



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 potatoes, garlic, evoo, w/ pita (DF)(V) 12
- Melitzanosalata** Roasted eggplant, lemon, onion, garlic, evoo, w/ pita 12
- Dolmathakia** Stuffed grape leaves of rice & fresh herbs (DF)(GF)(V) 8

HOT APPETIZERS

- Saganaki** Pan-fried kefalotiri cheese flamed w/ brandy 14
- Spanakopita** Spinach, fresh herbs, feta cheese, baked in homemade phyllo crust 13
- Keftedes** Beef meatballs, mixed herbs, mint, parsley, onions, garlic, baked - served w/ tzatziki sauce 15
- Fried Zucchini Slices** Lightly-breaded, served w/ Skordalia (DF) 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
- Spinach & Quinoa Salad** Fresh spinach, quinoa, chickpeas, cucumbers, tomatoes & feta cheese w/ citrus vinaigrette 19

SIDES

- Fasolakia** Green beans, herb-tomato sauce (DF)(GF)(V) 9 | **Rice** 9
- Sauteed Broccoli** (DF)(GF)(V) 12 | **Crispy Brussels Sprouts** w/ honey-lemon vinaigrette (V) 12 | **Oven-roasted Potatoes** (DF)(GF)(V) 9 | **French Fries** (V) 8
- Greek French Fries** (V) 10 | **Four-cheese Mac & Cheese** 12 | **Pita** 3



SEAFOOD



COLD APPETIZERS

- Chilled Seafood Tower***
Chilled shrimp, chilled lobster, oysters & jumbo Alaskan king crab legs
110 (serves 2) | 220 (serves 4) ** Requires 24-hour advance notice **
- Greek-style Oysters on the Half Shell***
Served w/ cucumber relish, mignonette sauce or tangy cocktail sauce (DF)
(half-dozen) 23 / (dozen) 42

HOT APPETIZERS

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

OUR SPECIALS

- Grilled Shrimp Appetizer** One grilled, marinated Madagascar shrimp, key lime aioli, ladolemono sauce 23
- Steamed Jumbo Alaskan King Crab Legs** Drawn butter, oven-roasted potatoes or steamed broccoli 140
- Dover Sole** Lemon, brown-butter sauce, steamed broccoli 72
- Grilled Seafood Platter** Grilled, marinated Madagascar shrimp, 6oz. Canadian lobster tail, charred octopus, key lime aioli, served w/ oven-roasted potatoes or steamed broccoli 68

ENTREES

- Butterfly Roasted Lavraki** Greek sea bass, Mediterranean sauce, served w/ warm quinoa salad (DF) 39
- Daniel's Famous Shrimp Entree** Jumbo baked shrimp, our secret sauce, served w/ rice 36
- Alaskan Halibut Stuffed w/ Crab** Alaskan halibut w/ crab, served w/ avocado-arugula salad & ladolemono sauce 48
- Seafood Pasta** Canadian lobster tail, calamari & mussels served w/ white wine-garlic sauce on bed of orzo 46
- Fresh Filet of Grouper** Pan-seared, lemon-garlic-butter sauce, served w/ rice 45
- Fresh Filet of Salmon** Faroe Islands salmon baked, lemon juice, garlic, fresh dill, evoo, served w/ sauteed spinach & cherry tomatoes 32
- Catch of the Day** MP

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 beef short ribs in creamy tomato sauce 32
- Briami Tofu** Oven-roasted potato, carrot, eggplant, zucchini, herbed-tomato sauce (DF)(GF)(V) 21
- Fasolakia** Stewed green beans, fresh herb-tomato sauce, w/ pita (DF)(GF)(V) 16

POULTRY

- Roast Chicken** Half chicken, evoo, lemon, oregano, oven-roasted potatoes (DF) 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

- Filet Mignon (Souvlaki) Kabob** Grilled, bell peppers, onions, served w/ rice 38
- 10oz. Prime Skirt Steak** Chimichurri sauce, crispy fingerling potatoes 51
- Braised Beef Boneless Short Ribs** Potato cake, bordelaise sauce 38
- Braised Bone-in Colorado Lamb Shoulder Fricassee-style** 6-hr. braised lamb shoulder fricassee-style, served w/ rice (GF) 38
- Greek Country-style Lamb Chop** Grilled, fresh herbs, lemon, evoo marinade, oven-roasted potatoes (DF)(GF) 54
- Braised Greek Lamb Shank** Slow-braised, tomato-herb-spice sauce, served w/ rice (GF) 42

*We take pride in selecting the best provisions available in the USA.
We use only Premium Black Angus Beef & Cage-free
Chicken from Koch Farms.*



Deconstructed Pastitsio

32



Braised Greek Lamb Shank

42



10oz Prime Skirt Steak

51



Daniel's Famous Shrimp Entree

36



Seafood Pasta

46



Dover Sole

72