

WHAT WE ARE COOKING THIS WEEK

September 15 – 17

Not Just the Weather Changing! Our Guests Have Asked Us to Continue Our Menu Offerings for 2 weeks - Starting Tuesday we will Continue to Find Comfort in Some Greek Favorites This Week

A SPECIAL NOTE- WE WILL BE CLOSED THIS FRIDAY, 18TH FOR A SPECIAL EVENT

The Fall Brings New Hours! Tuesday Through Fridays 4 - 7:00 pm

Dinners Priced per Person

Each Dinner Comes with Salad or Cup of Soup Option (Chili ADDITIONAL .50)

1 Entrée, Vegetable, Starch, Roll and Butter

Additional Sides \$2.50

ALA CARTE SOUP

8 Ounces: \$3.50

16 Ounces: \$5.50

32 Ounces: \$10.00

ALA CARTE CHILI

8 Ounces: \$4.50

16 Ounces: \$6.50

32 Ounces: \$12.00

ALA CARTE SALAD

Small: \$3.50

Large: \$5.00

CHILI

Jack's Chili – Jack's Famous
Texas Red Chili No Beans (GF)

SOUP

Roasted Corn Chowder

CAFÉ SALAD

Café Salad: Cherry Tomatoes,
Candied Walnuts,
Blue Cheese Crumbles,
Craisins- Raspberry Walnut
Vinaigrette OTS (GF)

SPECIAL SALAD

Spinach with Tomatoes,
Cucumbers, Kalamata Olives,
Pepperoncini,
Slivered Red Onion and
Wedge of Herbed Feta –
Lemon Oregano Vinaigrette
OTS



FAB FAVS: ENTREES, SIDES, DESSERTS

FISH

Mixed Seafood Grill: 3 Pan Broiled
Scallops and 4 Jumbo Grilled
Shrimp on a
Bed of Fire Roasted Red Pepper
Coulis (GF)

\$23.50

Bronzini Fillet Stuffed with
Spinach, Pine Nuts and Feta,
Baked & Finished with a Dill
Lemon Cream & Grilled Lemon
(GF)

\$24.50

MEATS

Our Homemade Meatloaf
Wrapped in Bacon & Laced with
Apple Cider Glaze

\$16.50

Souvlaki: Skewered, Marinated,
and Grilled Pork Loin Chunks
Served on a Bed of Greek Rice
with a Side of Tzatziki Sauce (GF)

\$19.50

4 Grilled Lamb Chops Served on a
Bed of Creamy Orzo with Spinach
with Port Wine Demi-Glace

\$24.50

POULTRY

Roasted Half Chicken with Lemon
and Oregano Served with Pan Jus

\$18.50

VEGETARIAN

Papoutsakia: 2 Stuffed Baby
Eggplants with Rice, End of
Summer Vegetables Diced,
Tomatoes, Pine Nuts, & Fresh
Herbs Topped with Grated
Kefalotyri Cheese and Served
on a Bed of Red Pepper Coulis

\$18.50

Spanakopita- 2 Spinach with
Feta Wrapped in
Phyllo Triangles

\$14.50

Ala Carte Spanakopita

\$5.00 each

FOR THE KIDS

Chicken Fingers and Tater Tots

\$8.00 per person

SIDE VEGETABLE

Sautéed yellow and Green Squash
Honey and Thyme Carrots

Fresh Green Beans with Tomatoes
and Mushroom

SIDE STARCH

Yellow Greek Rice

Steak Cut Roasted Paprika
Potatoes

Creamy Orzo with Spinach

SWEETS TO ENJOY

Stephanie's Rizogalo: Rich Rice
Pudding Finished with Cinnamon

Baklava Log with
Chocolate Drizzle

Dutch Apple Pie with
Crumble Top

Our Favorite Rich Chocolate
Layer Cake

\$5.00 each