



Appetizers

Saganaki, OPA!

Broiled Kasserri cheese, flamed with brandy at the table, served with grilled pita bread. **7.50**

Calamari Tiganito

Lightly floured calamari fried and served with lemon wedges and our house marinara sauce. **8.50**

Dolmades

Seasoned organic meat, rice wrapped with vine leaves, then drizzled with avgolemono sauce. **6.95**

Greek Flat Bread Bruschetta

Grilled bread, olive oil, sautéed tomatoes, onions, roasted garlic Kalamata olives, Feta cheese, micro greens and drizzled with balsamic reduction. **7.95**

Shrimp Saganaki

Fresh gulf shrimp sautéed and fired in white wine with garlic, onion, tomatoes and basil. Topped with kefalotiri cheese, served with grilled bread. **7.95**

Spanakopita

A house special, 3 triangles, with a blend of spinach, feta cheese and seasoning, baked in a phyllo crust. **5.95**

Octopus

Mediterranean Sea Octopus, char-grilled then drizzled with olive oil & vinegar. Served with grilled bread. **8.50**

El Greco Platter

Chicken souvlaki skewers, spanakopita, Kalamata olives, tzadziki, garnished with tomatoes, cucumber, beets, domathakia and grilled pita bread. **10.95**

Sampler Platter

Create Your own plate of 3 from any of these dips: **8.95**
Skordalia, Hummus, Taramosalata, Spicy Feta, Eggplant Dip, Tzadziki - Served with Pita Bread

*Served individually **4.95**

Mezé Platter

2 Chicken skewers, 2 souvlaki skewers, gyro meat, Tzadziki and pita bread, garnished with feta cheese, tomatoes, peppercinis and olives. **9.95**

Seafood Platter

Char-grilled Mediterranean Sea Octopus, deep fried calamari and 6 grilled shrimp. Served with marinara sauce and lemon wedges. **11.95**

Soups & Salads

All salads are served with house Greek dressing

Avgolemono

The famous Greek soup at its best. Chicken, lemon, rice and eggs. **cup 2 bowl 3**

Famous Greek Salad

Fresh lettuce garnished with tomatoes, cucumbers, pepperoncinis, olives, beets, green peppers, onion and Feta cheese. **7.95**

Enhance our Greek Salad with:

Gyro	2.50	Souvlaki Bits	2.50	Tuna Salad	2.50
Chicken	2.50	Dolmathakia	2	Extra Feta	1
Shrimp	4	Chop n Mix	1.50		

Char Chicken Salad

Fresh lettuce garnished with tomatoes, cucumber, onions, green peppers and Feta cheese. **8.95**

Junior Greek

A mini Greek salad. **3.95**

Soup of the Day

Please ask your server for the soup of the day.

cup 2 bowl 3

Gyro Salad

Lettuce garnished with tomatoes, cucumber, onions, green peppers, Feta and Gyro meat. **8.95**

Horiatiki "Village" Salad

The classic Greek village salad, tomatoes, cucumbers, Feta cubes, onions and Kalamata olives. **8.95**

Julienne Salad

Fresh lettuce, tomatoes, cucumbers, green peppers, onions and boiled egg with thin sliced turkey, ham and Swiss. **7.95**

Lamb Souvlaki Salad

Char grilled lamb skewers with a Greek Salad, dressing, and grilled flat bread. **9.95**



El Greco Favorites

All entrees are served with a cup of Soup or Junior Greek Salad

Lamb Shank

Tender Braised leg of lamb, slowly oven roasted, with fresh vegetable tomato sauce. Served with rice and vegetables **17.95**

Phyllo Chicken Wrap

Chicken breast, leeks, green onions, kasseri and Feta cheese, sautéed together, then baked in a crispy phyllo wrap, rice & vegetables. **14.95**

Gyro Platter

Thinly sliced lamb & beef on a pita with onions, tomatoes, and house made tzadziki sauce. **12.95**

Chicken Gyro Platter

Thinly sliced chicken on a pita garnished with onions, tomatoes, and house made tzadziki sauce. **12.95**

Souvlaki Platter

Tender pieces of pork tenderloin on a pita garnished with onions, tomatoes, and house made tzadziki sauce. **12.95**

Mediterranean Cruise

Two Lamb chops, spanakopita, two chicken skewers, stuffed grape leaves, roasted potatoes and steamed vegetable. **21.95**

Moussaka

Roasted eggplant and potatoes, topped with seasoned ground beef and Béchamel sauce. Oven baked together for this traditional dish. **14.50**

Vegetarian Moussaka

Roasted eggplant, potatoes, zucchini, yellow squash, broccoli, mushrooms, baby carrots, beets, cauliflower and spinach layered with Béchamel sauce topping. **14.50**

Pasticcio

Layered macaroni pasta with seasoned ground beef with a light Béchamel sauce topping. **14.50**

Combo Platter

Chef Georges' favorite Entree of: Moussaka, Pasticcio, Spanakopita and house made Dolmathes. **16.95**

Rack of Lamb

New Zealand baby rack of lamb, marinated and rubbed with savory spices, oven roasted to perfection. Served with Greek risotto and fresh vegetable. **24.95**

Char Grilled

All entrees are served with a cup of Soup or Junior Greek Salad

Shish Kebab

Marinated and seasoned pork tenderloins placed on a skewer with onions and peppers then char grilled to perfection, with rice and vegetables. **14.50**

Chicken Kebab

Chicken breast, onions and peppers, marinated with Greek seasoning, placed on a skewer then char grilled, with rice and vegetables. **14.50**

Grecian Pork Chop

French cut pork chop, char grilled to perfection, drizzled with fig balsamic reduction. Served with risotto and vegetables. **16.95**

Lamb Chops

A house special.

Five spring lamb chops marinated Grecian style, char grilled to perfection, with roasted potatoes and vegetables. **24.95**

Lamb Kebab

Marinated and seasoned Lamb tenderloin pieces placed on a skewer with onions and peppers, char grilled to perfection, with rice and vegetables. **16.95**



From the Sea

All entrees are served with a cup of Soup or Junior Greek Salad

Stuffed Grouper

Fresh Gulf Grouper marinated and stuffed with spinach and feta. Broiled, then drizzled with a light white wine lemon sauce, with rice and vegetables. **16.95**

Mediterranean Shrimp Scampi

Sautéed shrimp, tomatoes, onions, yellow & red bell peppers, roasted garlic and feta, in a light white wine sauce over linguini. Sprinkled with kasseri cheese and served with grilled bread. **14.95**

Seafood Platter

Fresh mahi-mahi, ocean scallop skewer, fresh gulf shrimp skewer, char grilled and served with roasted potatoes and vegetables. **19.95**

Mahi-Mahi

Fresh Mahi filet, char grilled, then drizzled with a garlic lemon vinaigrette sauce, with vegetables and rice. **15.95**

Tilapia Almondine

Fresh Pacific Waters Tilapia seasoned and broiled with Almonds, served with rice and vegetables. **14.95**

Chicken & Pasta

All entrees are served with a cup of Soup or Junior Greek Salad

Athenian Chicken

Two marinated chicken breast, mushrooms and artichoke hearts, sautéed in a light lemon wine sauce, over white rice. **14.95**

Roasted Chicken

Half roasted chicken seasoned with El Greco spices, with roasted potatoes and vegetables. **13.95**

Chicken Florentine

Breast of chicken folded and filled with spinach and feta, with a light lemon white wine sauce, with Greek risotto and vegetables. **13.95**

Greek Pasta

Penne pasta, chicken breast, sautéed tomatoes, roasted garlic, kasseri and feta cheese, all tossed together in our marinara sauce. **13.95**

Chicken Fettucini

Fettucini with Chicken breast, steamed broccoli, parmesan and roasted garlic in a light Alfredo sauce. **14.95**

With Shrimp **16.95**

Marini Egg Plant

An old family recipe!

Thinly sliced Egg Plant rolled and filled with spinach and feta baked in casserole over Spaghetti with Marinara sauce and garnished with feta. **14.95**

Sides

Roasted Potatoes	3.00	French Fries	2.00	Greek Rissoto	3.00
Pita Bread	1.50	Pepperoncinis	2.00	Rice	3.00
Vegetable of the Day	3.00	Sliced Feta	2.50	Kalamata Olives	2.00



Pizza & Stromboli

Fresh dough is made daily from scratch, using the best ingredients. The sauce is our own blend of the finest spices and herbs. Our cheese is our own mixture and special blend of 100% mozzarella. And as for our toppings, only the finest and freshest are used. Then our pizza and stromboli are baked to perfection.

Pizza	10"	14"	Stromboli	10"	14"
El Greco Pizza Feta, mushrooms, olives, green peppers, onions and choice of pepperoni, meatball or sausage.	11	15	El Greco Stromboli Philly steak, onions, mushrooms, pepperoni and green peppers.	12	16
Parthenon Pizza Artichokes, tomatoes and feta.	11	15	Philly Stromboli Philly steak, House Made pizza sauce and mozzarella.	10	14
Crazy Greek Pizza Gyro meat, onions, tomatoes and feta.	12	16	Crazy Greek Gyro meat, tomatoes, onions and feta.	12	16
Odyssey Pizza Sliced chicken breast, garlic, feta, spinach, mushrooms and tomatoes.	13	17	Chicken Gyro Sliced chicken breast, tomatoes, onions and feta.	12	16
Veggie Pizza Tomatoes, green peppers, onions, mushrooms and olives.	10	14	Veggie Stromboli Tomatoes, onion, green peppers, olives and mushrooms.	10	14
Meat Lovers Pizza Pepperoni, ham and our House Made sausage and meatballs.	12	16	Spanakopita A blend of spinach and feta with mozzarella cheese. (no pizza sauce)	11	15
White Hellenic Fresh garlic, spinach, feta, tomatoes and mozzarella. (no pizza sauce)	11	15	Pepperoni Stromboli Grilled pepperoni, pizza sauce and mozzarella.	10	14
White Olympic Fresh garlic, feta and mozzarella. (no pizza sauce)	9	13	Cheese Stromboli	8	12
Cheese Pizza	8	12			
Create your own Pizza Olives, onions, green peppers, tomatoes, mushrooms, fresh garlic, feta, pepperoni, meatballs, Italian sausage, ham, extra sauce or mozzarella cheese.	1	1.5	Create your Stromboli Special Olives, onions, green peppers, tomatoes, mushrooms, fresh garlic, feta, pepperoni, meatballs, Italian sausage, ham, extra sauce or mozzarella cheese.	1	1.5
Grilled chicken breast, Gyro meat, artichokes, Philly steak, anchovies.	2	3	Grilled chicken breast, Gyro meat, artichokes, Philly steak, anchovies.	2	3

No substitutions allowed. 18% Gratuity will be added to parties of 8 or more. Consuming raw or undercooked food such as meat, poultry, seafood, eggs and shellfish may increase chances of food borne illness.