



Starters

COLD

1. **PIKILIA 23**
ASSORTMENT OF FOUR TRADITIONAL DIPS – TZATZIKI, TYROKAFTERI, MELITZANOSALATA & SKORDALIA. SERVED W/ PITA (SUBSTITUTE CRUDITÉS +3)
2. **TZATZIKI 11**
HOMEMADE YOGURT DIP W/ CUCUMBER, GARLIC & FRESH DILL. SERVED W/ PITA
3. **TYROKAFTERI 12**
FETA CHEESE BLENDED W/ EVOO & HOT PEPPERS. SERVED W/ PITA
4. **MELITZANOSALATA 11**
ROASTED EGGPLANT W/ EVOO, LEMON, ONION & GARLIC, BLENDED INTO A CREAMY DIP. SERVED W/ PITA
5. **SKORDALIA 11**
VELVETY MIXTURE OF EVOO, POTATOES & GARLIC. SERVED W/ PITA (V)
6. **DOLMATHAKIA 7**
GRAPE LEAVES STUFFED W/ RICE & A MEDLEY OF FRESH HERBS (GF) (V)
7. **FETA CHEESE 12**
IMPORTED GREEK FETA CHEESE W/ KALAMATA OLIVES (GF)
8. **ASSORTED CHEESE PLATE & OLIVES 14**
IMPORTED CREAMY FETA CHEESE, THE FAMOUS GRUYERE FROM NAXOS & TWO TYPES OF MARINATED IMPORTED GREEK OLIVES (GF)

HOT

9. **SAGANAKI 13**
PAN-FRIED KEFALOTIRI CHEESE FLAMED W/ BRANDY
10. **SPANAKOPITA 12**
HOMEMADE SPINACH, FRESH HERBS & FETA CHEESE BLEND BAKED IN PHYLLO CRUST
11. **KEFTEDES 14**
GRILLED GROUND BEEF MEATBALLS W/ OREGANO, MINT, PARSLEY & GARLIC. SERVED W/ TZAZIKI SAUCE
12. **JUMBO LUMP CRAB CAKE 23**
SERVED W/ GREEK COLESLAW & CREAMY MUSTARD SAUCE
13. **OCTOPUS 28**
GRILLED & IMMERSSED IN LEMON-OREGANO OLIVE OIL (GF)
14. **DANIEL'S FAMOUS SHRIMP 19**
JUMBO BAKED SHRIMP SPLASHED W/ DANIEL'S SECRET SAUCE
15. **NAXOS KALAMARAKI 19**
LIGHTLY-BREADED FRIED CALAMARI SERVED W/ LEMON, TARTAR SAUCE & TANGY COCKTAIL SAUCE
16. **FRIED ZUCCHINI 14**
SLICES OF LIGHTLY-BREADED ZUCCHINI FRIED & SERVED W/ SKORDALIA



Soups & Salads

21. AVGOLEMONO 9

HOMEMADE TRADITIONAL GREEK CHICKEN SOUP W/ RICE & EGG-LEMON

22. GREEK SALAD (HORIATIKI) 11 (SMALL) / 19 (LARGE)

LETTUCE, TOMATOES, CUCUMBERS, GREEN PEPPERS, ONIONS, FETA CHEESE & OLIVES, SERVED W/ OUR HOUSE DRESSING (GF)

23. BEET SALAD 15

ROASTED RED & YELLOW BEETS, ARUGULA, SHAVED PEARS, ROASTED PISTACHIOS, WHIPPED FETA CHEESE W/ CITRUS VINAGRETTE (GF)

Greek Specials

24. MOUSSAKA 23

LAYERED BAKED EGGPLANT, POTATO & SPICED TOMATO-GROUND BEEF, TOPPED W/ BÉCHAMEL SAUCE

25. STUFFED TOMATO & PEPPER 22

STUFFED W/ GROUND BEEF, RICE, ONIONS & HERBS, OVEN-BAKED

26. PASTITSIO 23

BAKED GREEK PASTA W/ AROMATIC TOMATO-GROUND BEEF SAUCE W/ CREAMY BÉCHAMEL TOPPING

Vegan

31. BRIAMI TOFU 20

OVEN-ROASTED VEGETABLES (POTATO, CARROT, EGGPLANT, SQUASH & ZUCCHINI) IN A LIGHT TOMATO SAUCE W/ FRESH HERBS (GF) (V)

32. FASOLAKIA 15

STEWED GREEN BEANS IN FRESH HERB-TOMATO SAUCE (GF) (V)

Poultry

27. ROAST CHICKEN 26

HALF CHICKEN SEASONED W/ EVOO, LEMON & OREGANO. SERVED W/ OVEN-ROASTED GREEK POTATOES (GF)

28. CHICKEN (SOUVLAKI) KABOB 25

MARINATED CHICKEN BREAST W/ BELL PEPPERS & ONIONS. SERVED OVER RICE (GF)

29. BREAST OF CHICKEN 20

MARINATED & GRILLED. SERVED W/ RICE LADOLEMONO SAUCE (GF)

30. GREEK CHICKEN SALAD 24

MARINATED CHICKEN BREAST GRILLED. SERVED OVER GREEK SALAD (GF)



Beef / Lamb / Pork

35. FILET MIGNON (SOUVLAKI) KABOB 36

GRILLED W/ BELL PEPPERS & ONIONS.
SERVED OVER RICE (GF)

36. PORK (SOUVLAKI) KABOB 32

MARINATED W/ EVOO, LEMON JUICE,
OREGANO, ROSEMARY & CUMIN, GRILLED TO
PERFECTION. SERVED W/ BELL PEPPERS
& ONIONS OVER RICE

37. BABY BACK RIBS 18 (HALF) / 31 (FULL)

FULL RACK OF RIBS, BROILED, SEASONED
W/ EVOO, LEMON & OREGANO. SERVED
W/ OVEN-ROASTED GREEK POTATOES (GF)

**38. BRAISED BONE-IN COLORADO LAMB
SHOULDER FRICASSEE-STYLE 34**

6-HOUR BRAISED LAMB SHOULDER
FRICASSEE-STYLE. SERVED W/ RICE PILAF (GF)

**39. GREEK COUNTRY-STYLE
LAMB CHOP 51**

MARINATED W/ EVOO, LEMON, ROSEMARY &
OREGANO, GRILLED TO PERFECTION. SERVED
W/ OVEN-ROASTED GREEK POTATOES (GF)

40. BRAISED GREEK LAMB SHANK 39

SLOWLY BRAISED LAMB SHANK IN FRAGRANT
& FLAVORFUL TOMATO SAUCE MADE W/
FRESH HERBS, NEMEA RED WINE & OUR
SECRET SPICE. SERVED ON A BED OF RICE (GF)

41. NY STRIP CHOICE (12oz) 36

MARINATED & GRILLED. SERVED
W/ OVEN-ROASTED GREEK POTATOES (GF)

From the Sea

43. DANIEL'S SHRIMP ENTRÉE 34

JUMBO-BAKED SHRIMP, SPLASHED W/
DANIEL'S SECRET SAUCE. SERVED W/ RICE

**44. PARMESAN-ENCRUSTED LAKE
SUPERIOR WHITEFISH 30**

SERVED W/ TOMATO SAUCE & SIDE OF RICE

45. FRESH FILET OF GROUPER 43

PAN-SEARED W/ EVOO, LEMON & OREGANO.
SERVED W/ RICE (GF)

46. FRESH FILET OF SALMON 29

BAKED W/ EVOO, LEMON JUICE, GARLIC
& FRESH DILL. SERVED W/ RICE (GF)

47. WHOLE ROASTED LAVRAKI 40

SEA BASS FLOWN FROM GREECE, PREPARED
W/ HERBS & CAPER-LEMON-OLIVE OIL
SAUCE. SERVED W/ RICE (GF)

48. GREEK SALMON SALAD 29

GREEK SALAD TOPPED W/ GRILLED FILET OF
SALMON (GF)

49. JUMBO LUMP CRAB CAKES 40

TWO JUMBO LUMP CRAB CAKES SERVED W/
CREAMY MUSTARD SAUCE & SIDE OF RICE

50. SHRIMP (SOUVLAKI) KABOB 30

MARINATED SHRIMP & SERVED W/ ONIONS,
ZUCCHINI & CHERRY TOMATOES.
SERVED W/ RICE

51. CATCH OF THE DAY MP

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. | PARTIES SIX (6) PEOPLE OR MORE A GRATUITY OF 20% WILL BE APPLIED.

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Sides

FASOLAKIA (GREEN BEANS IN FRESH HERB-TOMATO SAUCE) **8** (GF) (V)

FRENCH FRIES **8** (GF) (V)

GREEK FRENCH FRIES **9** (GF)

SAUTÉED BROCCOLI **9** (GF) (V)

OVEN-ROASTED GREEK POTATOES **8** (V)

RICE **8**

ASPARAGUS **10** (V)

Kids Menu

KEFTEDES W/ FRENCH FRIES **14**

CHICKEN TENDERS **13**

SERVED W/ FRIES
OR STEAMED BROCCOLI

PASTA **11**

W/ TOMATO SAUCE OR W/ BUTTER
ADD MEATBALLS **+3**

PIZZA **13**

CHEESE OR MEATBALLS

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