

House Specialty

SAGANAKI\$15
Greek fried flaming cheese. OPA!

Soups and Salads

SOUP OF THE DAY\$6/CUP\$11/BOWL

LOBSTER BISQUE\$8/CUP\$15/BOWL
Made fresh daily & served with crackers.

PORK GREEN CHILI.....\$6/CUP\$11/BOWL

STEAKHOUSE 10 SALAD\$23

Wedge Iceberg lettuce topped with sliced steak, tomatoes, grilled onions, avocado & creamy spicy bleu cheese dressing.

TERIYAKI STEAK SALAD*\$19

Sterling Silver steak charbroiled and sliced. Served on a bed of crispy lettuce with tomatoes, onions, cucumbers, red and green peppers and egg slices.

Substitute grilled Red Bird chicken breast.....\$16

GREEK SALAD\$14

Our special salad made with fresh crisp greens, grape tomatoes, Greek feta cheese, cucumbers, Kalamata olives, onions, red and green peppers, topped with our famous house dressing and a slice of Pita bread.

With gyros or Red Bird chicken breast\$16

With grilled shrimp\$22

CAESAR SALAD*\$14

House specialty with Caesar dressing and garlic bread.

Add grilled Red Bird chicken.....\$16

Add Sterling Silver steak\$19

CRAB SALAD\$20

Mixed greens topped with a blue crab cake, avocado, cucumber, tomatoes & a Dijon vinaigrette.

SIDE HOUSE SALAD\$6

It's Greek to Me

All items come with choice of French Fries, Cole Slaw, or Cottage Cheese
Add a house salad \$3 or a Greek Salad \$4

GYROS SANDWICH\$13

Blend of beef and lamb served in a pita bread with diced tomatoes, onions, and tzatziki sauce.

GYROS PLATE.....\$15

A generous portion of beef and lamb on a bed of lettuce topped with diced tomatoes, onions, served with pita bread and tzaziki sauce.

Seafood/Fish

THE CHEF'S DAILY SEAFOOD/FISH SELECTION* ASK FOR PRICE

Burgers & Sandwich Board

All sandwiches and burgers are served with lettuce, tomato, onion & pickle with choice of fries, cottage cheese or coleslaw.

Add a House Salad \$4 or a House Greek Salad \$5

THE TEN BURGER*\$15

½ lb. Charbroiled, smothered with sautéed mushrooms and onions, Swiss and American cheeses, lettuce and tomatoes served on a toasted bun.

ALL AMERICAN BURGER*\$12

½ lb. Charbroiled to perfection, served on a toasted bun.

Add cheese\$1

Add bacon.....\$2

BUFFALO BURGER*\$14

Charbroiled to your liking, served on a toasted bun.

Add cheese\$1

Add bacon.....\$2

BLEU CHEESE BURGER*\$14

½ lb. burger melted with fresh bleu cheese, served on a toasted bun.

Add bacon.....\$2

CHICKEN BREAST SANDWICH\$13

Grilled Red Bird chicken breast served on a toasted bun.

Add cheese\$1

Add bacon.....\$2

BUFFALO CHICKEN SANDWICH\$15

Breaded Chicken breast tossed in our hot sauce topped with melted bleu cheese.

PHILLY STEAK\$23

Generous portion of sliced Sterling Silver steak, grilled with peppers, onions and mushrooms topped with Swiss cheese served on a toasted French roll.

NY STEAK*\$23

Sterling Silver NY Steak charbroiled to perfection, served on a toasted French Roll.

BLACK & BLEU STEAK*\$25

Sterling silver NY Steak blackened with our Cajun seasoning topped with melted Bleu cheese and served on a toasted French roll.

Please no separate checks for parties of six or more

Please no substitutions

Split plates are \$5

Ask about our dessert menu

South of the Border

BURRITO SUPREME\$14

Flour tortilla stuffed with seasoned ground beef, beans and Spanish rice, smothered w/ our homemade green chili and cheese, topped with lettuce, tomatoes & sour cream.

Add Red Bird grilled chicken breast\$16

Add Sterling Silver steak\$19

BULLFIGHTER*\$15

½ lb hamburger patty wrapped in a tortilla smothered in green chili and cheese, topped with lettuce, tomato and sour cream.

ENCHILADA PLATE\$14

Three cheese enchiladas smothered with homemade green chili, topped with lettuce, tomato and sour cream served with rice and beans.

Add ground beef or grilled Red Bird chicken breast\$16

Add Sterling Silver steak*\$19

BEEF OR BEAN BURRITO\$14

Smothered with green chili, melted cheese topped with lettuce, tomatoes and sour cream.

MEXICAN STEAK*\$26

Sterling Silver NY Steak smothered w/ our homemade green chili, served on a bed of lettuce, tomatoes and sour cream topped with cheese and served with rice and beans.

TACO SALAD\$16

Seasoned ground beef smothered with our homemade green chili, lettuce, tomatoes, onion and sour cream topped with cheese, rice and beans. Served in a taco shell.

Substitute Grilled Red Bird Chicken Breast\$16

Substitute Sterling Silver Steak*\$19

Sides

FRENCH FRIES.....\$3

COTTAGE CHEESE\$3

COLESLAW\$3

PITA BREAD.....\$1.5

SAUTÉED MUSHROOMS OR ONIONS\$4

SOUR CREAM.....\$1

TZAZIKI SAUCE.....\$1

SAUTÉED ASPARAGUS.....\$6

LUNCH BEVERAGES

| | |
|---|-----|
| Coke, Diet Coke, Mr. Pibb, Sprite, Minute Maid Lemonade | 3.5 |
| Colorado Elevation Coffee, Regular/Decaf | 3.5 |
| San Pellegrino Sparkling Water 750ml | 6 |

WHITES

| | | |
|---|----|----|
| La Marca, Prosecco, NV, IT, 187ml | 13 | |
| Nicolas Feuillatte, Brut, Champagne, FR, 187ml | 22 | |
| Beringer, White Zinfandel CA | 10 | 37 |
| Cliffhanger, Pinot Grigio, Veneto, IT | 11 | 42 |
| Saint M Riesling, Phaltz, DE | 11 | 42 |
| Mer Soleil, Chardonnay, Santa Lucia, CA | 11 | 42 |
| Cascinetta Viette, Moscato d' Asti, IT | 12 | 46 |
| Conundrum, White Blend, CA (1 litre) | 12 | 55 |
| Ame de Vin Rose, Grenache Cinsault, Provence, FR | 13 | 49 |
| Prosper Maufoux Brut Sparkling Rose, Burgundy, FR | 13 | 49 |
| Greywacke, Sauvignon Blanc, Marlborough, NZ | 13 | 49 |
| Sonoma-Cutrer, Chardonnay, Sonoma Coast, CA | 13 | 49 |
| Joseph Drouhin, Pouilly-Vinzelles, FR | 15 | 56 |
| Cakebread Chardonnay, Napa, CA | 23 | 88 |

REDS

| | | |
|--|----|-----|
| Tait Family Winery, "Ball Buster," Shiraz, AU | 12 | 46 |
| Seven Deadly Zins, Zinfandel, Lodi, CA | 12 | 46 |
| Diora "La Petite Grace", Pinot Noir, Monterey, CA | 13 | 49 |
| Sebastiani, Cabernet Sauvignon, Sonoma County, CA | 13 | 49 |
| Matchbook "The Arsonist", Dunnigan Hills, CA | 13 | 49 |
| Robert Hall, Paso Robles, CA | 13 | 49 |
| Luigi Bosca, Malbec Mendoza, AR | 13 | 49 |
| Michael David Winery, "Petite Petite" Lodi, CA | 14 | 52 |
| Willamette V.V. "Whole Cluster", Pinot Noir, Willamette Valley, OR | 14 | 52 |
| Beringer, Cabernet Sauvignon, Knights Valley, CA | 15 | 72 |
| Duckhorn "Canvasback", Red Hill, WA | 18 | 56 |
| The Prisoner, Red Blend, Napa Valley, CA | 19 | 74 |
| "8 Years in the Desert" by Orin Swift, Napa Valley, CA | 22 | 84 |
| Frank Family, Cabernet Sauvignon, Napa Valley, CA | 25 | 96 |
| Caymus, Napa Valley, CA, 1 Litre | 30 | 195 |

BEERS

| DOMESTIC | | IMPORTS/SPECIALTY | |
|-----------------|---|--------------------------|---|
| Coors | 5 | Corona | 6 |
| Coors Light | 5 | Heineken | 6 |
| Bud | 5 | Guinness | 6 |
| Bud Light | 5 | Stella | 6 |
| Miller Lite | 5 | Fat Tire | 6 |
| | | Blue Moon | 6 |
| | | Newcastle | 6 |
| | | Hillas Greek Lager | 6 |
| | | Deschutes | |
| | | Fresh Squeezed IPA | 7 |

PLEASE DRINK RESPONSIBLY