## Mediterranean Plus Wraps

<b>Gyro Pita Wrap</b> \$6.95 A subtle blend of lean roasted lamb and beef, sliced thin, wrapped on toasted pita bread with fresh onions, tomatoes, shredded lettuce and tzatziki sauce. Add Greek Salad or Soup \$2.25, with French Fries add \$1.99	Falafel Pita Wrap
Chicken Pita Wrap	Pork Pita Wrap
<b>Keftedes - Greek Meatballs on Pita</b>	Greek Omelet
	Greek Bistro's Ultimate Omelet
	Old Country ude Greek Salad or Soup
	(3) (b) (d)
<b>Gyro Platter</b> \$12.95 A subtle blend of lean roasted lamb and beef, sliced thin and served with french fries, toasted pita bread, and tzatziki sauce.	Moussaka
Chicken Souvlaki Platter\$12.95	vegetables and rice.
Tender marinated strips of chicken breast charcoal-grilled.	<b>Pastitsio</b> \$15.95
Served with french fries, toasted pita bread, and tzatziki sauce.	Baked macaroni, layered with ground beef, seasonings, and grated cheeses, topped with a béchamel cream sauce. Served
Pork Souulaki Platter\$12.95	with vegetables and rice.
Marinated and spiced charcoal-grilled pork tenderloins. Served with french fries, toasted pita bread, and tzatziki sauce.	Spanakopita - Spinach Pie\$13.95
	Fresh leaf spinach, mixed with Feta cheese and spices in a thin,
<b>Swordfish Kebob</b>	delicate layer of fillo dough. Served with vegetables and rice.
in our Greek Island Sauce, skewered and grilled to a tender finish. Served with vegetables and rice.	Lamb Shank
Roasted Chicken\$14.95	···
Tender half chicken baked and topped with Greek spices. Served with oven roasted potatoes.	Stuffed Tomatoes and Peppers
<b>Lamb Kebob</b> \$24.95	·
Chunks of marinated lamb, onions, and bell peppers in light olive oil, seasoned with garlic and oregano, skewered and grilled to a tender finish. Served with vegetables and rice.	Papoutsakia - Little Shoes
Chicken Yuvetsi\$15.95	·
Tender marinated pieces of chicken, sautéed with garlic, tomatoes, scallions, olives and tossed with orzo and Feta cheese.	Chicken Kebob
Lamb Chops\$23.95	•
Lamb chops, lightly seasoned, marinated and charcoal-grilled to your temperature preference. Served with vegetables and rice.	<b>Seafood Combo Yupetsi</b>
Shrimp Santorini\$18.95	with Feta cheese and baked in a clay pot.
Oven-baked, butterflied Jumbo shrimp in a fresh tomato sauce with onion, garlic, Greek olives, orzo, and Feta cheese.	*** <b>Greek Bistro's MIHED GRILL</b> ***

vegetables and rice.

Pork souvlaki, Chicken souvlaki, 2 Lamb chops. Served with

## From Our Italian Neighbors

All Entrées Include Greek Salad or Soup

Classic espresso Italian coffee.

Regular or (decaffeinated hot tea only).

**Hot or Iced Tea** ......\$1.95

Chicken Parmigiana  Boneless breast of chicken, freshly breaded, fried golden, then topped with homemade marinara sauce and mozzarella. Served	\$14.95	<b>Eggplant Parmigiana</b> Farm fresh eggplant, fried golden, and topped with marinara and melted mozzarella. Served with pasta.	\$13.95
with pasta.		·	
Spaghetti Bolognese The classic Italian dish of thin spaghetti and our Lean, Homemade ground beef sauce.	\$14.95	<b>Iveal Parmigiana</b> Italian breaded veal cutlet topped with marinara sauce and mozzarella cheese with fresh parsley. Served with pasta.	\$17.95
	From htrées Include Gree	the Sea	
4/		k Salad of Soup	
Stuffed Fish Filet  This fresh filet is filled with your choice of seafood stuffing or spinach and Feta mix. Served with vegetables and rice.	\$16.95	Oven-baked, butterflied Jumbo shrimp in a fresh tomato sauce with onion, garlic, Greek olives, orzo, and Feta cheese.	\$18.95
Stuffed Shrimp  Large butterflied shrimp, sautéed in garlic, and filled with seafood stuffing. Served with vegetables and rice.	\$18.95	Swordfish Kebob  Chunks of Centercut Swordfish, bell peppers, onions, marinated in our Greek Island Sauce, skewered and grilled to a tender finish. Served with vegetables and rice.	\$19.95
Parmesan Crusted Tilapia	\$16.95		
Parmesan Panko bread crumbs make a delicious crunchy coating for baked tilapia, lightly seasoned with butter and lemon. Served with vegetables and rice.	(3)	<b>Tilapia in Lemon Caper Butter</b> Sautéed fresh Tilapia filet in lemon caper butter sauce. Served with vegetables and rice.	\$16.95
Pan Fried Scallops Lightly floured BIG sea scallops, pan fried in a lemon-butter sauce. Served with vegetables and rice.	\$21.95	Fresh Salmon Filet Charcoal-grilled and finished with Greek Isles sauce. Served with vegetables and rice.	\$17.95
Grilled Snapper (whole fish)	\$24.95	Seafood Combo Yuvetsi  A combination of shrimp, mussels, and scallops sautéed in a fresh tomato sauce with onion, garlic, Greek olives, orzo, topped with Feta cheese and baked in a clay pot.	\$16.95
Salmon filet	\$18.95	Mahi-Mahi Kebob	\$18.95
The state of the s	Desse	erts	
One of the most famous Greek fillo pastries. It is a traditional Greek dessert, made of many layers of paper-thin dough with a filling of honey and ground nuts.	\$3.95	Galaktoboureko  A classic Greek favorite fillo pastry. Galaktoboureko is a traditional Greek dessert, filled with a light lemony semolina custard.	\$3.95
Mouzo	\$3.95	<b>Kantaifi</b> Popular Mediterranean pastry made with a special form of shredded fillo dough which is also called kantaifi, typically filled	\$3.95
RizogaloGreek rice pudding.	\$3.95	with nuts and honey which make them flavorful, crunchy, and very sweet.	
Coffee	es - So	oft Drinks	
Greek Coffee Traditional, classic Greek coffee.	\$2.50	Frappé  Greek iced coffee. "The Greek conversation drink".	\$2.95
Espresso	\$2.50	Cappuccino Espresso shot combined with steamed milk and foam.	\$3.95

Espresso shot combined with steamed milk and foam.

Coke, Sprite, Diet Coke, Root Beer.

**Soft Drinks** ...... \$1.95