

## SOUPS & SALADS

<b>SOUP OF THE DAY</b>	<b>5</b>	<b>FRENCH ONION SOUP</b>	<b>6</b>
<b>GREEK SALAD</b>			
A wonderful combination of tomatoes, cucumbers, onions, green peppers, feta cheese and olives topped with our famous house dressing (SM) 8 (LG) 10			
<b>CAESAR SALAD</b>			
Fresh Romaine lettuce with our homemade Caesar salad dressing (SM) 7 (LG) 9			
<b>CHEF SALAD</b>			
Fresh crisp romaine lettuce topped with cucumbers, onions, green peppers, tomatoes, cheese, turkey & ham.			<b>12</b>
Add a chicken breast 5 or baby shrimp 6			

## STARTERS

<b>TZATZIKI AND PITA</b>			
Sour cream, yogurt, cucumber, garlic, herbs and spices. Served with 2 pita			<b>8</b>
<b>HOMOUS AND PITA</b>			
Chickpeas blended with lemon, garlic and olive oil. Served with 2 pita			<b>8</b>
<b>KALAMARI</b>			
Marinated squid deep fried and served with homemade tzatziki			<b>10</b>
<b>SPANAKOPITA</b>			
Spinach, leeks and feta wrapped & baked in filo pastry. Served with tzatziki			<b>9</b>
<b>TYROPITA</b>			
Light flaky filo pastry filled with three cheeses and baked			<b>10</b>
<b>SAGANAKI</b>			
Kefalotyri cheese pan fried and flambéed in brandy. Served with pita			<b>10</b>
<b>DOLMADES</b>			
Grape leaves filled with spiced ground beef and rice. Topped with a lemon dill sauce			<b>9</b>
<b>TIGER PRAWNS</b>			
Pan fried in butter and a white wine sauce and served with garlic toast			<b>10</b>
<b>CHICKEN WINGS</b>			
Lightly dust wings topped with your choice of sauce			<b>10</b>
<b>HOT PLATTER</b>			
Dolmades, tyropita, kalamari, tzatziki and pita			<b>21</b>

## SOUVLAKIS

Served with rice, roast potato Greek salad, pita and tzatziki

<b>CHICKEN</b> Grilled marinated pieces of chicken	17
<b>BEEF</b> Grilled marinated pieces of beef	17
<b>CHICKEN &amp; BEEF</b> Grilled marinated pieces of chicken and beef	17
<b>PRAWN</b> Grilled and marinated with butter and spices	19
<b>PRAWN &amp; SCALLOP</b> Grilled and marinated with butter and spices	19
<b>LAMB SOUVLAKI</b> Grilled marinated pieces of lamb	19

## GREEK DINNERS

Served with rice, roast potato, Greek salad, pita and tzatziki

<b>ROAST LAMB</b> Seasoned with Greek spices and roasted to perfection	19
<b>GREEK STYLE RIBS</b> Seasoned with our special blend of Greek spices and lemon then grilled	21
<b>CHICKEN SKARAS</b> Grilled chicken breast marinated with lemon and Greek spices	18
<b>KALAMARI DINNER</b> Tender, marinated and deep fried squid	17
<b>SPANAKOPITA</b> Famous and timeless Greek dish of spinach and feta baked in filo pastry	17
<b>TYROPITA</b> A light flaky filo pastry stuffed with three cheeses and baked	17
<b>MOUSAKA</b> Layers of zucchini, eggplant, and ground beef topped with a Homemade béchamel sauce	17
<b>DOLMADES</b> Grapevine leaves filled with spiced ground beef and rice. Topped with lemon dill sauce	17
<b>CHICKEN &amp; PRAWNS</b> A tender chicken breast marinated in Greek spices with a prawn skewer. Both grilled to perfection	19
<b>RACK OF LAMB</b> Your choice of a ½ or full rack of lamb marinated in Greek spices then grilled just the way you want it	½ RACK 24 FULL 37

## **PASTA**

Served with meat or veggie sauce and garlic toast (Extra cheese \$1.00)

<b>LASAGNA</b>	<b>13</b>
<b>SPAGHETTI</b>	<b>12</b>
<b>BAKED SPAGHETTI</b>	<b>13</b>
<b>FETTUCCINI ALFREDO</b>	<b>12</b>
<b>RAVIOLI</b>	<b>13</b>
<b>BAKED RAVIOLI</b>	<b>14</b>

**Wednesday is Pasta Night \$7.95**

## **SENIORS & KIDS**

Pasta served with meat or veggie sauce and garlic toast (Extra cheese \$1.00)

<b>½ LASAGNA</b>	<b>9</b>
<b>½ SPAGHETTI</b>	<b>8</b>
<b>½ BAKED SPAGHETTI</b>	<b>9</b>
<b>½ RAVIOLI</b>	<b>9</b>
<b>½ BAKED RAVIOLI</b>	<b>10</b>
<b>CHICKEN FINGERS &amp; FRIES</b>	<b>9</b>
<b>FISH &amp; CHIPS</b>	<b>10</b>

## **SIDE ORDERS**

<b>GARLIC TOAST</b>	<b>1</b>
<b>PITA BREAD</b>	<b>1.50</b>
<b>TZATZIKI</b>	<b>1</b>
<b>HOMOUS</b>	<b>1</b>
<b>ROAST POTATOES</b>	<b>3</b>
<b>RICE</b>	<b>3</b>
<b>FETA</b>	<b>2</b>
<b>CHICKEN BREAST</b>	<b>5</b>
<b>FRIES</b>	<b>4</b>

## ENTREES

Served with Greek or Caesar salad, roast potato or rice and garlic toast

### GYPSY SCHNITZEL

A tender Pork cutlet topped with marinara sauce and baked with cheese **16**

### SCHNITZEL CHAMPIGNON

A tender Pork cutlet topped with a homemade mushroom sauce **16**

### SCHNITZEL OSCAR

A tender Pork cutlet topped with crab, shrimp, asparagus & hollandaise Sauce **18**

### CHICKEN CORDON BLEU

Thinly sliced ham and cheese between layers of breaded chicken breast topped with a creamy cheese sauce **18**

### BBQ RIBS

A tender rack of ribs glazed with BBQ sauce **20**

## STEAKS

Served with Greek or Caesar salad, roast potato or rice and garlic toast

### NEW YORK

**10 oz**                      **22**  
**12 oz**                      **27**

### PRIME RIB

**10oz**                      **23**  
**12oz**                      **28**

### RIB EYE

**10oz**                      **23**  
**12oz**                      **28**

## PLATTERS FOR TWO

### PLATTER #1

Choice of two souvlakis (chicken, beef or lamb), dolmades, kalamari, spanakopita, rice and roast potatoes. Served with a small Greek or Caesar salad to start **45**

### PLATTER # 2

Two 8oz New York steaks, two chicken breasts, six tiger prawns, sautéed mushrooms, rice and roast potatoes or two baked potatoes. Served with two Caesar salads to start **49**

## PIZZA

**SMALL (10") 12    MEDIUM (12") 14    LARGE (14") 16**  
**Each Topping 1.00**

### TOPPINGS

Pepperoni	Beef	Tomatoes	Green Peppers
Ham	Shrimp	Mushrooms	Olives
Salami	Pineapple	Onions	Jalapeno peppers
Italian Sausage			

### Extra Cheese

**Small 1.00    Medium 1.50    Large 2.00**

## BEVERAGES

**UNLIMITED POP AND ICED TEA** **2.95**  
 Coke, Diet Coke, Root Beer, Ginger Ale, 7-Up, Soda, Iced Tea

<b>MILK</b>	<b>2.00</b>
<b>JUICE</b>	<b>2.95</b>
<b>COFFEE</b>	<b>2.25</b>
<b>TEA</b>	<b>2.25</b>
<b>SPECIALTY TEA</b>	<b>2.95</b>
<b>SHIRLEY TEMPLE</b>	<b>2.95</b>

## BEER

<b>LOCAL BEER</b>	<b>5.00</b>	<b>IMPORT BEER</b>	<b>6.25</b>
Budweiser		Heineken	
Kokanee		Corona	
Canadian		Becks	
Coors Light		Miller Genuine Draft	
Sleeman's Honey Brown			
Okanagan Pale Ale			

<b>DRAFT BEER</b>	<b>Glass</b>	<b>4.00</b>	<b>Pint</b>	<b>6.50</b>	<b>Jug</b>	<b>18.00</b>
Granville Island- English Bay Pale Ale						
Granville Island- Cypress Honey Lager						
Old Yale Brewing- Chilliwack Blonde						