

Appetizers

FLAMING SAGANAKI 9

Kefalograviera cheese flambéed table side with warmed pita.

STUFFED MUSHROOMS 10

Baked mushroom caps stuffed with our signature blue crab stuffing.

PORK BITES 9

Pork tenderloin and mushrooms, sauteed in olive oil and lemon and Greek spices.

ARANCINI 9

Creamy Fontina cheese filled risotto croquettes served atop warm marinara.

AVOCADO FRIES 7

Freshly breaded avocado. Fried crisp and served with smoky chipotle aioli.

CRAB CAKES 12

Baked and served over our mango-chipotle aioli.

BRUSCHETTA 8

Sliced baguette topped with balsamic marinated tomatoes and fresh mozzarella cheese.

CALAMARI FRITI 9

Freshly sliced whole calamari, breaded and served with warm house marinara.

OYSTERS ROCKEFELLER 11

Broiled gulf oysters topped with bread crumbs, sautéed spinach, bacon and caramelized onions in a garlic ouzo cream sauce.

SHRIMP COCKTAIL 12

Five jumbo shrimp steamed to order and served in a chilled margarita glass with cocktail sauce.

BLUE CRAB FONDUE 12

A rich blend of cheeses, blue crab meat, garlic and herbs served with garlic toast points.

Homemade Pizzas

(Please allow 45+ minutes on a busy night for pizzas.

All ingredients are chopped fresh and made to order).

Small – 12 inch

Cheese – 7.95 x-tra toppings 1

Large – 16 inch

Cheese – 12.95 x-tra toppings 2

Additional Ingredients: Sweet Italian sausage, pepperoni, salami, Applewood smoked bacon, ham, anchovies, green peppers, onions, Kalamata olives, red pepper, spinach, mushrooms, pepperoncini, portabellas, fresh basil, garlic, artichoke hearts, meatballs, caramelized onions, pineapple, sun dried tomatoes, and green olives.

Specialty Pizzas

Small – 10.95 / Large – 16.95

Chicken Alfredo

White alfredo sauce, grilled chicken and mozzarella.

BBQ Chicken

Barbeque sauce, grilled chicken and cheddar cheese.

Margherita Classic

Olive oil, fresh mozzarella, fresh basil and sliced tomato.

Greek

Gyro meat, red onions, tomatoes, feta and mozzarella

Chicken Creations

All served with your choice of one side

Woodland Risotto* 21

Staff Favorite!! Grilled scaloppini chicken breast over wild mushroom pesto risotto with a rich parmesan cream sauce.

Pesto Chicken Alfredo* 16

Grilled chicken breast tossed with fettucine, broccoli florets and roasted red peppers in a creamy basil pesto alfredo sauce.

Chicken Scampi 16

Sauteed chicken breast in a lemon white wine garlic scampi over linguini.

Roman Crusted Chicken 16

Caesar and parmesan crusted chicken breast served alongside garlic smashed potatoes and vegetable medley.

Martinis Marsala 16

Martinis Classic! Sauteed boneless chicken breast with caramelized onions and portabellas in a sweet marsala sauce served over linguine.

Chicken Parmesan 16

Breaded chicken breast layered with marinara, mozzarella served over linguine.

Upgrade a la Milanese with white alfredo sauce. 17

Picatta Chicken 16 Pan-seared chicken tossed in a lemon veloute with capers and tomatoes served over linguine.



Chop House

We only use Angus Beef hand trimmed and cut by our Executive Chef

All chops are served with a choice of two sides.

Mashed potatoes, baked potato, rice pilaf, house chips, housecut fries, salad, vegetable, soup.

Upgrade to sweet potato fries (1), waffle fries (1), onion rings (1) or a double baked potato (4).

Sirloin 16

An 8oz. full-flavored New York cut.

New York Strip 22

A 14oz. full-flavored cut, with a slightly firmer texture than a ribeye.

Ribeye 24

Cut fresh and hand-trimmed. 14oz. of our most juicy and flavorful steak, distinguished by the rich marbling that runs through each cut.

Filet Mignon 31

Our superior cut

Pork Kebab 19

Juicy pork tenderloin grilled with our signature Greek spice, sprinkled with lemon olive oil over rice.

Portabello Medallions 28

Filet Mignon sliced into medallions and grilled over a bed of garlic smashed potatoes and a roasted Portabello cap topped with a gorgonzola cream sauce.

Lamb Porterhouse Chops 23

Three porterhouse lamb chops grilled to perfection served with roasted potatoes.

Greek Pork Chops 19

Juicy bone-in hand cut chops grilled with our signature Greek citrus herb blend, served with mashed potatoes.

Taste of the Sea

All entrees served with one additional side.

Lake Perch 19

Panko crusted lake perch fillets, golden fried and served alongside rice pilaf.

Seafood Risotto 26

Blended with parmesan, romano, tiger shrimp, fresh catch and roasted red peppers then topped with three jumbo shrimp and two U-10 pan seared sea scallops.

Coconut-Almond Encrusted Mahi 24

A combination of almonds and coconut encrusted Mahi seared, and oven finished. Topped with charred mango-pineapple salsa and served with fingerling potatoes and green beans.

Butterflied Shrimp 18

Jumbo butterflied shrimp, panko breaded and golden fried. Served with house cut French fries.

Seafood Stew 29

Jumbo tiger shrimp, mussels, clams, calamari and fresh catch simmered in mild marinara. Served with side of rice.

Shrimp Scampi 20

Jumbo shrimp broiled with garlic, white wine, butter and fresh herbs. Served with rice pilaf.

Pan-Seared Scallops 23

Served in a nest of linguine with spinach and grape tomatoes in a spicy creamy creole sauce.

Broiled Seafood Combination 27

Jumbo shrimp, scallops, salmon, stuffed sole with our signature blue crab stuffing served with rice.

Lemon Dill Salmon 19

Fresh hand cut salmon steak grilled to perfection with fresh lemon dill and served with rice pilaf.

Sides

Mashed potatoes, baked potato, rice pilaf, house chips housecut fries, salad, soup, creamed spinach.

Upgrade to double baked potato (2.5), sweet potato fries (1), waffle fries (1), seasoned fries (1), onion rings (1).

House Salads

Add to any salad:

chicken 4, salmon 7, steak 8, shrimp 3 each

House Dressings:

Balsamic vinaigrette, Greek vinaigrette, Ranch, Italian, House Bleu, French, Caesar, Thousand Island, Oil/Vinegar

TOFU STUFFED PORTABELLO 11*

Fresh spinach sautéed with tofu stuffed into a grilled portabello topped with balsamic vinaigrette and sliced almonds.

GOAT CHEESE CHOP 10*

Crumbled goat cheese, golden raisins, grape tomatoes, roasted beets, avocado, red onion and candied walnuts with our classic mix, tossed with balsamic vinaigrette.

MARTINIS WEDGE 9

Iceberg Wedge topped with bacon, Gorgonzola and tomato served traditionally with our chunky house bleu cheese dressing.

CHEF 10

Classic Mix topped with roast beef, ham, turkey, American and Swiss cheeses with a hardboiled egg.

GREEK SIGNATURE 9

Greens tossed in our Greek vinaigrette topped with anchovy fillets, cucumbers, tomatoes, onion and feta cheese.

BURRATA 10

A blend of arugula and cabbage thinly sliced, tossed with lemon, dill and olive oil.

Topped with fresh

Burrata, crostini and roasted lemon.

HOUSE CHICKEN CAESAR 10

Grilled romaine topped with house made Caesar dressing, freshly grilled chicken breast, red onion and freshly grated parmesan cheese.

APPLE KALE 10*

Fresh kale tossed with bleu cheese crumbles and candied walnuts in a mango chardonnay vinaigrette, with sliced crisp apples.

Pasta Classics

TORTELLINI FORMAGE 15

Tricolored tortellini served in a velvety three cheese sauce topped with imported prosciutto.

PENNE ALA VODKA 14

Sauteed portabella and sun dried tomatoes tossed with penne in a creamy tomato vodka sauce.

LINGUINI CARBONARA 14

Linguine with bacon, parmesan cheese, butter, cream and egg yolk.

POMODORO 14

Penne tossed with tomatoes, basil and an herbed olive oil, mozzarella and basil.

BAKED ZITI 15

A baked blend of ziti pasta, made-fresh-daily meat sauce, garlic butter sauce and ricotta and mozzarella cheeses.

Signature Sandwiches

Choice of house-cut fries or house chips.

Upgrade to seasoned fries, fresh fruit, sweet potato fries, onion rings or waffle fries for 1.

Martinis Blackened Burger 12

A half-pound of Angus chuck and short rib steak burger, blackened and stacked with caramelized onions, candied bacon and roasted red pepper aioli.

Prime Rib 12

Grilled angus prime rib sliced and smothered in grilled mushrooms, onions and red peppers and topped with melted swiss cheese on toasted Italian bread.

Chicken Focaccia* 10

Grilled chicken breast topped with roasted red peppers, portabella mushrooms, fresh mozzarella and pesto in a tomato focaccia roll.

Grilled Vegetable Pita 9

Grilled portabella, zucchini, red onion, tomato and red peppers with hummus and feta on a warm pita.

Signature Ham and Cheese 10

Flambeed saganaki cheese piled with thinly sliced ham on pita bread.

Chipotle Grouper 9

Freshly breaded Grouper topped with lettuce, tomato, onion and a smokey chipotle aioli on French bread.

***May contain allergens – Please advise your server of any food related allergies before ordering!**

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions.

Gluten Free options available. 20% gratuity will be added to parties of 8 or more. Split Plates are subject to a \$2 up-charge. All food made to order.

In a hurry? Please call your order in ahead of time. Max two discounts per party.