

TRADITIONAL GREEK APPETIZERS

GREEK DIPS	
<i>Tzatziki</i> - Yogurt With Cucumber & Fresh Dill; <i>Taramosalata</i> - Pureed Caviar;	One Dip
\$7.50	
<i>Melitzanosalata</i> - Roasted Eggplant; <i>Skordalia</i> - Garlic Dip	
Combination	\$9.50
IMPORTED GREEK FETA CHEESE & KALAMATA OLIVES	\$10.50
HOT PITA BREAD	\$2.95
TYROPITA	\$7.50
<i>Thin Filo Dough Hand Folded Filled With Greek Feta Cheese&amp; Cream Cheese Baked To A Golden Brown</i>	
SPANAKOPITA	\$7.50
<i>Thin Filo Dough Hand Folded Filled With Greek Feta Cheese, Spinach &amp; Fresh Herbs Baked To A Golden Brown</i>	
PIKILIA PLATTER	\$13.50
<i>Gyros, Spanakopita, Tyropita, Dolmathes, Greek Feta Cheese, Tzatziki, Pita &amp; Kalamata Olives</i>	
VEGETARIAN PIKILIA PLATTER	\$14.50
<i>Roasted Beets, Spanakopita, Tyropita, Vegetarian Dolmathes, Greek Feta Cheese, Tzatziki, Pita &amp; Kalamata Olives</i>	
GYROS	\$8.95
<i>Seasoned Beef &amp; Lamb Thinly Sliced, Served With Kalamata Olives, Greek Feta Cheese, Tzatziki &amp; Warm Pita Bread</i>	
HORTA OF THE DAY	\$7.25
<i>Boiled Greens Drizzled With Extra Virgin Olive Oil</i>	
ROASTED BEETS	\$8.25
<i>Fresh Roasted Beets Marinated In Extra Virgin Olive Oil &amp; Garlic</i>	
DOLMATHES	\$6.95
<i>Seasoned Ground Beef, Rice &amp; Fresh Herbs Hand Rolled In Grape Leaves topped with Avgolemono</i>	
VEGETARIAN DOLMATHES	\$6.50
<i>Rice &amp; Fresh Herbs Hand Rolled In Grape Leaves, Imported From Greece</i>	
HALLOUMI APPETIZER	\$10.50
<i>Grilled Imported Halloumi Cheese From Cyprus, Hand Folded Sheep &amp; Goats Milk Cheese, Served With Sliced Baguette</i>	
SAGANAKI	\$10.75
<i>Kefalograviera Cheese From Northern Greece Flamed Tableside Served With Pita Bread</i>	
FETA ZESTI	\$10.75
<i>Grilled Feta Cheese With Tomatoes &amp; Fresh Herbs Topped With Extra Virgin Olive Oil Served With Grilled Baguette</i>	
GRILLED EGGPLANT	\$9.50
<i>Grilled Eggplant topped With Feta Cheese, Tomatoes, Parsley &amp; Extra Virgin Olive Oil, Served With Grilled Baguette</i>	
CALAMARI	\$10.50
<i>Marinated In Herbs, Lightly Floured &amp; Fried To A Golden Brown</i>	
GARIDES ME SKORDO	\$11.50
<i>Large Prawns Sautéed In Extra Virgin Olive Oil And Fresh Garlic</i>	
SOUVLAKI	
<i>Grilled Chicken or Pork Kabobs Served With Warm Pita Bread &amp; Tzatziki</i>	
3 Kabobs	\$9.95
7 Kabobs	\$14.95
LAMB SOUVLAKI	
<i>Grilled Lamb Kabobs Served With Feta Cheese, Sliced Tomatoes, Tzatziki &amp; Warm Pita Bread</i>	
3 Kabobs	\$11.95
7 Kabobs	\$17.95
KOLOKITHOKEFTEDES	\$7.95
<i>Grated Zucchini With Fresh Herbs Pan-Sautéed, Served With Warm Pita Bread &amp; Tzatziki</i>	
IMPORTED BABY LAMB CHOPS	\$4.95
<i>Grilled (1)</i>	

SOUPS & SALADS  
ALL SOUPS AND SALADS ARE MADE IN HOUSE

AVGOLEMONO OR SOUP OF THE DAY	
Cup	\$3.95
Bowl	\$5.25
Quart To Go	\$13.50
HOUSE SALAD	\$5.25
<i>Mixed Greens, Caramelized Onions, Tomato, Cucumber, Greek Feta Cheese, Kalamata Olives &amp; Pepperoncinis, Tossed In A lemon Oregano Dressing</i>	
HORIATIKI SALATA	\$9.75
<i>Tomatoes, Breen Bell Peppers, Red Onions, Kalamata Olives, Greek Feta Cheese &amp; Cucumbers Tossed In A Lemon Oregano Dressing</i>	
IMPORTED HALLOUMI SALAD	\$13.75
<i>Grilled Imported Halloumi Cheese From Cyprus, With Mixed Greens, Eggplant, Caramelized Onions, Roasted Red Peppers, Cucumbers and Tomatoes tossed In Lemon Oregano Dressing</i>	
THE VILLAGE INN SALAD	
<i>A Bed Of Mixed Greens Topped With Caramelized Onions, Pepperoncinis, Cucumbers, Tomatoes, Egg, Greek Feta Cheese, Kalamata Olives With Choice of Gyros, Chicken, Eggplant or Calamari Tossed In Lemon Oregano Dressing</i>	
Gyros, Chicken, Eggplant	\$13.50
Calamari	\$14.75
BALSAMIC CHICKEN SALAD	\$14.95
<i>Sautéed Chicken Breast &amp; Black Forest Ham Tossed With Mixed Greens, Roasted Beets, English Cucumbers, Extra Virgin Olive Oil &amp; Balsamic Vinegar Finished With Fresh Mizithra Cheese</i>	
GRILLED PRAWN SALAD	\$15.95

*Marinated Grilled U-12 Prawns With Mixed Greens, Caramelized Walnuts, Imported Greek Feta Cheese, Red Onions & Pears Tossed In A Balsamic Tomato Vinaigrette*

DINNER ENTRÉES

ALL DINNER ENTRÉES ARE SERVED WITH SOUP  
SUBSTITUTE SALAD FOR \$1.95

**GRECIAN CHICKEN BREAST** **\$14.50**  
*Grilled Marinated Chicken Breast Served With Pilafe & Horta*

**GYROS SANDWICH** **\$11.50**  
*Seasoned Beef & Lamb Thinly Sliced With Onions & Tomatoes  
Wrapped In A Warm Pita Bread & Served With Tzatziki*

**GRECIAN PLATE** **\$18.95**  
*Gyros, Pork, Chicken or Lamb Chops Served With Spanakopita, Tyropita, Dolmathes, Potatoes  
And A Choice of Pastichio or Mousaka*

**GYROS PLATE** **\$14.50**  
*Open Face Pita Bread With thinly Sliced Seasoned Beef & Lamb, Topped With Tomatoes & Onions  
Served With Greek Potatoes, Tzatziki, Greek Feta Cheese & Kalamata Olives*

**CARBONARA** **\$15.95**  
*Black Forest Ham And Applewood Smoked Bacon Sautéed In Extra Virgin Olive Oil,  
With White Wine, Parmesan Cheese And Cream,  
Tossed With Spaghetti And Topped With Imported Mizithra Cheese*

**ARNI ME KRITHARAKI (LAMB SHANK WITH ORZO)** **\$19.95**  
*Braised Lamb Shank Served With Orzo & Mizithra Cheese*

**FASOLIA ME GARIDES (WHITE BEANS WITH PRAWNS)** **\$18.95**  
*Large White Beans In Tomato Sauce And Fresh Herbs topped With Prawns*

**GARIDES ME SKORDO** **\$19.95**  
*Large Prawns Sautéed In Extra Virgin Olive Oil, Fresh Garlic,  
Served With Sautéed Spinach And Pilafe*

**LAMB CHOPS** **\$28.95**  
*Baby Lamb Chops (4), Served With A Choice Of Pilafe or House -made French Fries, And Horta*

**MAKARONADA** **\$10.50**  
*Spaghetti With A Choice Of Browned Butter or House-made Red Sauce  
Topped With Mizithra Cheese*

**MOUSAKA** **\$15.95**  
*Baked Casserole With Layers of Potato, Eggplant & Season Ground Beef  
Topped With Béchamel, Served With Mixed Greens*

**PASTICHIO** **\$14.95**  
*Baked Macaroni Mixed With Seasoned ground Beef  
Topped With Béchamel, Served With Mixed Greens*

DESSERTS

ALL DESSERTS ARE MADE IN-HOUSE

**BAKLAVA** **\$3.50**  
*Layers Of Filo Dough & Walnuts In Simple Syrup*

**RIZOGALO** **\$3.95**  
Rice Pudding Topped With A Touch Of Cinnamon

**CRÈME CARAMELE** **\$3.95**  
Rich Egg Custard With Caramel

**EK MEK KATAIFI** **\$4.95**  
Shredded Filo Dough Layered With Custard & Brandy Dipped Ladyfingers  
Topped With Whipped Cream & Chopped Walnuts

**RUM CHOCOLATE MOUSE** **\$4.95**  
Velvety Chocolate Mouse With Meyer’s Rum,  
Garnished With Whipped Cream & Bittersweet Chocolate

WHITE WINES

	GLASS	BOTTLE
GAIA ESTATE RITINITIS – GREECE	\$6.25	\$24.75
KOUTSOYIANNOPOULOS-SANTORINI – GREECE	\$7.75	\$34.50
SEAN MINOR CHARDONNAY – CENTRAL COAST, CA	\$5.75	\$18.00
SEAN MINOR SAUVIGNON BLANC – SONOMA COUNTY, CA	\$6.50	\$27.00
RIFF-TRENTINO PINOT GRIGIO – VENTO, ITALY	\$5.75	\$18.00

RED WINES

	GLASS	BOTTLE
EASTON ZINFANDEL – AMADOR COUNTY, CA	\$6.50	\$27.00
BANFI CHIANTI RESERVE – TUSCANY, ITALY	\$7.00	\$30.00
SEAN MINOR PINOT NOIR – CARNEROS, CA	\$6.50	\$27.00
SEAN MINOR MERLOT – NAPA, CA	\$6.00	\$24.00
SEAN MINOR CABERNET SAUVIGNON – NAPA, CA	\$6.50	\$27.00
AGIORGITIKO – NEMEA, GREECE	\$7.70	\$34.50

BEER

BUDWEISER .....	\$4.50	SIERRA NEVADA PALE ALE .....	\$4.75
BUD LIGHT .....	\$4.50	STELLA ARTOIS .....	\$4.75
CORONA .....	\$4.50	MYTHOS (IMPORTED GREEK BEER) .....	\$5.25
HEFEWEIZEN .....	\$4.75	ZEOS (IMPORTED GREEK BEER) .....	\$5.25

BEVERAGES

COKE / DIET COKE .....	\$2.50	HOT TEA .....	\$2.50
SPRITE .....	\$2.50	COFFEE .....	\$2.50
ICED TEA .....	\$2.50	FRAPPE COFFEE .....	\$2.50
PINK LEMONADE .....	\$2.50	GREEK COFFEE .....	\$3.00
ORANGE JUICE .....	\$2.50		
MILK .....	\$2.50		

\$10.00 CORKAGE FEE  
NO SUBSTITUTIONS PLEASE  
\$2.00 SPLITTING CHARGE  
18% GRATUITY ADDED TO ALL PARTIES OF 8 OR MORE  
ONE CHECK PER PARTY / LIMIT 2 CREDIT CARDS PER CHECK

**LUNCH**  
ALL SANDWICHS ARE SERVED WITH FRENCH FRIES  
SUBSTITUTE SALAD FOR \$1.95

<b>GYROS SANDWICH</b> <i>Seasoned Beef &amp; Lamb Thinly Sliced With Onions &amp; Tomatoes Wrapped In A Warm Pita Bread &amp; Served With Tzatziki</i>	<b>\$8.50</b>
<b>GRECIAN CHICKEN</b> <i>Grilled Marinated Chicken Breast Served With Tomatoes &amp; Greens Topped With Pesto Aioli On A Baguette</i>	<b>\$8.50</b>
<b>PITAS</b> <i>Grilled Chicken, Lamb or Pork, Wrapped In A Pita Bread With Tzatziki, Greens, Tomato, Onions And French Fries. Served With Sweet Potatoes.</i>	<b>\$8.50</b>
<b>BIFTEKI (GREEK BURGER)</b> <i>Half Pound Of Ground Beef Mixed With Onions, Tomato, Egg &amp; Oregano With A Choice Of Mozzarella or Greek Feta Cheese</i>	<b>\$9.50</b>
<b>MELITZANA</b> <i>Grilled Eggplant, Fresh Mozzarella Cheese, Greens &amp; Tomatoes Topped With Pesto Aioli Served On A Baguette</i>	<b>\$9.50</b>
<b>MONTE CHRISTO</b> <i>Thinly Sliced Black Forest Ham, Swiss Cheese Dipped In Egg Batter &amp; Fried To A Golden Brown</i>	<b>\$9.50</b>
<b>CLUB SANDWICH</b> <i>Black Forest Ham, Applewood Smoked Bacon, American Cheese, Green And Tomato On Toasted White Bread</i>	<b>\$9.50</b>
<b>MAKARONADA</b> <i>Spaghetti With A Choice Of Browned Butter or House-made Red Sauce Topped With Mizithra Cheese</i>	<b>\$9.25</b>
<b>MOUSAKA</b> <i>Baked Casserole With Layers of Potato, Eggplant &amp; Season Ground Beef Topped With Béchamel, Served With Mixed Greens</i>	<b>\$11.95</b>
<b>PASTICHIO</b> <i>Baked Macaroni Mixed With Seasoned Ground Beef Topped With Béchamel, Served With Mixed Greens</i>	<b>\$11.50</b>
<b>GRECIAN PLATE</b> <i>Gyros, Pork, Chicken or Lamb Chops Served With Spanakopita, Tyropita, Dolmathes, Potatoes And A Choice of Pastichio or Mousaka</i>	<b>\$16.25</b>
<b>LAMB CHOPS</b> <i>Grilled Baby Lamb Chops (3) Served With Pilafe</i>	<b>\$17.50</b>
<b>CARBONARA</b> <i>Black Forest Ham And Applewood Smoked Bacon Sautéed In Extra Virgin Olive Oil, With White Wine, Parmesan Cheese And Cream, Tossed With Spaghetti And Topped With Imported Mizithra Cheese</i>	<b>\$14.95</b>
<b>GYROS PLATE</b> <i>Open Face Pita Bread With thinly Sliced Seasoned Beef &amp; Lamb, Topped With Tomatoes &amp; Onions Served With Pilafe, Tzatziki, Greek Feta Cheese &amp; Kalamata Olives</i>	<b>\$10.50</b>
<b>FRESH SPINACH &amp; IMPORTED KEFALOGRAVIERA CHEESE OMELET</b> <i>With Fresh Herbs &amp; Roasted Garlic</i>	<b>\$8.95</b>
<b>BLUEBERRY CORNMEAL PANCAKES</b> <i>Served With Seasonal Berries, Butter &amp; Syrup</i>	<b>\$7.95</b>
<b>GRECIAN OMELET</b> <i>Gyros Meat, Fresh Spinach, Tomatoes, Kalamata Olives &amp; Greek Feta Cheese</i>	<b>\$8.95</b>
<b>LEO’S OMELET</b> <i>Black Forest Ham, Swiss Cheese, Sweet Bell Peppers &amp; Onions</i>	<b>\$8.95</b>

**SIDES**

<b>APPLEWOOD SMOKED BACON (3)</b>	<b>\$4.95</b>
<b>TZATZIKI</b>	<b>\$1.25</b>
<b>GREEK FETA CHEESE (4)</b>	<b>\$2.40</b>
<b>KALAMATA OLIVES</b>	<b>\$2.25</b>

DESSERTS

ALL DESSERTS ARE MADE IN-HOUSE

<b>BAKLAVA</b> <i>Layers Of Filo Dough &amp; Walnuts In Simple Syrup</i>	<b>\$3.50</b>
<b>RIZOGALO</b> Rice Pudding Topped With A Touch Of Cinnamon	<b>\$3.95</b>
<b>CRÈME CARAMELE</b> Rich Egg Custard With Caramel	<b>\$3.95</b>
<b>EK MEK KATAIFI</b> Shredded Filo Dough Layered With Custard & Brandy Dipped Ladyfingers Topped With Whipped Cream & Chopped Walnuts	<b>\$4.95</b>
<b>RUM CHOCOLATE MOUSE</b> Velvety Chocolate Mouse With Meyer’s Rum, Garnished With Whipped Cream & Bittersweet Chocolate	<b>\$4.95</b>

BEVERAGES

<b>COKE / DIET COKE</b> .....	<b>\$2.50</b>	<b>MILK</b> .....	<b>\$2.50</b>
<b>SPRITE</b> .....	<b>\$2.50</b>	<b>GREEK COFFEE</b> .....	<b>\$3.00</b>
<b>ICED TEA</b> .....	<b>\$2.50</b>	<b>NESCAFE COFFEE (HOT)</b> .....	<b>\$2.50</b>
<b>PINK LEMONADE</b> .....	<b>\$2.50</b>	<b>FRAPPE COFFEE (ICED)</b> .....	<b>\$2.50</b>
<b>ORANGE JUICE</b> .....	<b>\$2.50</b>	<b>HOT TEA</b> .....	<b>\$2.50</b>

BEER

<b>BUDWEISER</b> .....	<b>\$4.50</b>	<b>SIERRA NEVADA PALE ALE</b> .....	<b>\$4.75</b>
<b>BUD LIGHT</b> .....	<b>\$4.50</b>	<b>STELLA ARTOIS</b> .....	<b>\$4.75</b>
<b>CORONA</b> .....	<b>\$4.50</b>	<b>MYTHOS (IMPORTED GREEK BEER)</b> .....	<b>\$5.25</b>
<b>HEFEWEIZEN</b> .....	<b>\$4.75</b>	<b>ZEOS (IMPORTED GREEK BEER)</b> .....	<b>\$5.25</b>

WHITE WINES

	<b>GLASS</b>	<b>BOTTLE</b>
<b>GAIA ESTATE RITINITIS – GREECE</b>	<b>\$6.25</b>	<b>\$24.75</b>
<b>KOUTSOYIANNOPOULOS-SANTORINI – GREECE</b>	<b>\$7.75</b>	<b>\$34.50</b>
<b>SEAN MINOR CHARDONNAY – CENTRAL COAST, CA</b>	<b>\$5.75</b>	<b>\$18.00</b>
<b>SEAN MINOR SAUVIGNON BLANC – SONOMA COUNTY, CA</b>	<b>\$6.50</b>	<b>\$27.00</b>
<b>RIFF-TRENTINO PINOT GRIGIO – VENTO, ITALY</b>	<b>\$5.75</b>	<b>\$18.00</b>

RED WINES

	<b>GLASS</b>	<b>BOTTLE</b>
<b>EASTON ZINFANDEL – AMADOR COUNTY, CA</b>	<b>\$6.50</b>	<b>\$27.00</b>
<b>BANFI CHIANTI RESERVE – TUSCANY, ITALY</b>	<b>\$7.00</b>	<b>\$30.00</b>
<b>SEAN MINOR PINOT NOIR – CARNEROS, CA</b>	<b>\$6.50</b>	<b>\$27.00</b>
<b>SEAN MINOR MERLOT – NAPA, CA</b>	<b>\$6.00</b>	<b>\$24.00</b>
<b>SEAN MINOR CABERNET SAUVIGNON – NAPA, CA</b>	<b>\$6.50</b>	<b>\$27.00</b>
<b>AGIORGITIKO – NEMEA, GREECE</b>	<b>\$7.70</b>	<b>\$34.50</b>

\$10.00 CORKAGE FEE  
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ONE CHECK PER PARTY / LIMIT 2 CREDIT CARDS PER CHECK