

Mezedes

Saganaki

Kasseri Cheese, egg & flour battered, then pan fried, brandy flambé and finished with a splash of lemon. 9

Stuffed Grape Leaves

Grape leaves filled w/ rice, herbs, spices and drizzled with EVOO, oregano and lemon. 8

Trio of Dipping Sauces

A Medley of Tzatziki, Hummus & Melitzanosalata w/ Grilled Pita. 8

Tiropita

Four Cheese Pie Wrapped w/ Phyllo Dough. 6.5



Char-Grilled Calamari

A Mediterranean Delicacy ! Ringlets of calamari marinated in a secret family recipe and grilled to succulent perfection. 10

Assorted Handmade Appetizers

Tiropita, Spanakopita, Greek Meatballs, Imported Feta Cheese, Kalamata Olives, Roasted Peppers, Stuffed Grape Leaves, Trio of Dipping Sauces and Grilled Pita Bread. (Serves Four) 19

NEW Lamb Keftedes

Freshly Ground Lamb Meat infused w/ Greek Spices and Served with Tzatziki Dipping Sauce 9

Zorba's Clams

Steamers in white wine, butter, garlic and herbs, w/ a touch of Ouzo. 9

Imported Feta Cheese

Imported Feta Cheese Drizzled w/ EVOO & Served w/Pita Bread. 7

Spanakopita

Spinach and Feta Cheese Pie Wrapped w/ Phyllo Dough. 6.5

Greek Style Meatballs

Flavored with herbs and spices, baked and then flash fried and splashed with lemon. 7

"Olive Tree" Mixed Grill

Marinated Char-Grilled Chicken Breast, Pork Souvlaki, Orange Infused Greek Sausage, Grilled Gyro Meat, Greek Meatballs, Roasted Peppers, Char-Grilled Tomato and Onion and served with Tzatziki Sauce and Grilled Pita Bread. (Serves Four) 19

Salates

Horgiatiki (Greek Village)

Red Ripe Tomatoes, Cucumbers, Red Onions, Fresh Green Peppers, Kalamata Olives, Imported Feta Cheese, Salonika Peppers, Pita Bread and our Own House Dressing. 13

Aegean Salad

Our Greek Salad Topped with Crumbled Char-Grilled Chilean Salmon. 14

The Greek Tycoon

Greek Salad Topped with a Skewer of either Char-Grilled Pork, Marinated Chicken Breast or Sliced Gyro Meat. 12

Traditional Greek

Fresh Spring Lettuce Medley, Ripe Red Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Crumbled Feta Cheese, Salonika Peppers, Stuffed Grape Leaves, & Pita Bread. 10

Lamb Tycoon Alexandros

Greek Salad Topped with a Skewer of Marinated Char-Grilled Lamb. 13



The Greek Fisherman

Greek Salad Topped with a Skewer of Char-Grilled Shrimp & Scallops. 14

The King Neptune

Greek Salad Topped with Our House Special Char-Grilled Calamari. 14

Soupa

Mediterranean Lentil

Tomato Based Vegetarian Lentil Soup Topped w/ Feta.
Cup: 4 Bowl: 5



Chicken Avgolemono

Traditional Greek Velvety Lemon Chicken Soup w/ Orzo.
Cup: 4 Bowl: 5

Sto Plai

Battered Onion Rings 7

Rice Pilaf 5

NEW Tzatziki Fries 5.5

Single Dip w/ Pita 3.5

French Fries 3.5

Char-Grilled Zucchini 5

NEW Feta Fries 5.5

Daily Fresh Vegetable Medley 5

Kreatika

Served w/ Rice or Potato, Daily Vegetable & Choice of Soup or Salad



"Greek Style" Lamb Chops

Seasoned with Greek Herbs & Spices and Marinated for Two Days
and Char grilled to Tender Perfection. 24

"Greek Cowboy"

Char Grilled Double Thick Cut Pork Chop Rubbed with Fresh Roasted
Garlic, Spices and Imported Extra Virgin Olive Oil. 23

Mad Greek

Certified Angus Ground Sirloin w/ Fresh Herbs and Spices,
Char-Grilled & Smothered w/ Sautéed Onions and Mushrooms. 16

Filet "Onassis"

Char Grilled Center Cut Filet Mignon Topped with a Sun-dried Tomato
and Bleu Cheese Compound Butter. 26

Psarika

Served w/ Rice or Potato, Daily Vegetable & Choice of Soup or Salad

Horseradish Encrusted Salmon

Fresh Chilean Salmon Coated with Our Own Special Seasonings,
Seared and then Baked to a Golden Finish. (add crab: 7) 20

Ionian Seafood Pikilia

Shrimp & Scallop Kebob, Homemade Pan Seared Crab Cake,
Fresh Fish of the Day, Served over Golden Corn and Black Bean
Relish. 24

Shrimp & Scallop Kebob

A Skewer of Jumbo Shrimp and Sea Scallops Brushed with Extra
Virgin Olive Oil and Char Grilled. 20

Shrimp Santorini

Sautéed Jumbo Shrimp Topped With Feta Cheese in a Fresh
Tomato and Red Wine Sauce Served Over Rice Pilaf. 19

NEW Vin-Vin's Crabmeat Flounder

Fresh Flounder Filets Wrapped Around Our Jumbo Lump Crab Meat
and then Baked to Melt In Your Mouth Tenderness 24

Tuna Steak Mediterranean

Sashimi Grade Tuna, Char Grilled to Medium Rare and Topped w/
Sundried Tomato & Roquefort Compound Butter 19

NEW Stuffed Spinach Flounder

Oven Baked Flounder Stuffed w/ Spinach, Garlic, Pine Nuts &
Pancetta 19

Homemade Jumbo Lump Crab Cakes

Jumbo Lump Crab Cakes and Our Decades Old Family Recipe are
Served with Golden Corn Black Bean Relish 23

Garlic Shrimp Florentine

Jumbo Shrimp Sautéed In Olive Oil, Fresh Garlic & Baby Spinach,
Finished with a Rich Cream Sauce and Served Over Rice Pilaf. 19



Char-Grilled Fresh "WHOLE" Fish

Freshly Caught Whole Fish Brushed with Extra Virgin Olive Oil and
Finished with Fresh Herbs. Market Price

Kotopoulo

Served w/ Rice or Potato, Daily Vegetable & Choice of Soup or Salad

Taverna Style Chicken

Boneless Breast of Chicken Marinated In Olive Oil, Fresh
Roasted Garlic, Lemon, and Herbs. Char-Grilled. 16

NEW Kota Vodka

Char-Grilled Chicken Breasts with Prosciutto and Topped with
our Homemade Vodka Blush Cream Sauce 19

Chicken Marsala

Sautéed Chicken Tenders, Fresh Mushrooms, & Marsala Wine in
a Rich Cream Sauce. The Olive Tree Version of an Olde World
Classic. 18

NEW Portobello Chicken

Char Grilled Chicken Breasts topped with Portobello Mushroom
Marinated in a Balsamic Sauce Sprinkled with Feta Cheese 19



Chicken Al-Greko

Char-Grilled Breast of Chicken w/ Fresh Char Grilled Eggplant
Basted In Olive Oil and Layered with Kasseri Cheese In a Red
Kalamata Sauce. 19

Chicken Lemonato

Sautéed Chicken Tenders Finished In a Olive Oil and White Wine
Lemony Butter Sauce. 16



Ta Klassika (traditional combo platters)

Served w/ Grilled Pita Bread

Chicken or Pork Souvlaki Platter

Open Faced Pita Bread Topped with Either Char-Grilled Marinated Chicken Breast or Two Skewers of Marinated Pork, Tomatoes, Cucumbers, Red Onions and Tzatziki Sauce a Greek Salad & Stuffed Grape Leaves. 14.5

NEW Lamb Souvlaki Platter

Open Faced Pita Bread Topped with 2 Skewers of Marinated Lamb, Tomatoes, Red Onions and Tzatziki Sauce with a Greek Salad & Stuffed Grape Leaves. 18

Gyro Platter

Open Faced Pita Bread Topped with Grilled Gyro Meat, Tomatoes, Cucumbers, Red Onions and Tzatziki Sauce Accompanied by Greek Salad & Stuffed Grape Leaves. 15

Vegetarian Platter

Homemade Spanakopita and Tiropita, the Daily Vegetable, either Rice Pilaf or Roasted Red Potatoes, Stuffed Grape Leaves & Red Peppers. 14.5

Makaronia

Add to Any Makaronia:

Char-Grilled Chicken \$4 Shrimp \$6 Clams \$5

Penne Vodka Crème

Penne Pasta Tossed In Our Own Homemade Blush Vodka Crème Sauce Sprinkled with Romano Cheese. 16

Mama's Makaronia

Penne Pasta Tossed in Olive Oil, Char-Grilled Zucchini, Grated Romano and Crumbled Feta Cheeses, Finished with a Splash of White Wine. 14

Penne "Mediterranean" Pasta

Penne Tossed In Extra Virgin Olive Oil, Fresh Garlic, Kalamata Olives, Artichoke Hearts and Red Ripe Tomatoes and Romano Cheese 15

Clams Kojak

Littleneck Clams Sautéed In Olive Oil, Fresh Roasted Garlic and White Wine Finished in a Two Cheese White Crème Sauce Over Linguini. 18

Spitisia (homemade house specialties)

(Served with Greek Salad)

Olive Tree Sampler

Generous Portions of Spanakopita, Tiropita, Moussaka and Pastichio Served with Grilled Pita Bread. 19

Moussaka

Five Layer Casserole of Red Bliss Potatoes, Seasoned Angus Sirloin in a Fresh Tomato Sauce, Grilled Eggplant, and a Three Cheese Creamy Bechamel Sauce. This IS Mediterranean Nirvana! 16

Pastichio

Four Layer Casserole of Pasta, Seasoned Ground Meat in a Fresh Tomato Sauce, and a Three Cheese Creamy Bechamel Sauce. 16

Pedika

Penne w/ Butter or Red Sauce 5

NEW Chicken Breast w/ Rice or FF 7

Cheeseburger w/ FF 5.5

Chicken Fingers w/ FF 5.5

NEW Kids Gyro or Chicken Souvlaki w/ FF 7

Penne Pasta w/ Meatball 6

Children's Greek Salad 3.5

Grilled Cheese w/ FF 5

Pita Pizza 6

Pota

Pink Lemonade 2.5

Ice Tea (Unsweetened) 2.5

Pellegrino Mineral Water 5

Whole/Chocolate Milk 2.25/2.75

Soft Drinks 2.5

Gourmet Hot Tea 3

Hot Coffee or Tea 2.5

Greek Coffee 4.5

Frappé (Greek Iced Coffee) 4.5