



ISLAND STARTERS

SAGANAKI "OPA"

Greek Kasseri cheese, flamed with brandy, served with grilled pita 7

HUMMUS & VEGETABLES

Julienne vegetables 6

GREEK SAUSAGE

Pan seared pork sausage, flamed with brandy, served with grilled pita 6.5

BRUSSEL SPROUTS

Fried sprouts with balsamic glaze, bacon, red peppers (GF) 8

CHIPS & SALSA

Corn tortilla chips and homemade salsa 5

SPINACH & ARTICHOKE DIP

Blended with three cheeses, served with corn tortilla chips 8

CHILI CHEESE NACHOS

Smothered with cheddar cheese, lettuce, tomato and jalapeños, served with salsa and sour cream on the side 8.5
add beef or chicken 11.5

JUMBO WINGS

Hand breaded chicken wings - Cooked to order.
15 minute wait time.

Choice of: Plain, BBQ, Buffalo & Honey Sesame

7pc 10 15pc 18

BORDER SIDE QUESADILLAS

Classic

Grilled chicken, bacon, cheddar cheese and ranch, served with salsa & sour cream 8.5

Greek

Grilled chicken, spinach, feta cheese, served with tzatziki sauce 8.5

Fajita

Grilled chicken, onions, peppers and queso, served with salsa & sour cream 8.5

Veggie

Grilled peppers, summer squash, spinach, mushrooms and cheddar cheese, served with salsa and sour cream 8.5

CRAB CAKES

Homemade crab cakes served with roasted red pepper sauce. 11

FISH OR SHRIMP TACO'S

Served on soft tortilla with homemade salsa, cabbage and chili lime sauce 2 pc. 6 3 pc. 8

FROM THE SEA

HONEY JACK SALMON

Grilled Atlantic salmon prepared with a blend of Jack Daniels whiskey and honey, garlic mashed potatoes and steamed broccoli (GF) 19

LAKE PERCH

Lightly floured and sautéed in butter with white wine lemon sauce, rice pilaf and steamed broccoli 18

GULFER SHRIMP

7 pc tempura battered shrimp, redskin garlic mashed potatoes and steamed broccoli 17

COCONUT SHRIMP

7 pc breaded shrimp, orange ginger sauce, rice pilaf and spicy Thai coleslaw 17

DAILEY FISH & CHIPS

Beer battered Alaskan Cod, French fries and tartar sauce 2 pc. 10 3 pc. 12

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 14 A LA CARTE 8

SPINACH PIE

Spinach, feta cheese and seasonings, baked in phyllo dough, rice pilaf and Greek-style green beans

DINNER 14 A LA CARTE 8

MOUSSAKA

Layers of eggplant, potatoes and ground beef topped with our bechamel sauce, rice pilaf and Greek-style green beans

DINNER 14 A LA CARTE 8

STUFFED PEPPERS

Stuffed with rice and ground beef, roasted potatoes (GF) 12

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 14

CHICKEN FRANCESCA

Breaded breast of chicken, topped with artichoke hearts and cherry tomatoes, sautéed in garlic, white wine and lemon, redskin garlic mashed potatoes and vegetable medley 14

RIB EYE STEAK

16 oz chef's cut with wild mushroom sauce, redskin garlic mashed potatoes and vegetable medley (GF) 24

T-BONE STEAK

16 oz. Chargrilled with rosemary garlic butter, garlic mashed potatoes, and vegetable medley 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 12 Add chicken 3.5 Add shrimp 6

CARBONARA

Bacon, ham, peas, cherry tomatoes in a garlic Parmesan cream sauce, over linguine noodles with garlic bread 14

SHRIMP PESTO

Sautéed gulf shrimp, cherry tomatoes, spinach, mushrooms in a garlic basil pesto sauce over linguine noodles with garlic bread 16

LINGUINE ALFREDO

Classic butter garlic Parmesan cream sauce, with garlic bread 11 add chicken 3.5 Add shrimp 6

CHEESE FILLED TORTELLINI

Roasted red pepper sauce, spinach, mushrooms, fresh basil with garlic bread 14



GREEK ISLANDS

BAR & GRILL

SALADS

All salads served with grilled pita.

Add to any salad: Grilled Chicken **3.5** Chicken Tenders **3.5**
Tuna Salad **4.5** Salmon **6** 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) **9** Mini Greek **7**

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 **9.5**

MICHIGAN CHERRY PECAN

House greens, cucumber, cherry tomatoes, dried cherries, pecans and bleu cheese, served with raspberry vinaigrette dressing (GF) **9.5** Mini **7.5**

MAURICE

House greens, ham, smoked turkey, cucumber, cherry tomatoes, hard boiled egg, American and Swiss cheese, served with Maurice dressing (GF) **11**

COBB

House greens, grilled breast of chicken, avocado, cucumber, bacon, cherry tomatoes, hard boiled egg and bleu cheese (GF) **12**

CAESAR

Fresh romaine lettuce, croutons and Parmesan cheese, tossed in creamy Caesar dressing **8**

LIGHTER SIDE

HEALTHY DELIGHT

Homemade chicken or tuna salad, grilled chicken breast or Angus burger patty or Quinoa burger patty. Served with cottage cheese, hard boiled egg and fresh fruit. (GF) **9**

GREEK DELIGHT

Grilled chicken breast, Angus burger patty or Quinoa burger patty topped with avocado, tzaziki sauce and hummus. Served with cottage cheese, hard boiled egg and fresh fruit. (GF) **11**

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” **9**

Add cheese **1**

MUSHROOM & SWISS CHEESE **11**

DOUBLE BOGIE

Smoked bacon, grilled onions, cheddar cheese, topped with BBQ sauce **11**

“HOLE IN ONE”

Smoked bacon, sunny side up egg and Gouda cheese **11.5**

GUACAMOLE BURGER

Homemade guacamole, Havarti cheese **11.5**

MEDITERRANEAN BURGER

Roasted red peppers, grilled red onion, mozzarella cheese **11**

VEGGIE BURGER

Quinoa patty **9.5**

SANDWICHES

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

CHICKEN OR TUNA SALAD

Lettuce and tomato **8.5**

CORN BEEF REUBEN

On grilled rye with Swiss cheese, sauerkraut and thousand island **9**

TURKEY AND MOORE

Smoked organic turkey on grilled rye with cole slaw, Swiss cheese and thousand island **9**

PHILLY CHEESE STEAK

Sliced roast beef on hoagie with grilled onions, peppers, mushrooms and cheddar cheese **11**

BLTA

Smoked bacon, avocado, lettuce, tomato and mayo on toasted multigrain **8**

TUNA MELT

Homemade tuna salad on grilled rye with Swiss cheese **8.5**

PATTY MELT

1/2 lb. Angus patty with Swiss cheese and grilled onions on grilled rye **9**

CRABBY PATTY MELT

Grilled crab cake patty on brioche bun with Havarti cheese, lettuce, tomato, served with roasted red pepper mayo **11**

FISH SANDWICH

Beer battered north Atlantic Cod on brioche bun with Havarti cheese, lettuce and tomato, pickle, served with tartar sauce **9**

CLASSIC CLUB

Smoked bacon, smoked organic turkey, lettuce, tomato, Swiss cheese and mayo **9**

ONE UNDER

Gyro meat or grilled chicken, grilled onion, tomato and Gouda cheese between two fried pitas, served with tzatziki sauce **10**

VEGGIE HUMMUS WRAP

Hummus, lettuce, tomato, cucumber, onion and feta cheese **8.5**

AVOCADO TURKEY WRAP

Smoked organic turkey, avocado, lettuce, tomato and Swiss cheese served with roasted red pepper sauce **9**

MICHIGAN CHERRY PECAN CHICKEN SALAD WRAP

Our homemade cherry chicken salad wrapped with lettuce and tomato **9**

SOUPS

CHICKEN LEMON RICE

LENTIL (GF)

SOUP OF THE DAY

PLAIN CHILI

All soups **4**

SIDES

TUNA SALAD **4.5**

CHICKEN SALAD **4.5**

PITA BREAD **1.25**

COLESLAW **3**

COTTAGE CHEESE **3**

TOSSED SALAD **4.5**

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