

\$4 Hand Crafted Cocktails

Vodka Cranberry <i>Garnished with lime wedge.</i>	Whiskey Sour <i>Whiskey, lime juice, dash of sprite.</i>
Vodka Tonic <i>Garnished with lime wedge.</i>	Gin Tonic <i>Garnished with lime wedge.</i>
Gimlet <i>Gin & roses lime juice.</i>	Screwdriver <i>Orange Juice & Vodka.</i>
Perfect Rob Roy <i>Scotch, sweet and dry vermouth garnished with cherry.</i>	Old-Fashioned <i>Whiskey, cherry, orange, syrup, dash of bitter.</i>

Martinis & More!

Cosmopolitan 6 <i>Kettle One Vodka, triple sec, cranberry juice and lime.</i>	Manhattan 7 <i>Crown Royal, sweet vermouth and cherry.</i>
Lemon Drop Martini 6 <i>Absolut Vodka, triple sec, lemon juice & a splash of sprite</i>	Apple Martini 6 <i>Absolut Vodka, apple sour liquor & cherry.</i>
Sea Breeze 6 <i>Sky Vodka, cranberry juice & grapefruit Juice</i>	Margarita 6 <i>Jose Cuervo Tequila, triple sec, roses lime juice & sour mix.</i>
Raspberry Lemon Drop Martini 6 <i>Raspberry Smirnoff Vodka, triple sec and roses lime juice</i>	BayBreeze 6 <i>Sky Vodka, Cranberry Juice & Pineapple Juice.</i>

Liquor

Grey Goose 6	Dewar's 6	Southern Comfort 5	Malibu Rum 5
Stolichnaya 5	Jameson 6	Canadian Club 5	Bacardi 5
Smirnoff 5	Chivas 5	Seagram VO 5	Bacardi Lemon 5
Belvedere 6	Crown Royal 5	Seagram 7 5	Myer's Rum 5
Ciroc 6	Jim Bean 5	Tanqueray 5	Capt. Morgan 5
Absolute 5	Jack Daniels 5	Beefeater 5	Tito's 5
Skyy 5	JW Red/Black 6	Bombay 5	Grand Marnier 6
Kettle One 5	Makers Mark 5	Jose Cuervo 5	Kahlua 5

Wine by the Bottle

Whites

White Blend, Apothic California 18 <i>Elegant blend of Chardonnay, Riesling & Pinot Grigio. A very crisp & refreshing finish.</i>
Pinot Gris, Bridgeview Oregon 18 <i>Medium-bodies with fresh, vibrant fruit offerings of melons and pear, and a touch of citrus.</i>
Chardonnay, Robertson Winery South Africa 19 <i>Fresh citrus fruit and rich melon characters give subtle creaminess and nuttiness of the gentle oak.</i>
Sauvignon Blanc, Sileni New Zealand 19 <i>Cool fermented in stainless steel. Aromatic fruit characters that lead to ripe tropical and gooseberry fruit flavors.</i>

Reds

Red Blend Columbia, Washington 19 <i>Syrah, Merlot, Cabernet Sauvignon, blackberry & plum are framed by hints of spicy oak.</i>
Pinot Noir, Astoria Italy 18 <i>Pleasant aromas of strawberry and raspberry leaves a soft round finish on the palate.</i>
Cabernet, William Hill Estate Central Coast 19 <i>Rich & ripe, opens with notes of dark cherry, black currant & cinnamon.</i>
Malbec, Alamos Argentina 17 <i>Concentrated plum flavors, dark cherry & blackberry notes with hints of brown spice.</i>

Wine by the Glass

Whites

Chardonnay	3.49
Pinot Grigio	3.49
White Zinfandel	3.49

Reds

Merlot	3.49
Cabernet	3.49

Beer

Domestic

Budweiser	2.99
Bud Light	2.99
Miller Light	2.99
Michelob Ultra	2.99
Yuengling	2.99
AmberBock	2.99
O'doul's	2.99

Import

Corona Extra	3.49
Heineken	3.49
Peroni	3.49
Stella Artois	3.49

Draft

Bud Light	12oz.	2.49
Amber Bock	12oz.	2.49

Appetizers

Chicken Wings 9.99
10 piece tossed in sauce. Served w/ celery & blue cheese.

Shrimp Cocktail 6.49
Six shrimp served with cocktail sauce.

Coconut Shrimp - or - Buffalo Shrimp 6.49
Six golden brown jumbo shrimp served w/ apricot or buffalo sauce.

Greek Shrimp 6.99
Sautéed shrimp w/ olive oil, fresh spinach garlic and lemon butter wine sauce & fetta cheese. Served w/ pita bread.

Mozzarella Sticks 5.99
Crispy golden brown and served with a side of marinara.

Fried Calamari 6.49
Served with marinara sauce.

Gyro Sampler 6.49
Gyros meat, pita bread, tzatiki sauce, and pico de gallo.

Chicken Quesadilla 6.49
Cheddar Cheese, grilled chicken, tomato, onions and peppers in a sundried tortilla.

Salads & Sandwiches

Greek Salad
Chicken 9.48 / Salmon 12.48 / Shrimp 10.48 / Swai Fish 9.98
A bowl of crisp greens with tomato wedges, kalamata olives, pepperoncini, feta cheese, cucumbers, red onions and green peppers served with homemade Greek dressing and house pita bread.

Caesar Salad
Chicken 9.48 / Salmon 12.48 / Shrimp 10.48 / Swai Fish 9.98
Fresh, crisp romaine lettuce, grated parmesan cheese and croutons, topped with traditional Caesar dressing and served with house pita bread.

Classic Cheese Burger 8.99
Our famous Original! Topped with American cheese. Add Bacon 1.00 extra Served with French fries.

Classic Reuben 8.99
Corned beef stacked high with sauerkraut and Swiss on grilled rye with Russian dressing on side Served with French fries.

Grilled Chicken Melt 8.99
Marinated grilled chicken breast topped with smoked bacon and melted provolone cheese on grilled Kaiser roll.

Patio's Favorites

"OLDIES BUT GOODIES"

Served with choice of potato or rice and fresh seasonal vegetables.

Served with choice of soup or salad

Roasted Turkey Breast 12.99
Served with stuffing, cranberry sauce and turkey gravy.

Liver and Onions 11.99
Lightly dusted and pan-fried topped with grilled onions.

Yankee Pot Roast 12.99
Six hours slow cooked pot roast served with natural pot roast gravy.

Mom's Meatloaf 11.99
Cooked fresh daily and topped with beef gravy.

Chopped Steak 11.99
A traditional favorite! Chopped steak with sautéed onions.

Chicken Pot Pie 12.99
Topped with a delicate puff pastry. Cooked fresh in premises daily.

Pasta

Served with choice of soup or salad and garlic bread.

Chicken Parmesan 12.99
Lightly breaded chicken breast, pan fried and topped with melted provolone cheese and homemade marinara sauce.

Shrimp Athena 14.99
Sautéed shrimp with olive oil, fresh basil, garlic, feta cheese and homemade marinara sauce over linguine.

Fettuccine Chicken Alfredo 13.99
Blended with cream, butter, minced garlic, sautéed mushroom and tomatoes.
Substitute Shrimp 14.99

Shrimp Scampi 14.99
Sautéed shrimp with olive oil, fresh spinach, garlic, shallots and white wine sauce. Served over linguine.

Chicken Marsala 14.99
Chicken breast sautéed with onions, mushrooms & finished with our signature marsala cream sauce over fettuccini.

Mediterranean Chicken Pasta 13.99
Chicken breast sautéed with olive oil, garlic, basil, tomato, mushroom, feta cheese and parmesan cheese in a creamy lemon butter wine sauce over linguine.
Substitute Shrimp 14.99

Consuming raw or undercooked eggs, meat, poultry and seafood may increase your risk of food borne illness.

Seafood

Served with choice of potato or rice and fresh seasonal vegetables.

Served with choice of soup or salad.

Key West Fish **13.99**
Sautéed white fish fillet topped with grilled mushrooms, tomatoes and key lime sauce.

Norwegian Salmon **14.99**
Flavorful and flaky salmon lightly seasoned and grilled to perfection. (Blackened, Grilled or Apricot).

Key West Shrimp **14.99**
Char-grilled shrimp topped with grilled mushrooms, tomatoes and key lime hollandaise sauce.

Fish Putaneska **13.99**
Sautéed white fish topped with homemade marinara sauce, kalamata olives, capers and fresh basil.

Twin Lobster Tails **19.99**
Served with drawn butter and lemon wedges. (Based on availability)

Shrimp Dinner **13.99**
½ pound of large shrimp Available (grilled, blackened or fried)

Fresh Blackened Mahi Mahi **15.99**
Sautéed with blackening seasoning.

Fresh Gulf Grouper **15.99**
Fresh grouper available (grilled, blackened or piccata).

Grill

Served with choice of potato or rice and fresh seasonal vegetables.

Served with choice of soup or salad.

Rib Eye Steak **16.99**
A flavorful Midwestern USDA choice Angus 10oz hand cut Rib Eye seasoned and char-grilled to your liking.

New York Steak **16.99**
A flavorful Midwestern USDA choice Angus 10oz hand cut Strip seasoned and char-grilled to your liking.

Marinated Pork Chops **12.99**
Two boneless center-cut chops marinated in garlic rosemary citrus herbs, char-grilled to perfection.

Chicken Kabob **12.99**
Skewered chicken tenders, red onions, cherry tomatoes, green peppers and zucchini.

Flat Iron Steak **14.99**
8oz USDA choice steak seasoned and char-grilled to your liking.

Baby Back Ribs **14.99**
Full slab of our slow-cooked Danish baby back ribs.

Grilled Lamb Chops **16.99**
Lamb Chops with herbs & served with Greek roasted potato & fresh seasonal vegetables.

Daily Dinner Specials

Available only after 4:00 pm

Served with choice of a cup of soup or a house salad.

Monday

Beef Stroganoff **11.99**
Served over egg-noodles.

Tuesday

Baby Back Ribs **12.99**
Full slab of our slow-cooked Danish baby back ribs served our homemade coleslaw.

Wednesday

Roasted Greek Chicken **13.99**
Oven Roasted Chicken with seasoned with Greek herbs.

Thursday

Southern Fried Chicken **13.99**
Served with choice of potato and fresh vegetables.

Friday

Beer Batter Fish & Chips **12.99**
Golden brown fry fish served with our homemade coleslaw.

Saturday

Prime Rib **16.99**
10 oz cut of slow cooked tender Prime Rib.

\$8.99 Early Bird Dinner Special

Available only 3Pm-5Pm. Add a cup of soup or a side salad for only 1.99

Served with choice of potato or rice and fresh seasonal vegetables.

Fish & Chips

Golden brown fish fry served with our homemade coleslaw.

Mom's Meatloaf

Cooked fresh daily and topped natural beef gravy.

Chicken Kabob

Skewered chicken tenders, fresh onions, cherry tomatoes and zucchini.

Roasted Turkey Breast

Served with stuffing, cranberry sauce and turkey gravy.

Chicken Picatta

Sautéed chicken breast with capers and lemon butter sauce.

Liver Bacon & Onions

Lightly dusted and pan-fried with crispy bacon.

Yankee Pot Roast

Six hours cooked pot roast served with natural beef gravy.

Chicken Pot Pie

Topped with a delicate puff pastry. "Cooked fresh in premises daily"

Marinated Pork Chops

Two boneless center-cut chops marinated with garlic and rosemary.

Consuming raw or undercooked eggs, meat, poultry and seafood may increase your risk of food borne illness.