



COLD APPETIZERS

Pikilia Assortment of 4 dips: Tzatziki, Tyrokafteri, Melitzanosalata & Skordalia, w/ pita	24
Tzatziki Yogurt dip, cucumber, garlic, fresh dill, w/ pita	12
Tyrokafteri Blended feta cheese, evoo, hot peppers, w/ pita	13
Skordalia Mixture of evoo, potatoes, garlic, w/ pita (V)	12
Melitzanosalata Roasted eggplant, evoo, lemon, onion, garlic, pita	12
Dolmathakia Stuffed grape leaves of rice & herbs (GF)(V)	8

HOT APPETIZERS

Saganaki Pan-fried kefalotiri cheese flamed w/ brandy	14
Spanakopita Spinach, fresh herbs, feta cheese, baked in phyllo crust	13
Keftedes Ground beef meatballs, oregano, mint, parsley, garlic, tzaziki sauce	15
Fried Zucchini Lightly-breaded, served w/ Skordalia	15

SOUPS & SALADS

Avgolemono Homemade traditional Greek chicken soup, rice, egg-lemon	8
Greek Salad (Horiatiki) Lettuce, tomatoes, cucumbers, green peppers, onions, feta cheese & olives - served w/ house dressing (GF)	12 / 20
add: chicken +8 / salmon +12	
Beet Salad Roasted red & yellow beets, arugula, shaved pears, roasted pistachios, whipped feta cheese, citrus vinaigrette (GF)	16

SIDES

Fasolakia Green beans, herb-tomato sauce (GF)(V)	9		Rice	9
Sauteed Broccoli (GF)(V)	12		Crispy Brussels Sprouts w/ honey-lemon vinaigrette (V)	12
			Greek French Fries (V)	10
			French Fries (V)	8
Oven-roasted Potatoes (GF) (V)	9		Four-cheese Mac & Cheese	12



SEAFOOD

GREEK RAW BAR

Chilled Seafood Tower*

Chilled shrimp, chilled lobster, oysters & crab claws
110 (serves 2) | 220 (serves 4)

Greek-style Oysters on the Half Shell*

Served w/ cucumber relish, mignonette sauce or tangy cocktail sauce
(half-dozen) 23 / (dozen) 42

HOT APPETIZERS

Octopus Grilled, w/ lemon-oregano evoo (GF)	29
Daniel's Famous Shrimp Jumbo baked shrimp, w/ house sauce	20
Naxos Kalamaraki Lightly-breaded fried calamari, lemon, tartar & tangy cocktail sauces	20
Mussels Steamed w/ lemon-garlic-white wine-butter sauce, garlic bread	22

ENTREES

Grilled Seafood Platter 5oz. lobster tail, sea scallops, shrimp, steamed broccoli	58
Daniel's Famous Shrimp Entree Jumbo baked shrimp, our secret sauce, served w/ rice	36
Fresh Filet of Grouper Pan-seared, lemon-garlic-butter sauce, served w/ rice	45
Fresh Filet of Salmon Baked, evoo, lemon juice, garlic, fresh dill, served w/ rice	30
Butterfly Roasted Lavraki Greek sea bass, Mediterranean sauce, served w/ rice	36
Halibut Plaki Seasoned halibut baked in tomatoes & herbs, served w/ rice	42

GREEK SPECIALS

Moussaka Baked eggplant, potato, spiced tomato-ground beef, bechamel sauce	24
Stuffed Tomato & Pepper Ground beef, rice, onions & herbs, oven-baked	23
Deconstructed Pastitsio Greek pasta w/ braised short ribs in creamy tomato sauce	32
Briami Tofu Oven-roasted potato, carrot, eggplant, zucchini, herbed-tomato sauce (GF)(V)	21
Fasolakia Stewed green beans in fresh herb-tomato sauce (GF)(V)	16

POULTRY

Roast Chicken Half-chicken, evoo, lemon, oregano, oven-roasted potatoes	27
Chicken (Souvlaki) Kabob Marinated chicken breast, bell peppers, onions, served w/ rice	26
Breast of Chicken Marinated & grilled, rice ladolemono sauce (GF)	21

BEEF / LAMB / PORK

Filet Mignon (Souvlaki) Kabob Grilled, bell peppers, onions, served w/ rice	38
10oz. Prime Skirt Steak Green sauce, crispy fingerling potatoes	48
Braised Bone-in Colorado Lamb Shoulder Fricassee-style 6-hr. braised lamb shoulder fricassee-style, served w/ rice pilaf (GF)	36
Greek Country-style Lamb Chop Grilled, evoo, lemon, rosemary, oregano marinade, oven-roasted potatoes (GF)	54
Braised Greek Lamb Shank Slow-braised, tomato-herb-spice sauce, served w/ rice (GF)	41
Pork (Souvlaki) Kabob Marinated & grilled to perfection, bell peppers, onions, served w/ rice	30

DAILY SPECIALS

TUESDAY

Special Menu

WEDNESDAY

Pan-seared Sea Scallops

Piccata sauce, mashed potatoes 46

THURSDAY

Crab-stuffed Canadian Lobster

Our special sauce, steamed broccoli 56

FRIDAY

Steamed Jumbo Alaskan King Crab Legs

Drawn butter, oven-roasted potatoes
or steamed broccoli 125

SATURDAY

Dover Sole

Lemon, brown-butter sauce,
steamed broccoli 72

SUNDAY

Braised Boneless Short Ribs

Potato cake, bordelaise sauce 38



Greek-style Oysters on the Half Shell

23 / 42



Chilled Seafood Tower

110 / 220



Steamed Jumbo Alaskan King Crab Legs

125



Mussels

22



Grilled Seafood Platter

58