

Signature Cocktails

\$13

Danger-Ade

Fresh raspberry infused New Amsterdam® Vodka blended in our famous Lemonade.

Hail Mary

Red and green bell pepper infused New Amsterdam® vodka, homemade bloody Mary mix, celery salted rim.

Cosmogranate

Tito's Vodka, Triple Sec, fresh lime, pomegranate juice.

BA-DA-VING!

When Sopranos's alum Joey Pants endorses a vodka, it is a great one! Ving organic KLC super-pure vodka, organic agave, lime, cucumber ice cube, lemon twist, seltzer splash.

Vitamin Sí

Milagro® silver tequila, Triple Sec, fresh squeezed limes, organic agave syrup, Himalayan pink salted rim, on the rocks

New York, NY

LIV Spirits Rough Rider Rye, sweet vermouth, Jack Rudy aromatic bitters, wild Amarena cherries, fresh orange juice on the rim

Puttin' on the Spritz

Sparkling Pointe Cuvee Carnival, Pamplemousse rose.

Shaded Hammock

Vanilla infused New Amsterdam® Vodka, Amaretto Disaronno®, fresh orange wedges and seltzer.

Ma-Ma-Ma My Mimosa

Sparkling Pointe Cuvee Carnival, Orange Infused New Amsterdam® Vodka, orange juice.

The Wine List

***Outstanding vintage, *Chef's choice. Wines ordered from lighter to bolder.

\$ Glass/ Bottle

Long Island

Merlot, Estate, Lieb Cellars \$13/39
bright raspberry, violet, mild tannins

Cabernet Sauvignon, Laurel Lake \$11/42
ripe berries, intense aroma, rich tannins

Malbec, Anthony Nappa, "La Strega" \$11/42
89 Pts. Wine Enthusiast, Organic, plum, blueberry, chocolate

Cab Franc, Anthony Nappa Wines* \$13/49
"Bordo Antico," first certified organic wine made in NY

Riesling, Anthony Nappa Wines*** \$10/36
peach, mango, pineapple, lime zest

Bubbly, Sparkling Pointe Cuvee Carnival*** \$11/49
strawberry, tropical fruits, and cherry blossom.

Chardonnay, Pellegrini Vineyards \$9/33
vanilla, ripe pear, tropical notes, round, creamy

Sauvignon Blanc, Estate, Jamesport*** \$12/45
strong summer fruit, dry, buttery oak

Pinot Grigio, Suhru*** \$10/36
citrus aromas, lime, grapefruit

Chardonnay, Macari, Reserve*** \$12/46
vanilla, ripe pear, tropical notes, round, creamy

Lieb Cellars, Bridge Lane Rosé \$9/33
dry, bright acidity, complex fruit

California

Cabernet Sauvignon, Cupcake Vineyards \$9/33
blackberry, dark cherry, cassis

Pinot Noir, Coppola, Votre Sante \$20/36
black cherry, plum, tea leaves, vanilla

Cabernet Sauvignon, Hess, Shirtail Ranch \$13/49
blackberry, wild cherry, light tanins

Greece

Red, Liatiko, Dafnios \$10/36
intense winter fruit, mountain thyme, dry

Retsina, Mylonas \$10/36
peach, mastic, mango and lemon

White, Zoe, Domaine Skouros \$8/30
crushed blossoms, citrusy, jasmine, mint

Rosé, Zoe, Domaine Skouros*** \$8/30
ripe cherries, raspberries, flowers, rose petal

Other Regions

Oregon, Pinot Noir, "Locations OR"**** \$11/42
deep purple, cherry, black raspberry, pomegranate

Spain, David Phinney, "E" Locations*** \$11/42
black fruit, opulent, voluptuously textured

Alsace France, Reisling, Pierre Sparr*** \$10/36
dry, green apple, lemon zest, banana, passion fruit

New Zealand, Sauv Blanc, Locations NZ*** \$11/42
white currants, gooseberries, tropical fruits, preserved lemon

The Wine Flight

Select four of our wines above. Four mini carafes (two glasses) served on a wine barrel stave \$22.00.

Wines \$12 and over, add \$1 each selection.



Digestif

Sparkling Pointe Cuvee Carnival, Long Island Sparkling \$11

Metaxa Five Star Greek Cognac \$11

Ouzo 12 \$11

Port

Sandeman Tawny Port 20YR \$15

Cockburn Ruby Port \$13

Graham's LBV Port \$13

Brandy

Courvoisier VS \$15

Bourbon and Rye

Angel's Envy Rye \$15

Woodford Reserve Double Oak \$13

Hudson Baby Bourbon \$15

Knob Creek, 9 year old \$13

Blanton's Single Barrel \$15

Bulleit Bourbon \$13

Maker's Mark \$13

Scotch

McCallan 12 YR Single Malt \$15

Glenlivet 12YR Single Malt \$15

Johnie Walker Black 12 YR \$14

Johnnie Walker Red \$13

Glenfiddich Special Reserve Single Malt \$14

Whiskey

Ohishi, Sherry Cask aged \$15

Tin Cup from Colorado, very smooth. \$13

Pine Barrens Long Island Single Malt Whiskey \$15

Signature Beverages

Our Famous Homemade, Fresh Lemonade \$3.95

"Arnold Palmer" made with our Famous Homemade, Fresh Lemonade \$4.25

"Danger-Ade" our Lemonade with fresh raspberry infused New Amsterdam® vodka \$13.00

Tap & Bottled Beer

North Fork Brewing Co. \$7.95

We love North Fork Brewing Company so much that we gave them all of our tap handles! Ask your server about our selections.

Mythos Imported from Greece \$6.95

Stella Artois \$6.95

Corona \$6.95

Michelob Ultra Gold Organic \$6.95

Heineken \$6.95

Budweiser \$5.95

Redbridge Gluten Free \$7.95

Heineken Zero (no-alcohol) \$6.95

Water, Sodas & Milk Shakes

Sparkling Water Imported From Greece (.750 Litre) \$6.75

Sparkling Water Imported From Greece (250 ml) \$3.95

Poland Spring \$2.75

Pepsi®, Diet Pepsi®, Sierra Mist®, Schwepps Ginger Ale®, Dr. Pepper® \$2.95

Hot Chocolate \$2.95

Chocolate or Vanilla Egg Cream \$5.95

Hellenic gelato milk shake chocolate, vanilla or flavor of the day \$8.95

Coffee & Tea

Frappe (Hand Frothed Greek Iced Coffee) \$4.95

Loumides® Greek Coffee (Demitasse) \$3.75

Vasillarios® Coffee \$2.50

Vasillarios® Naturally Decaffeinated Coffee \$2.75

Numi Organic Teas \$2.75

The Appetizers

Fresh Asparagus	Ⓜ Ⓥ	Stir fried, finished with a squeeze of lemon and a dash of salt.	\$12.95
Hummus	Ⓜ Ⓥ	Homemade blended chickpeas, tahini, garlic on pita.	\$10.95
Dolmades	Ⓜ Ⓥ	Grapevine leaves, rice, dill, caramelized onions, hand-wrapped here.	\$12.25
The Small Plate	Ⓜ Ⓥ	Choose three or five appetizers from this page or any of the items on The Salad Platter. EXCLUDES SAGANAKI Choose Three \$19.95 Choose Five \$27.95	
Saganaki	Ⓜ	Baked Kefalograviera cheese, lemon, oregano, olive oil.	\$14.95
Saganaki & Grilled Tomatoes	Ⓜ	Baked Kefalograviera cheese over bubbling marinated tomatoes.	\$16.95
Grilled Haloumi	Ⓜ	Cyprian cheese, fresh tomatoes, Kalamata olives.	\$14.95
Skordalia	Ⓥ	Our own creamy garlic sauce served over fried eggplant and zucchini.	\$13.95
Red Beets Skordalia	Ⓥ	Fresh, tender, sweet red beets, skordalia sauce. Local when available. 1/2 order \$9.95 Full order \$14.95	
Fried Calamari		Tender, flaky and crisp. Prepared unlike anywhere else. Served with skordalia sauce. 1/2 order \$14.95 Full order \$28.95	
Cauliflower Croquettes		Cauliflower, feta cheese, dill, pan-fried golden brown, homemade "tirokafteri," a mildly spicy blend of feta, sour cream, and pepperoncini.	\$13.95
Tiropitakia		"Little Cheese Pies," five filled fillo dough triangles with a creamy feta cheese blend.	\$9.95
Mini Spinach Rolls		Three little spinach wraps, light feta, thick, crisp fillo. All natural, from Greece.	\$9.95
Spanakopita		Baked "Spinach Pie" spinach, feta, scallion and dill, between layers of flaky fillo dough, made here.	\$13.95
Pita with Tzatziki		Our signature rich, thick yogurt sauce, fresh cucumbers and garlic.	\$7.95
Chicken Fingers		Fried, breaded chicken breast slices, made here, homemade honey mustard.	\$11.95
The Appetizer Platter*		Souvlaki, chicken souvlaki, gyro, calamari, spinach pie, dolmades, fried eggplant, fried zucchini, tzatziki sauce, taramasalata and skordalia sauce. A complete feast! For Two \$84.95 For Four \$109.95	

The Sides

Small/Large Tzatziki \$2.50/\$6.75 Skordalia, Single Dolmada \$2.50
Marinated Tomatoes and/or Onions, Taramasalata, Hummus, Kalamata Olives \$5.95

Items marked GF and V can be made Gluten Free or Vegan upon request. Inform us of any allergies before you order.
*This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

The Soups

We only use organic chicken stock, or all-natural beef and vegan soup bases!

	Bowl	1/2 Bowl	Quart (To Go)
Avgolemono Soup organic chicken broth & organic orzo	\$9.95	\$7.95	\$15.95
Soup of the Day	\$9.95	\$7.95	\$15.95

The Salads

All salads served with pita. Gluten-free pita \$2.95

Hellenic's Salad (GF) (V)	Served since 1976! Iceberg lettuce, tomatoes, onions, Kalamata olives, feta, anchovies, John's Original Dressing. Baby \$9.95, Small \$12.95, Large \$16.95	
"Horiatiki Salata" (GF) (V)	A generously-sized, "country-style" Greek salad, tomatoes, cucumbers, celery, olives, green and red bell peppers, Bermuda onions, feta, homemade olive oil, sea-salt, red-wine vinaigrette. <i>Add beef gyro, pork or chicken souvlaki, falafel or sliced grilled chicken breast to your salad \$7.50</i> <i>Add leg of lamb souvlaki or sautéed shrimp to your salad \$11.50</i> <i>Add a grilled swordfish steak to your salad \$14.75</i>	\$16.95
Ospria salad (GF) (V)	String beans, canellini beans, chick peas, kidney beans, marinated onions.	\$11.95
Eggplant salad (GF)	Baked eggplant, feta, onions, egg, parsley, touch of mayonnaise.	\$13.95
Split pea salad (GF) (V)	A creamy spread of split pea, scallions and dill, fresh lemon and olive oil.	\$11.95
Cabbage salad (GF) (V)	Shredded red and green cabbage, carrots, garlic, red wine vinaigrette.	\$9.95
Taramasalata	Blended caviar, olive oil, lemon	\$12.95
The Salad Platter	A platter meant for sharing! Hummus, Eggplant Salad, Taramasalata, Split Pea Salad, Ospria Salad and Grilled Pita Bread.	\$30.95

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Hellenic Specialties and Entrees

Pork*, Chicken or Leg of Lamb* Souvlaki, Beef Gyro, Falafel (V)

Served on grilled pita bread, topped with COLD marinated tomatoes & onions, and Tzatziki Sauce

For a HOTTER entree, please order tomatoes, onions and sauce on the side

The Sandwich

As a wrap or open \$16.95 Lamb \$21.95

Over Rice

Rice cooked in organic chicken broth \$20.95 Lamb \$26.95

The Platter

Double the meat, over fries or rice \$27.95 Lamb \$37.95

The Skewer

No tomatoes or onions \$10.95 Lamb \$16.95

All items above can be made gluten-free EXCEPT Gyro. Gluten-free pita \$2.95

The Power Bowl (GF) (V)	Sauteed cannellini, kidney, string and garbanzo beans, sauteed spinach and onions, fresh baked vegetables, organic quinoa ...add pork, chicken souvlaki, sliced beef gyro, or falafel \$7.50, lamb souvlaki \$11.50, swordfish steak \$14.75, grilled shrimp \$11.50	\$25.95
Shrimp Saganaki (GF)	Grilled, wild-caught jumbo shrimp casserole, tomato, feta, sherry, Kefalograviera cheese.	\$27.95
Grilled Chicken Breasts (GF)	garlic, olive oil, oregano, hint of lemon, fresh baked vegetables, Cyprian-style rice	\$28.95
Leg of Lamb Bekri (GF)	Boneless, fork-tender, slow-cooked in merlot wine, tomatoes, caramelized onions, Cyprian rice, fresh baked vegetables.	\$31.95
Moussaka	Eggplant, ground beef, golden brown potatoes, tomato sauce, creamy béchamel	\$30.95
Pastichio	Long tube noodles, ground beef, tomato sauce, béchamel, haloumi & parmesian cheese.	\$29.95
Shrimp, Spinach & Orzo*	Wild-caught jumbo shrimp, sautéed bell peppers, scallions, feta, fresh spinach, parmesan, orzo pasta.	\$30.95
Lamb Youvetsi	Slow cooked lamb shank, orzo pasta, tomato, kefalograviera cheese	\$30.95

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The Burgers

Ⓥ Ⓞ For the Purist*

Our eight ounce burger is made with a secret proprietary blend of select cuts of beef, yielding this flavorful, juicy classic. \$17.95
Make it a vegetarian Beyond Burger® +\$3

Ⓞ Chicken*

We grind each eight ounce chicken breast to order and season it with garlic and a hint of salt and white pepper. \$17.95

Ⓞ The Grecian*

We've been serving this burger for over thirty years. Your choice of eight ounces of beef or chicken mixed with our marinated onions, green bell peppers and garlic. \$19.95

Ⓞ Live by the Sword*

Grilled Swordfish steak with a spritz of lemon on a buttered bun. \$21.95

Ⓞ The Inhaler*

Our classic eight ounce burger with a slice of beefsteak tomato and a dollop of "tirokafteri," a spicy sauce made with feta, sour cream and pepperoncini on a buttered bun. \$19.95

The Sandwiches

Ⓞ The Clubs

In 1983, The NY Times called our turkey Club, "The Best Turkey Club this side of the hemisphere!" Turkey Breast (oven baked on premise) or Beef Burger* \$20.95

Ⓞ The Yianni

Freshly grilled chicken cutlet, smoked bacon, melted cheddar, homemade honey mustard, grilled tomato, on toasted ciabattini \$19.95

Ⓞ The Norm

Thinly sliced beef, marinated over night and smoked on premise, served on marble rye with swiss, homemade horseradish honey mustard \$20.95

Ⓥ The Eileen

Marinated tomatoes & onions, feta cheese, iceberg lettuce, wrapped in a pita, topped with John's Original Dressing, with a side of Ospria (five bean) salad, kalamata olives and anchovies \$17.95

Ⓞ The Harvey

Our unique tuna salad, on ciabattini, with Hellman's® mayonaise, lettuce, tomato and cheddar \$18.95

Served with homemade coleslaw, lettuce, tomato, pickle.

Choice of steak or fresh-cut fries, sweet potato fries, yellow rice or fresh baked vegetables.

The Toppings

American cheese, grilled onions \$1.75. Swiss, cheddar \$2.25. Feta, bacon, grilled mushrooms, marinated tomatoes or onions \$3.25

Served on pita bread, ciabattini, organic sprouted whole wheat or gluten-free bread \$2.75. On gluten-free pita bread \$2.95

The Sides

Steak fries, fresh cut fries, yellow rice, orzo pasta \$6.25. Sweet potato fries, gyro meat, falafel, scoop of tuna \$7.50. Oven roasted lemon potatoes, large order of steak fries, fresh baked vegetables and sauteed fresh spinach \$9.50

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The Desserts

Homemade Hellenic Gelato

Ask us about our delicious selection of gelato! All-natural, made on-premise, from scratch.

Small Gelato* \$5.95

Waffle Cone +\$1

Large Gelato* \$8.95

Waffle Cone +\$1

Gelato Flight* \$10.95

Choose three... great for sharing!

Hellenic's Gelato Sundae \$10.95

Vanilla gelato, amarena cherries, organic bananas, candied walnuts, chocolate sauce, homemade whipped cream.

Your Gelato Sundae, Your Way \$10.95

Homemade whipped cream, choose one sauce and three toppings below.

Baklava \$8.95

Walnuts and almonds, between layers of flaky fillo, homemade cinnamon syrup

(GF) Carrot Cake \$8.95

Pineapple cream cheese icing.

Galaktobouriko \$8.95

Warm semolina custard filling between layers of fillo, homemade cinnamon syrup.

New York Style Cheesecake \$8.95

The ultimate! Very creamy and moist.

Oreo™ cookie cake \$8.95

America's favorite cookie, our cake.

(GF) Rice Pudding \$5.95

Grandma's recipe.

Gelato Toppings \$1 each

Amarena cherry, caramel or chocolate sauce

Biscotti, Amarena cherries, wild strawberries, glazed walnuts, slivered almonds, Oreo cookie crumbles, Reese peanut butter cup pieces.

Kids 12 and Under

Includes CHOICE OF: french fries, yellow Rice, fresh baked veggies or Greek orzo pasta and a small juice, milk or soda

1/4 lb Grilled Hebrew National Frankfurter \$9.95

Grilled American, Swiss or Cheddar Cheese \$11.95

Chicken Fingers \$11.95

Orzo with Butter and Fresh Baked Veggies (no other sides) \$8.95

4 oz Cheese Burger \$11.95

Tuna Melt \$11.95

Hot Grilled Deli Turkey Sandwich \$11.95

Pork or Chicken Stick \$11.95

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Breakfast is served...

...until 11:30am

We only use organic eggs, pure maple syrup and real butter!

GF

***Wagyu Hash**

Wagyu Kobe corned beef, German potatoes, diced onions, red and green bell peppers, from scratch, two poached eggs. \$13.95

***The Ultimate FT**

We make our own Polish cheese and raisin babka on premise, into French toast! \$11.95 or Classic French toast \$8.95

***Papou the Sailor**

Signature spinach and feta omelet made with our own spinach pie. \$11.95

GF

***Trio Bel Canto**

Three chopped dolmades, hand-wrapped, stuffed grapevine leaves in an omelet. \$11.95

GF

George's Fave

Fresh spinach, mushrooms, feta and Swiss \$12.95

GF

***Go West**

The un-classic Western Omelet, marinated onions, bell peppers, diced ham. \$11.95

GF

***Farmer's Pride**

Two organic eggs, sprouted organic wheat toast, organic hash browns, organic seasonings. \$11.95

GF

The Contractor

*Two organic eggs your way, bacon, ham or sausage, American, Swiss or cheddar on a Kaiser roll. AS A SANDWICH ONLY \$8.95

Closer to the Heart

Organic Scottish Pin Oats cooked to order, fresh blueberries, maple syrup, raw sugar & cream, all separate \$8.95

GF

Greek Skinny

Rich, Thick, Low-Fat Greek Fage® Yogurt, granola, blueberries, honey. \$8.95

Comes with white, rye or whole wheat toast. Substitute toast for English muffin, corn muffin, Babka, pita, ciabattini, Kaiser roll, gluten free bread, sprouted organic wheat bread \$2.25 Gluten-free pita \$2.50 extra.

The Hotcake Factory

(NEVER an extra charge for real maple syrup)

One Hotcake \$6.95

Two Hotcakes \$9.95

Our Famous Classic

Organic Gluten Free + \$2

Add blueberries, organic bananas or chocolate chips + \$2.00 each

Eggs & Sides

GF *One Organic Egg any style \$6.95

GF *Two Organic Eggs any style \$7.95

V GF Organic Hash Browns w/butter \$3.95

GF Home Fries or Steak Fries \$1.50

GF *Bacon or Sausage \$2.75

Corn or blueberry muffin \$3.95

Jumbo English muffin, or ciabattini \$3.95

Toasted Homemade Babka \$4.95

V GF Gluten free toast, sprouted wheat \$2.95

White, rye, wheat, buttered roll or pita \$2.25

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Breakfast is served...

...until 11:30am

We only use organic eggs, pure maple syrup and real butter!

Your Omelet, Your Way

Make your own organic two egg omelet by adding the items below. Starting price \$7.95

Goat Cheese \$3.25	Asparagus \$3.95
American Cheese \$1.75	Roasted Red Peppers \$2.25
Swiss Cheese or Cheddar \$2.50	Green Peppers \$1.50
Feta \$3.95	Tomatoes \$1.25
Saganaki Cheese \$4.50	Onions \$1.25
Haloumi Cheese \$4.50	Mushrooms \$1.50
Dolma \$1.95	Fresh Spinach \$1.75
Ham, Bacon or Sausage \$2.75	Extra Egg or Whites \$1.25

Your Frittata, Your Way

Choose any three above, please allow a little extra time \$14.95

Coffee & Tea

Frappe (Hand Frothed Greek Iced Coffee) \$4.95
Loumides® Greek Coffee (Demitasse) \$3.75
Vasillarios® Coffee \$2.50
Vasillarios® Naturally Decaffeinated Coffee \$2.75
Numi Organic Teas \$2.75

Juice & Milk

Orange, Apple, Cranberry, Pineapple, V8, Milk & Chocolate Milk

Small 6oz. \$2.75

Large 12oz. \$2.95

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Catering By The Tray

A half tray is enough for 10-13 people. A full tray is enough for 20-24 people. The trays described below are available for pick-up. Kindly give us advanced notice.

Appetizers

Beets Skordalia \$83/\$139

Marinated sliced fresh beets, served with Hellenic' signature garlic sauce.

Cauliflower Croquettes \$83/\$157

Cauliflower, feta cheese and dill, golden brown croquettes served with homemade "tirokafteri," a mildly spicy blend of feta, sour cream, and pepperoncini.

Feta, Olives & Pita \$83/\$146

Triangular wedges served with kalamata olives, dressed with John's Original Dressing.

Fried Eggplant & Zucchini Skordalia \$49/\$125

Ovals of fried zucchini and half moons of fried eggplant, served over pita bread with Hellenic's signature garlic sauce.

Hand Wrapped Dolmades \$83/\$157

Grapevine leaves, stuffed with rice, onions and dill.

Mini Spinach Rolls \$83/\$149

Little spinach wraps with a touch of feta. Made with a thicker, crisp fillo. All natural and imported from Greece.

Saganaki with Marinated Tomatoes \$69/\$146

Kefalograviera cheese baked on top of marinated tomatoes.

Tiropitakia \$52/\$104

Mini fillo triangles stuffed with a blend of soft cheeses including feta and ricotta.

Entrees

Broiled Lamb Loin Chops \$188/\$367

Succulent and tender, seasoned with oregano and olive oil.

Chicken Santorini \$94/\$169

Grilled chicken morsels, sautéed with onion, red & green bell peppers in a lemon sauce, served over orzo pasta.

Grecian Shrimp \$149/\$241

Sautéed with scallions, tomatoes, feta, parmesan and orzo pasta.

Grilled Chicken Cutlets \$62/\$104

Marinated in olive oil, oregano, garlic, white pepper, touch of lemon.

Imam Baldi \$83/\$136

Halved eggplants, stuffed, with minced eggplant, onions and tomatoes, topped with a wedge of feta cheese and baked tender.

Leg of Lamb Bekri \$146/\$262

An untraditional, fork-tender leg of lamb slow-cooked in merlot wine and tomatoes

Leg of Lamb with Artichokes Avgolemono \$157/\$293

Bone braised lamb, slowly cooked in avgolemono sauce with artichoke hearts.

Leg of Lamb with String Beans \$146/\$241

Braised, boneless leg of lamb, slow-cooked string-bean, tomato, onion chutney.

Leg of Lamb Youvetsi \$147/\$262

A casserole of boneless leg of lamb and orzo pasta in a light tomato sauce, topped with grilled tomato slices and melted Kefalograviera cheese.

Moussaka \$178/\$304

Layers of eggplant, ground beef in tomato sauce, and golden brown potatoes, coated with a creamy béchamel

Pastitio \$167/\$304

Layers of Greek pastichio noodles, ground beef and tomato sauce coated with creamy béchamel, haloumi & parmesian cheese.

Shrimp Saganaki \$136/\$241

Sautéed shrimp, baked in tomato and feta sauce topped with melted Kefalograviera cheese.

Shrimp, Spinach & Orzo \$159/\$251

Shrimp sautéed with bell peppers, scallions, feta, parmesan, fresh spinach and orzo pasta.

Spinach Pie --/\$121

A mixture of spinach, feta and scallions, baked in between layers of flaky fillo dough.

Sides

Eggplant salad \$104/--

Baked eggplant, feta, egg, parsley and spices with a touch of mayonnaise.

Fresh Baked Vegetables \$55/\$91

Local and in season whenever possible.

Grilled Pita Bread \$26/\$38

Coated with lemon, oregano, pepper oil blend.

Hellenic's Greek Salad \$38/\$64

Since 1977! Iceberg lettuce, marinated onions, tomatoes, feta cheese, kalamata olives, anchovies and John's Original Dressing.

Catering By The Tray

A half tray is enough for 10-13 people. A full tray is enough for 20-24 people. The trays described below are available for pick-up. Kindly give us advanced notice.

Horiatiki Salad \$50/\$91

Classic Greek "country" salad with tomatoes, cucumbers, Kalamata olives, red & green bell peppers, onions, feta and pepperoncini. Dressed with an olive oil, Celtic sea salt, vinegar dressing

Hummus \$75/--

Ground chickpeas, tahini, garlic and spices served on pita. Freshly made on premises.

Ospria \$74/--

String beans, canellini beans, chick peas, kidney beans and onions in a lemon, olive oil dressing.

Oven Roasted Lemon Potatoes \$52/\$70

Slightly crisp potato wedges, baked in olive oil, lemon, oregano and pepper.

Split Pea Salad \$74/--

A creamy spread of split pea, scallions and dill, fresh lemon and olive oil.

Stir Fried Asparagus with Lemon \$85/\$134

A simple and extraordinary fresh side dish.

Tiropitakia \$52/--

Mini fillo triangles stuffed with a blend of soft cheeses including feta and ricotta.

Yellow Rice \$39/\$65

Long grain rice cooked in organic chicken broth.

Lemon Squares --/\$84

Tart lemon, buttery, moist shortbread-style square doused with powdered sugar. 6 or 12 pieces

New York Style Cheesecake --/\$63

The ultimate! Very creamy and moist. Serves 12-16 people

Oreo™ cookie cake --/\$63

If you like America's favorite cookie you'll love this cake! Serves 12-16 people

Rice Pudding --/\$63

The best we've ever tasted. Creamy and fluffy. Small serves 4-6 people, large serves 12-16 people.

Toasted Cheese Babka --/\$32

Un-classic Polish cheese babka with raisins made here on premise by Greeks! Sixteen large slices

Desserts

Baklava \$110/\$199

Walnuts and almonds, sandwiched between layers of flaky fillo dough, smothered with homemade cinnamon syrup. 12 or 24 full-sized pieces

Caramel Custard --/\$63

Homemade lightly sweet, delicate flan. Serves 12-16 people

Carrot Cake --/\$68

Beautifully moist, covered with a pineapple cream cheese icing. Serves 12-16 people

Galaktobouriko \$100/\$182

Semolina custard filling between layers of fillo dough with homemade cinnamon syrup, served warm. 12 or 24 full-sized pieces

Kourambie \$53/\$112

Greek butter almond cookie covered with powdered sugar. 12 or 24 pieces