



# Dinner Menu

All meals include a choice of:  
House Greek style salad | Garden tossed salad | or Caesar salad

Your choice of:  
French fries | Greek fries | Lemon roast potatoes | Rice pilaf | or a Baked potato & hot seasoned vegetables

Garlic toast is served with salads.

Upgrade starter salad to a starter size Horiatiki salad | 7.95

## Appetizers & Soups

Baked Onion Soup | 7.95

Avgolemono Soup (Lemon Rice Soup) | 5.95

Appetizer Platter | For Two 28.95 / For Four 50.95

Combination of Greek Ribs, Pork Souvlaki,  
Chicken Drumettes, & Feta Cheese

Combo Dip | 17.95

Includes tzatziki, hummus, tirosalata, & pita bread

Greek Ribs | 14.95

Half a rack of tender ribs seasoned with lemon,  
seasoning, & oregano

Cheese Saganaki | 13.95

Kefalotyri cheese baked & flambéed

Calamari | 17.95

Lightly breaded calamari  
served with housemade tzatziki

Escargot | 15.95

Sizzling in garlic butter & red wine

Shrimp Scampi | 14.95

Sautéed with garlic in butter, olive oil, & white wine,  
tossed with red peppers & parsley

Shrimp Cocktail | 14.95

Dolmades | 12.95

Ground beef, rice, herbs & seasoning wrapped  
in grape leaves, topped with whipped egg whites  
& lemon broth sauce

Spanakopita | 12.95

Fresh spinach & feta, wrapped in a phyllo pastry

Chicken Drumettes | 14.95

Tzatziki & pita | 11.95

Hummus & pita | 11.95

Tirosalata (Spicy Feta) & pita | 11.95

## Salads

Greek Salad | 16.95

Fresh lettuce, tomatoes, cucumbers, green peppers,  
onions, Kalamata olives, imported feta cheese, topped  
with homemade Grekos signature Greek dressing

Caesar Salad | 14.95

Tossed with signature Caesar dressing,  
parmesan cheese, & croutons

Horiatiki (Village Greek Salad) | 19.95

Tomatoes, green peppers, onions, cucumbers, & Kalamata  
olives, tossed in imported extra virgin olive oil & feta cheese

*Add chicken, shrimp, or salmon to any salad | 6.95*

## Souvlaki

Original Greek Pork (Souvlaki OG) | 24.95

Chicken | 25.95

Shrimp & Scallop | 28.95

Salmon | 28.95

Chicken Kabob | 27.95

Chicken breast cubes marinated with lemon  
and Greek seasoning, skewered with green peppers,  
mushrooms, & onions

Beef Kabob | 35.95

Beef tenderloin marinated with lemon and Greek seasoning,  
skewered with green peppers, mushrooms, & onions

Souvlaki Platter For One | 32.95

A combination plate of shrimp and scallop, pork, chicken,  
and beef souvlaki skewers

## Dinners to Share

### Grekos' Dinner For Two | 61.95

A delicious combination of chicken a la Grekos, two lamb chops, two shrimp and scallops souvlaki, and Greek ribs

### Greek Platter For Two | 64.95

A delightful combination of two pork souvlaki, Greek ribs, two Greek style chicken breasts, moussaka, two spanakopita, and dolmades

## Greek Dinners

### Chicken A La Grekos | 28.95

First created at Grekos in 1979. Half a boneless fresh Canadian chicken marinated with oregano & Greek seasonings, stuffed with feta cheese

### Greek Ribs Dinner | 28.95

Dry ribs marinated with lemon & Greek seasoning, broiled over hot coals

### Fragokota | 38.95

Boneless Cornish game hen, stuffed with fresh tomatoes, feta cheese, topped with game sauce

### Moussaka | 27.95

Layered zucchini, eggplant, potatoes, & marinated ground beef, topped with béchamel sauce

### Broiled Chicken Breast | 25.95

Breast of chicken marinated with Greek herbs & seasoning, broiled over hot coals

### Chicken Drumettes | 25.95

### Gyros Dinner | 25.95

Deconstructed gyros, blend of lamb & beef shavings, served with tomatoes, onions, tzatziki, & pita bread

### Dolmades Dinner | 25.95

### Spanakopita Dinner | 25.95

Fresh spinach & feta, wrapped in a phyllo pastry

## Dinners

### Veal Cordon Bleu | 25.95

Tender veal topped with a tomato gravy

### Bar-B-Que Baby Back Ribs | 28.95

### Tender Cutlets | 25.95

Topped with tomato gravy

### Liver, Bacon, And Onions | 25.95

## Lamb

### Lamb Chops | 31.95

Prepared with herbs and seasonings, broiled over hot coals

### Lamb Souvlaki | 31.95

Prepared with herbs and seasonings, broiled over hot coals

### Rack Of Lamb | 49.95

Prepared with herbs and seasonings and prepared to your taste, topped with sauce made from pan drippings

## Steaks

*We only serve aged AAA Canadian beef.*

### Filet Mignon 6 oz | 34.95

8 oz | 39.95

12 oz | 52.95

### New York 9 oz | 32.95

12 oz | 38.95

### 16 oz. Rib Steak | 39.95

### T-Bone Steak | 42.95

### Pepper Corn Steak (9 oz. New York) | 36.95

### Pepper Steak Sauté | 34.95

Cubes of beef tenderloin sautéed in butter, green peppers, mushrooms, onions, & mixed with sauté sauce

### Add To Your Steak: Peppercorn Sauce | 5.95

4oz. Lobster Tail | 21.95

Grilled Shrimp | 12.95

## Seafood

### Steak & Prawns | 43.95

6oz. filet with prawns

### Steak & Lobster | 64.95

6oz. filet with two 4 oz. lobster tails

### Lobster Tails 2 Tails (8 oz) | Market Price

4 Tails (16 oz) | Market Price

### Alaskan King Crab Legs | Market Price

One Pound of Alaskan king crab legs

### Garlic Shrimp | 45.95

Grilled garlic shrimp in shell with butter, white wine, red pepper and parsley

### Deep Fried Shrimp | 24.95

Served with cocktail sauce

### Seafood Saganaki | 39.95

A seafood casserole with crab, shrimp, lobster, & feta cheese in a cream sauce

### Halibut Steak | 35.95

### Wild Canadian Salmon Steak | 30.95