

APPETIZERS AND SALADS

Kalamari	8.95	Zucchini Sticks	8.95
Lightly breaded squid			
Spanokopita	8.95	Chicken Strips	8.95
Spinach Cheese Pie			
Dolmathes	8.95	Tzadziki & Pita	7.95
Stuffed Grape Leaves			
Feta & Olives	8.95	George's Jumbo Sauteed Prawns	14.95
		Hummus & Pita	7.95
Tossed Green Salad			
House Dressing			
Caesar Salad		sm 8.95	lg 12.95
Greek Salad		sm 8.95	lg 12.95

"HOUSE SPECIALTY"

*Seafood Platter for 2	79.95
2 - 8oz. Rock Lobster Tails • 2 Skewers Jumbo Prawns • 2 Skewers Scallops, Served with all the Trimmings	
Appetizer Platter for 2	26.95
Spanakopita, Zucchini Sticks, Dolmathes, Hummus, Tzadziki, Feta Cheese & Olives, Raw Vegetables & Pita Bread	
Minos Platter for 2	59.95
4 Lamb Chops, 2 Chicken Souvlaki, Kalamari, 1 Prawn Souvlaki, Mousaka, 2 Spanakopita and all the Trimmings	
*Seafood Paella (Spanish Style)	28.95
The most famous Spanish Creation Jumbo Prawns, Jumbo Scallops, Mussels, Clams, Pan Fried with Onions, Peppers, Mushrooms, Saffron over Rice	
Minos Mezedes	22.95
"Something Special" Pieces of Chicken Pan Fried with Onions, Mushrooms, Wine Sauce with Rice, Roast Potatoes & Tzadziki	
*Chef's Special	25.95
Jumbo Prawns, Scallops, Crab, Pan Fried with Onions, Mushrooms, Green Peppers, Tomatoes, Wine Sauce with Rice & Roast Potatoes	
Zorba's Greek Style Ribs	27.95
2 Racks of Ribs, Served with Greek Salad	
*Ladies Dinner	19.95
Jumbo Prawns & Kalamari, Served with Greek Salad	
Chicken Parmigiana	21.95
Chicken Breast oven baked with Tomato Sauce, Mozzarella, Served with Roast Potatoes, Rice & Greek Salad	
*Veal Parmigiana	21.95
Tender Veal oven baked with Tomato Sauce, Mozzarella, Served with Roast Potatoes, Rice & Greek Salad	
*Mykono's Dinner	28.95
Chicken & Prawn souvlaki, Greek Ribs and all the Trimmings	

STEAK AND SEAFOOD

Sterling Silver AAA Beef

10 oz New York Steak	24.95
Served with Greek Salad	
12 oz New York Steak	29.95
Served with Prawns or Kalamari & Greek Salad	
12 oz New York Steak & Lobster	39.95
Served with all the Trimmings	

THE MOST FAMOUS GREEK CREATIONS

*Kalamari Dinner	16.95
Golden Fried served with Greek Salad & all the Trimmings		
*Rack of Lamb French Style • Fresh Rack (Try Me!)	29.95
“George’s Favorite Dish to Make”		
Mousaka - Mediterranean Style	17.95
Layers of Potatoes, Eggplant, Zucchini, Ground Beef, Topped with Bechamel & Greek Salad		
Roast Lamb Greek Style	18.95
Very Slow Cooked for 4 Hours		
Chicken Mediterranean - Double Breast of Chicken	19.95
Chicken Breasts Charbroiled		
*Kalamari & Chicken	19.95
Chicken Souvlaki & Golden Kalamari served with Greek Salad & all the Trimmings		

All the Above Served with “All The Trimmings”

FEW WORDS ABOUT THE LAMB CHOPS

EGYPTIANS , ANCIENT GREEKS AND ROMANS
BELIEVED THAT LAMB CHOPS
EXTENDED YEARS OF AGE (120 YEARS)
MUST TRY GEORGE'S STYLE LAMB CHOPS

Ingredients
Olive Oil, Lemon Juice, Sea Salt, Black Pepper, Oregano & Garlic

LAMB CHOPS DINNER

5 LAMB CHOPS
Served with ALL THE TRIMMINGS

18.95

SOUVLAKI'S

Your Choice of:

FILET MIGNON BEEF • CHICKEN • JUMBO PRAWNS

Served with ALL THE TRIMMINGS

15.95

SOUVLAKI PLATTERS

YOUR CHOICE OF BEEF, CHICKEN OR PRAWNS

SURF & TURF - Filet Mignon Souvlaki & Jumbo Prawns

Chicken Souvlaki Platter - 2 Chicken Skewers

Jumbo Prawn Souvlaki Platter - 2 Prawn Skewers

Served with ALL THE TRIMMINGS

24.95

BEVERAGES

Coffee.....	1.50
Tea.....	1.25
Herb Tea.....	1.50
Iced Tea.....	1.95
Soft Drinks	1.75

DESSERTS

Baklava	4.25
Chocolate Mouse	4.25