

Appetizers

Feta Cheese and Kalamata Olives ~ \$9.00

~ With olive oil and oregano. v

Homemade Focaccia ~ \$7.50

~ Topped with a Mediterranean tomato sauce and crumbled feta cheese, served with whipped feta cheese. v

Homemade Hummus ~ \$8.50

~ With two grilled pitas. v

Mediterranean Dip Trio ~ \$9.50

~ Tzatziki, skordalia, and hummus, served with two grilled pitas. v

Garlic Potato Salad ~ \$6.50 v

Pesto Broccoli Pasta Salad ~ \$6.50 v

Mediterranean Green Salad ~

Large \$11.00 Small \$7.00 v

~ Romaine and iceberg lettuce, tomatoes, red onions, kalamata olives, cucumbers, feta cheese and anchovy served with an herb & garlic vinaigrette.

Village Salad ~ Large \$12.00 Small \$7.50

~ Tomatoes, cucumbers, red onions, kalamata olives, feta cheese, in a Greek vinaigrette. v

Smoked Salmon and Spinach Salad ~ \$14.50

~ Spinach and field green mix tossed in a balsamic vinaigrette, served with tomatoes, red onions, and sweet bell peppers; topped with pepper and herb-crusted smoked salmon.

Mixed Field Greens Salad ~ Lg \$11.50 Sm \$7.50 v

~ Field green mix tossed in a balsamic vinaigrette, served with tomatoes, red onions, and sweet bell peppers.

Spinach and Greens Salad ~ \$14.50

~ Spinach leaves topped with a sautéed dressing made up of shrimp, sun dried tomatoes, roasted garlic, fresh herbs, tomatoes, white wine, and olive oil, served with red onions and fresh tomatoes.

Gourmet Greens Salad ~ Lg \$11.50 Sm \$7.50

~ A mixture of baby lettuce, including red oak, arugula, frisse, lola rossa and radicchio. Presented with roma tomatoes, orange segments and sweet bell peppers, served with a raspberry vinaigrette. v

Mediterranean Chicken Salad ~ \$13.50

~ Poached chicken, new red potatoes, fresh green beans, red onions, tomatoes and kalamata olives, tossed in a fresh herb garlic vinaigrette. Served over a bed of chopped lettuce.

Greek Anti-Pasto ~ Large \$13.00 Small \$8.00

~ Marinated artichoke hearts, mushrooms, roasted red peppers, kalamata and green cracked olives, served with a fresh spring salad and feta cheese. v

Grilled Portabella Mushroom Salad ~ \$13.95

~ Marinated and grilled portabella mushroom served sliced with sweet bell peppers, red onions, tomatoes and a mixed field greens salad, tossed with a balsamic vinaigrette. v

Vegetarian Dolmades ~ \$9.00

~ Grapevine leaves served cold, stuffed with rice, dill, and seasonings, served with tzatziki sauce. v

Appetizer Sampler Plate ~ \$11.50

~ Vegetarian dolmades, feta & olives, skordalia. v

Grilled Italian Sausage ~ \$9.50

~ With sautéed onions, peppers and cilantro.

Middle Eastern Cous-Cous ~ \$8.50

~ With garlic, onions, red peppers, cucumbers and spices. v

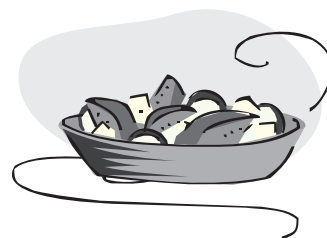
Whipped Feta Cheese ~ \$9.00

~ With two grilled pitas. v

Bruschetta ~ \$7.50

~ Tomatoes, basil and onions with balsamic vinegar. v

Salads



Middle Eastern Cous-Cous ~ \$13.95

~ Poached shrimp with garbanzo beans, fresh cilantro, cucumbers, onion, sweet bell peppers, tomatoes, zucchini and yellow squash, seasoned with cumin, crushed red chili peppers, sesame oil and fresh garlic.

Grapevine Salad ~ \$13.50

~ A mixture of fresh cut lettuce, sliced mushrooms, plum tomatoes, feta and kalamata olives, topped with a sliced dolma, served with herb & garlic vinaigrette.

Caesar Salad ~

Large \$10.50 Small \$7.50

~ Romaine lettuce, our own caesar dressing, homemade garlic croutons, and grated romano cheese.

Salad Sampler ~ \$13.50

~ Greek anti-pasto, mediterranean chicken salad, middle eastern cous-cous, served with romaine leaves.

Feta Stuffed Baked Tomato

Salad ~ \$13.95

~ Tomato stuffed with feta topped with fresh breadcrumbs, served with a romaine and iceberg mix, olives, red onions, cucumbers and sweet bell peppers with an herb and garlic vinaigrette. v

Add Chicken to Any Salad ~ \$5.00

Add Grilled Salmon to Any Salad ~ \$10.00