

ISLAND STARTERS

SAGANAKI "OPA" Greek Kasseri cheese, flamed with brandy, served with grilled pita 7

HUMMUS & VEGETABLES Julienne vegetables 7

GREEK SAUSAGE Pan seared pork sausage, flamed with brandy, served with grilled pita 8

BRUSSEL SPROUTS Fried sprouts with balsamic glaze, bacon, red peppers (GF) 10

CHIPS & SALSA Corn tortilla chips and homemade salsa 7

SPINACH & ARTICHOKE DIP Blended with three cheeses, served with corn tortilla chips 9.5

CHILI CHEESE NACHOS

Smothered with cheddar cheese, lettuce, tomato and jalapeños, served with salsa and sour cream on the side 10 add beef or chicken 13.5

JUMBO WINGS

Hand breaded chicken wings - Cooked to order. 15 minute wait time. Choice of: Plain, BBQ, Buffalo & Honey Sesame 7pc 11 15pc 19

BORDER SIDE QUESADILLAS

Classic Grilled chicken, bacon, cheddar cheese and ranch, served with salsa & sour cream 10 Greek Grilled chicken, spinach, feta cheese, served with tzatziki sauce 10 Fajita Grilled chicken, onions, peppers and queso, served with salsa & sour cream 10 Veggie Grilled peppers, summer squash, spinach, mushrooms and cheddar cheese, served with salsa and sour cream 10

CRAB CAKES

Homemade crab cakes served with roasted red pepper sauce. 13

FISH OR SHRIMP TACO'S Served on soft tortilla with homemade salsa, cabbage and chili lime sauce 2 pc. 8 3 pc. 10

FROM THE SEA

FAVORITES

These plated specialties listed below are served with a choice of: Greek dinner salad, cole slaw or bowl of soup.

GYRO OR CHICKEN GYRO

A blend of seasoned beef and lamb or marinated chicken breast thinly sliced, with tomatoes, onions, tzatziki sauce on grilled pita bread, rice pilaf and Greek-style green beans DINNER 15 A LA CARTE 9

SPINACH PIE

Spinach, feta cheese and seasonings, baked in phyllo dough, rice pilaf and Greek-style green beans **DINNER 15 A LA CARTE 9**

MOUSSAKA

Layers of eggplant, potatoes and ground beef topped with our bechamel sauce, rice pilaf and Greek-style green beans DINNER 15 A LA CARTE 9

STUFFED PEPPERS Stuffed with rice and ground beef, roasted potatoes (GF) 14

LAMB SHANK Baked and simmered in tomato sauce over rice pilaf with roasted vegetables (GF) 21

BROILED CHICKEN KABOB

Skewered marinated chicken, tzatziki sauce, rice pilaf, Greek-style green beans with grilled pita 16

CHICKEN FRANCESCA

Breaded breast of chicken, topped with artichoke hearts and cherry tomatoes, sautéed in garlic, white wine and lemon, garlic mashed potatoes and vegetable medley 16

RIB EYE STEAK

16 oz Chef's cut with wild mushroom sauce, garlic mashed potatoes and vegetable medley (GF) 26

FROM THE PAN

VEGGIE STIR FRY

Broccoli, carrots, mushrooms, peppers, pea pods, water chestnuts, tossed in an orange teriyaki sauce, over rice pilaf with grilled pita 13

CHICKEN STIR FRY

Grilled chicken, broccoli, carrots, mushrooms, peppers, pea pods, water chestnuts, tossed in an orange teriyaki sauce, over rice pilaf with grilled pita 16

SHRIMP STIR FRY

Grilled shrimp, broccoli, carrots, mushrooms, peppers, pea pods, water chestnuts, tossed in an orange teriyaki sauce, over rice pilaf

HONEY JACK SALMON

Grilled Atlantic salmon prepared with a blend of Jack Daniels whiskey and honey, garlic mashed potatoes and steamed broccoli (GF) 21

LAKE PERCH

Lightly floured and sautéed in butter with white wine lemon sauce, rice pilaf and steamed broccoli 21

GULFER SHRIMP

7 pc tempura battered shrimp, redskin garlic mashed potatoes and steamed broccoli 19

COCONUT SHRIMP

7 pc breaded shrimp, orange ginger sauce, rice pilaf and spicy Thai coleslaw 19

DAILEY FISH & CHIPS Beer battered Alaskan Cod, French fries and tartar sauce 2 pc. 12 3 pc. 14

with grilled pita 18

CARBONARA

Bacon, ham, peas, cherry tomatoes in a garlic Parmesan cream sauce, over linguine noodles with garlic bread 16

SHRIMP PESTO

Sautéed gulf shrimp, cherry tomatoes, spinach, mushrooms in a garlic basil pesto sauce over linguine noodles with garlic bread 18

LINGUINE ALFREDO

Classic butter garlic Parmesan cream sauce, with garlic bread 12 add chicken 3.5 Add shrimp 6

CHEESE FILLED TORTELLINI

Roasted red pepper sauce, spinach, mushrooms, fresh basil with garlic bread 15



SALADS

All salads served with grilled pita. Add to any salad: Grilled Chicken 3.5 Chicken Tenders 3.5 Tuna Salad 4.5 Salmon 7 Gyro Meat 3.5 Shrimp 6

GREEK CLASSIC

House greens, cucumbers, feta cheese, kalamata olives, beets, pepperoncinis, red onions and cherry tomatoes, served with house Greek dressing (GF) 10 Mini Greek 8

HUMMUS GREEK SALAD

Grilled pita smothered with hummus and layered with house greens, beets, cherry tomatoes, cucumbers, red onions, and feta cheese, served with house Greek dressing 11

MICHIGAN CHERRY PECAN

House greens, cucumber, cherry tomatoes, dried cherries, pecans and bleu cheese, served with raspberry vinaigrette dressing (GF) 11 Mini 9

MAURICE

House greens, ham, smoked turkey, cucumber, cherry tomatoes, hard boiled egg, olives, pickles and Swiss cheese, served with Maurice dressing (GF) 13.5

COBB

House greens, grilled breast of chicken, avocado, cucumber, bacon, cherry tomatoes, hard boiled egg and bleu cheese (GF) 14

CAESAR

Fresh romaine lettuce, croutons and Parmesan cheese, tossed in creamy Caesar dressing 9

LIGHTER SIDE

HEALTHY DELIGHT

Homemade chicken or tuna salad, grilled chicken breast, Angus burger patty or Quinoe burger patty. Served with cottage cheese, hard boiled egg and fresh fruit. (GF) 12

GREEK DELIGHT

Grilled chicken breast, Angus burger patty or Quinoe burger patty topped wih avocado, tzaziki sauce and hummus. Served with cottage cheese, hard boiled egg and fresh fruit. (GF) 14

BURGERS

1/2 lb. black Angus beef patties served on brioche bun with lettuce, tomato, pickle and homemade potato chips. Substitute French fries 2

"THE MASTERS" 11 Add cheese 1

MUSHROOM & SWISS CHEESE 13

DOUBLE BOGIE

Smoked bacon, grilled onions, cheddar cheese, topped with BBQ sauce 13.5

"HOLE IN ONE" Smoked bacon, sunny side up egg and Gouda cheese 14

GUACAMOLE BURGER

SANDWICHES

All sandwiches include homemade potato chips or cole slaw. Substitute French fries **2** or bowl of soup **2.5**

CHICKEN OR TUNA SALAD Lettuce and tomato 9.5

CORN BEEF REUBEN On grilled rye with Swiss cheese, sauerkraut and thousand island 11

TURKEY AND MOORE Smoked organic turkey on grilled rye with cole slaw, Swiss cheese and thousand island 11

PHILLY CHEESE STEAK

Sliced roast beef on hoagie with grilled onions, peppers, mushrooms and cheddar cheese 12.5

BLTA

Smoked bacon, avocado, lettuce, tomato and mayo on toasted multigrain 10

TUNA MELT Homemade tuna salad on grilled rye with Swiss cheese 9.5

PATTY MELT 1/2 lb. Angus patty with Swiss cheese and grilled onions on grilled rye **12**

CRABBY PATTY MELT

Grilled crab cake patty on brioche bun with Havarti cheese, lettuce, tomato, served with roasted red pepper mayo 13

FISH SANDWICH

Beer battered north Atlantic Cod on brioche bun with Havarti cheese, lettuce and tomato, pickle, served with tartar sauce 11

CLASSIC CLUB

Smoked bacon, smoked organic turkey, lettuce, tomato, Swiss cheese and mayo 11

ONE UNDER

Gyro meat or grilled chicken, grilled onion, tomato and Gouda cheese between two fried pitas, served with tzatziki sauce 13

VEGGIE HUMMUS WRAP

Hummus, lettuce, tomato, cucumber, onion and feta cheese 9.5

AVOCADO TURKEY WRAP

Smoked organic turkey, avocado, lettuce, tomato and Swiss cheese served with roasted red pepper sauce 11

MICHIGAN CHERRY PECAN CHICKEN SALAD WRAP Our homemade cherry chicken salad wrapped with lettuce and tomato 11

SOUPS

CHICKEN LEMON RICE LENTIL (GF) SOUP OF THE DAY **PLAIN CHILI** All soups 4

Homemade guacamole, Havarti cheese 13.5

MEDITERRANEAN BURGER

Roasted red peppers, grilled red onion, mozzarella cheese 13

VEGGIE BURGER Quinoe patty 11

SIDES

TUNA SALAD 4.5 CHICKEN SALAD 4.5 PITA BREAD 1.25 **COLESLAW** 3 **COTTAGE CHEESE** 3 **TOSSED SALAD 4** FRENCH FRIES 3 **CHILI CHEESE FRIES 4 RICE PILAF 3.5 GREEK GREEN BEANS 3.75 GARLIC MASHED POTATOES 3.5**

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

* Please alert servers to any food allergies