AΠΠΕΤΙΖΕΡΣ Appetizers

Hummus Delight ➤	7.99	Dolmades > 1	9.99
Homemade chick-pea and tahini blend; served with pita bread		Tender grape leaves stuffed with rice, onions, spices, and	
Caprese Salad	9.99	served with Tzaziki sauce	
Fresh mozzarella, tomatoes, and basil, seasoned with		Mitchell's Mushrooms	8.99
salt and olive oil		Tempura battered and fried, with a side of tzaziki sauce	
Spanakopita >	7.99	Calamari	10.99
A light flaky pastry filled with spinach, onions and feta cheese		Fresh squid, hand breaded, served with marinara sauce	
Tiropita	7.99	The Grapevine Combo Platter [™]	14.99
A light flaky pastry filled with feta and cottage cheese		Hummus, Spanakopita, Tiropita, Dolmades,	
Boom Boom Shrimp	10.99	feta cheese & Kalamata olives, served with pita bread	
Fried shrimp topped with our homemade spicy sauce		Icharus' Flambé [™]	9.99
Mozzarella Sticks [™]	7.99	Greek cheese Flambé; served with pita bread	
Freshly breaded, fried golden and served with marinara sauce			

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Avagolemono (Chicken Lemon) Cup 4.99 Bo	wl 6.99	Antipasto Salad	11.99
Italian Wedding Soup 4.99	6.99	Fresh vegetables, Kalamata olives, pepperoncini, celery, Genoa salami, pepperoni, and cheese	
House Salad	7.99	(Anchovies upon request)	
Served with your choice of dressing		Chef Salad	12.99
Marinated Grilled Chicken Salad	11.99	Fresh vegetables, salami, ham, turkey, eggs, and cheese	
Grilled chicken on fresh salad, served with your choice of dr	essing	Spinach Salad	11.99
Our "Big Fat" Greek Salad	10.99	Fresh tomatoes, bacon, eggs, mushrooms, and onions	
Feta cheese, fresh vegetables, Kalamata olives, pepperonc	ini	served over fresh spinach	
and our own Greek dressing (Anchovies upon request)			
Caesar Salad	9.99	Upgrade your salads:	
Fresh romaine, shredded parmesan cheese, and croutons;		Marinated Grilled Chicken 4.99	
served with Caesar dressing		Grilled Salmon 7.99	
		Gyro Meat 5.99	
		Sautéed Shrimp 7.99	

Salad Dressings:

House Grecian Vinaigrette, French, Honey Mustard, Blue Cheese, Buttermilk Ranch, Light Raspberry Vinaigrette, and Creamy Caesar

denotes vegetarian entrees / Gluten free menu available upon request A gratuity may be added to parties of 8 or more.

FPEEK Greek Entrees

Moussaka A baked casserole layered with eggplant, zucchini,	15.99	Gyro "Yi-Ro" Platter Charbroiled lamb and beef blended together, served with	15.99 oita
potatoes, and a special meat sauce; topped with		bread, lettuce, tomatoes, onions, tzaziki sauce, and a side	e of
béchamel and marinara Pastitsio Layers of macaroni with a special meat sauce,	15.99	green beans Dolmades Dinner Tender grape leaves filled with rice, onions, tomatoes, and	15.99 spices
and a touch of marinara sauce; "Greek lasagna" Souvlaki Mi Mi Skewered pork tenderloin, onions, peppers;	17.99	served with the vegetable of the day and tzaziki sauce Khristo's Sampler All the favorites in one platter! Souvlaki, pastichio, gyro,	20.99
marinated and char-grilled over rice pilaf Gyro Sandwich Mixture of lamb and beef slices served on pita bread with lettuce, tomatoes, onions, & tzaziki sauce, served with fries, onion rings, broccoli, or rice pila	9.99 af.	dolmades, spanakopita, and tiropita Chicken Shish Kabob Skewered chicken, onions, peppers; marinated and chargrilled over rice pilaf	16.99

ITAAIAN Italian Entrees

spinach and marinated grilled chicken.

Baked Meat Lasagna Served with our own special meat sauce, sausage, ricotta	14.99	Fettuccine Alfredo > An Italian classic! Topped with our homemade Alfredo saud	16.99
and mozzarella cheese Stuffed Shells	15.99	broccoli, and grilled chicken Aphrodite Spaghetti	14.99
Pasta shells stuffed with ricotta cheese, covered in marina	ara	Oven baked with feta and mozzarella cheese and our own	
sauce and baked with mozzarella cheese Baked Manicotti Covered with marinara sauce, baked with mozzarella che Spaghetti	14.99 ese 11.99	blend of spices with marinara sauce Chef Michael's Favorite Spaghetti oven baked with our meat sauce, homemade meatballs, hot Italian sausage, pepperoni, and mushrooms	16.99
Served with our own homemade meat or marinara sauce (Add 2 meatballs, sausage or mushrooms 2.00 each) Baked Spaghetti	13.99	topped with mozzarella cheese Eggplant Parmigiana Hand breaded eggplant served with a side of spaghetti;	15.99
Served with our own homemade meat or marinara sauce,	ı	topped with our marinara sauce, and baked with mozzarella	
baked with mozzarella cheese (Add 2 meatballs, sausage or mushrooms for 2.00 each) Baked Vegetable Spaghetti	14.99	cheese The Italian Stallion Lasagna, manicotti, ravioli, and spaghetti; topped with meat	18.99
Served with fresh mushrooms, onions, green peppers and marinara sauce, baked with mozzarella cheese Penne Ala Vodka	17.99	sauce and mozzarella cheese Baked Veal Cannelloni Rolled pasta stuffed with spiced ground veal and beef,	16.99
Penne pasta tossed in a vodka cream sauce with		topped with meat sauce and mozzarella cheese	

(Whole Wheat and Gluten Free Penne Pasta available for an additional \$2)

All entrees served with a garden salad and Chef Mike's famous rolls. Upgrade to a Greek or Caesar salad for \$2.25 denotes vegetarian entrees / Gluten free menu available upon request

A gratuity may be added to parties of 8 or more.

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EHIEKEN Chicken

Chicken Parmigiana	17.99	Chicken Cacciatore	19.99
Lightly breaded chicken with a side of spaghetti;		Fresh chicken cooked with mushrooms, onions, and	
topped with our marinara sauce and baked with		peppers in a light marinara sauce; served over pasta	
mozzarella cheese		Chicken Marsala	19.99
Mother Mary's Special	17.99	Fresh sautéed chicken with Marsala wine and fresh	
Fresh grilled chicken baked with olive oil and garlic.		mushrooms; served over capellini	
Topped with feta and mozzarella cheese; served		Chicken Saltimbocca	18.99
over spaghetti		Pan seared chicken topped with sautéed spinach, prosciut	to, and

Picatta Rita
19.99
Alfred
Fresh chicken sautéed in a white wine sauce with capers,
artichokes, and lemon juice served over capellini

Alfredo sauce; baked with mozzarella cheese. Served over rice pilaf

FEAA Veal

Veal Parmigiana	20.99	Grapevine Scaloppini	22.99
Lightly breaded veal served with a side of spaghetti		Fresh veal sautéed with mushrooms, onions, and green	
topped with our marinara sauce, and baked with mozza	rella	peppers in a light marinara sauce served over spaghetti	
cheese		Veal Picatta	22.99
Hera's Marsala	22.99	Fresh veal sautéed in a white wine sauce with capers,	
Fresh veal sautéed with Marsala wine, fresh mushroom	ıs,	artichokes, and lemon served over capellini	
and artichokes served over capellini			

ΣΕΑΦΟΟΔ Seafood

Grecian Tilapia	18.99	Fried Shrimp	18.99
Fresh fish filet, seasoned, broiled, and topped		Jumbo shrimp breaded, and fried to perfection served	with rice pilaf
with spinach, feta cheese, and olives; served o	ver rice pilaf	Seafood Santorini	22.99
Poseidon's Alfredo Shrimp, scallops, and crab meat tossed in our Alfredo sauce; served over fettuccine	23.99 homemade	Sautéed shrimp, scallops, topped with black olives, marinara sauce, and baked with feta cheese; served over spaghetti	
Salmon Marco Polo	19.99	Shrimp Sparta (Scampi)	18.99
Fresh salmon sautéed in Alfredo, broccoli, and wine sauce; served over a bed of rice pilaf and lightly topped with bread crumbs		Succulent shrimp simmered in a light garlic, butter, an wine lemon sauce; served with a side of linguini	d white

All entrees served with a garden salad and Chef Mike's famous rolls. Upgrade to a Greek or Caesar salad for \$2.25 denotes vegetarian entrees / Gluten free menu available upon request A gratuity may be added to parties of 8 or more.

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TIZZA Pizza

Fresh dough made in house daily!!	<u>10"</u>	<u>14"</u>	<u>16"</u>		<u>10"</u>	<u>14"</u>	<u>16"</u>
Cheese Pizza	7.99	10.99	13.99	Grilled Chicken Pizza	9.99	15.99	17.99
Grecian Pizza [™]	10.99	15.99	17.99	Red sauce, mozzarella, grilled	marinated		
Olive oil and garlic sauce, mozzarella				chicken, spinach, and onions			
cheese, tomatoes, spinach, feta cheese,				Hawaiian	9.99	14.99	17.99
onions, and artichoke hearts				Red sauce, pineapple, ham,	and moz	zarella	
White Pizza	7.99	10.99	13.99	Meat Supreme	9.99	15.99	17.99
Olive oil, garlic, mozzarella, and parmesan cheese				Red sauce, mozzarella, peppero	oni, Italian		
Gyro Pizza	9.99	15.99	17.99	sausage, ham, and ground be	eef		
Red sauce, mozzarella and feta cheese, gyro meat	,			Grapevine Combo Pizza	10.99	15.99	18.99
onions, black olives, lettuce, and diced tomatoes.				Red sauce, mozzarella cheese,	ham, pep	peroni, It	alian
Milano	9.99	14.99	17.99	sausage, mushrooms, onions, a	and green	peppers.	
Fresh mozzarella, parmesan cheese, sliced tomatoes, spinach, and shredded mozzarella.				Gluten Free Cheese Pizza	ı 10.99 (<i>′</i>	10" Onl	y)

Traditional Toppings: cheese, pepperoni, sausage, ground beef, mushrooms, green peppers, onions,	1.50	2.50	3.50
black olives, sliced tomatoes, bacon, spinach, pineapple, ham, and broccoli			
Gourmet Toppings: grilled chicken, shrimp, gyro meat, crab, scallops, and meatballs	3.00	4.00	5.00

$\Sigma I \Delta E \Sigma$ Sides

Garlic Bread with Cheese	3.99	Broccoli	4.50
Basket of Fries or Onion Rings	3.99	Pasta	3.99
Kalamata Olives	2.99	Rice	3.99
Grecian Green Beans	3.99	Homemade Meat Balls (2)	2.50
Feta Cheese	3.99	()	

ΜΑΜΜΑ ΜΑΡΨΣ ΔΕΣΣΕΡΤΣ Mamma Mary's Desserts

Galaktoboureko	6.99	Tiramisu	5.99
Phyllo dough stuffed with light cream and custard;		Mascarpone cheese, chocolate, and lady fingers soaked	
baked and drizzled with honey and cinnamon		in espresso and Kahlua	
Spumoni	5.99	Baklava	5.99
Maraschino cherry, chocolate, and pistachio ice cream		Traditional Greek dessert with phyllo dough, honey, and waln	uts
Belgian Mousse Cake	6.99	Cannoli	5.99
Layers of rich chocolate and chocolate fudge garnished	with	A light, buttery Cannoli shell stuffed with rich creamy	
dark chocolate flakes		chocolate chip filling	
Lemoncello Cake	6.99	Gluten Free Chocolate Fudge	6.99
Baklava Cheesecake	6.99	Toasted almond	5.99