze.
A chocolate lover's dream 9

Cheesecake

A tall slice of creamy baked New York style cheesecake 8

Apple Pie

Sweet dough pastry crust with a layer of custard, chunks of apples and
sprinklings of raisins and cinnamon then topped off with a coconut
streusel 7