

Huge Salads



Big Yiorgos - Really a Dinner — It’s our most popular salad ever!! A jumbo Grilled Greek chicken kebab layered with onions, tomato and peppers then we toss some saganaki on the grill for fun! Then we top the lettuce with cucumbers, tomato, feta, olives and drizzle with olive oil and oregano! Served with Tzatziki Vinaigrette and-of course a grilled Pita! ...\$21

Spartan Greek–Fresh greens, feta cheese, tomato, green pepper, cucumber, red onion, kalamata olives, pepperoncini. Drizzled with our Pylia Estates Extra Virgin Olive Oil. Greek Vinaigrette (anchovy on request)...\$14 add grilled chicken breast...\$5

Chicken Caesar–Marinated grilled chicken breast atop our tossed Caesar Salad with red onion and our homemade garlic croutons...\$16 steak add \$7

Door County Chicken- Romaine, sundried tart cherries, fresh strawberries, roasted pecans and fresh mozzarella topped with marinated chicken. Served with Balsamic or Poppy Seed dressing...\$17

Chicken Avocado- Grilled chicken atop romaine, fresh avocado, green apples, fresh strawberries, honey roasted walnuts, bleu cheese...\$18 substitute salmon add \$7

Crispy Chicken Club-. Fried Chicken Breast, crumbled bacon, tomato, cucumber and shredded cheddar... \$17 Make it Buffalo Style if you like!

CH Chopped–Chopped fresh chicken, bacon, egg, cheese, tomatoes, cucumber, onion...\$16.5

Bahn-Mi Asian–Asian glazed chicken breast, romaine, shredded carrots, red onions, cucumbers, red pepper, cilantro, and crispy noodles with Asian vinaigrette...\$16.5

Southwest Avocado Chicken or Shrimp–Romaine topped with crispy fried shrimp or grilled chicken, fresh avocado, black beans, grape tomatoes, red onion, shredded cheddar and crispy corn tortillas ...\$17 Creamy Chipotle or Chimichurri Ranch

Omega 3 Grilled Salmon–Fresh Glazed Salmon on romaine with avocado, grape tomatoes, red pepper, cheddar and croutons...\$21

Popeye Spinach–Fresh spinach, avocado, egg, bacon, tomato, cheddar and croutons...\$14.75 add Chicken \$5 or Steak \$7.5

Harvest Spinach–Fresh spinach, chicken, walnuts, dried cherries and cranberries, and provolone. May we suggest Balsamic, Raspberry or Poppy Seed...\$17

Argentinean–Romaine lettuce with chimichurri grilled chicken, portabella mushroom, red onion, red peppers, tomatoes and our creamy chimichurri ranch dressing. With garlic bread...\$16 make it grilled filet strips add \$7

Ionian–from the heart of the Mediterranean Diet. Grilled fresh mozzarella, dried apricots and honey roasted walnuts on romaine. Served with Balsamic Dressing...\$14 with chicken add \$5 with glazed Salmon add \$8.50

Soup & Salad

Soup of Day- bowl \$5

Upgrade to Baked French Onion with any meal...Bowl addl \$2.50

Baked French Onion- bowl \$7.5

Homemade Chili- bowl \$8 baked with cheese add \$.75
onions and jalapeños on request

Garden or Caesar- \$6 **Small Greek**-\$8

Quarts available to go...\$13



LUNCH/DINNER MENU

Appetizers

Saganaki-Flamed in the kitchen to keep the insurance co. happy...\$12.5

Chicken Quesadilla-Fajita style chicken, pico de gallo, salsa and sour cream \$13.5

Chicken Wings or Tenders-Your choice of naked wings or breaded tenders served plain, Buffalo or BBQ with your choice of Bleu Cheese or Ranch...\$14 make it a basket with fries...\$17

In House Fresh Ground Burgers

All come with cup of soup and a side

Build Your Own 10 oz Burger-More than a half pound of fresh chuck on a Classic brioche Bun with lettuce, tomato and onion...\$16

***add cheese \$1.5 *add bacon \$2 *add jalapenos or crispy onion \$.5**

“Southside Stuff” Burger-Our huge burger stuffed with bacon then topped with loads of crispy melted cheddar all around! Served with mayo on the bun and topped with crispy fried onions, lettuce and tomato...\$18

CH Smasher- Two 1/4 lb fresh ground beef patties “smashed” on the grill, topped with 2 slices of American cheese, shredded lettuce, tomato and onion and special sauce on a grilled bun. We serve it with garlic parmesan fries as your side but feel free to substitute...\$17

300 Spartans- stuffed with kalamata olives and baked with saganaki cheese, topped with chopped tomato, cucumber, red onion, feta and tzatziki. Served on an EVOO toasted brioche bun...\$18.5

Homemade Rustic Bread Sandwiches

With cup of soup and one side. All come on our House made bread.
No preservatives and made with our Pylia Estates EVOO.

NEW! Big Bad Grilled Cheese– Two butter grilled slabs of our rustic house baked bread. Piled with melted American, Swiss and cheddar with a touch of mayo. We recommend our homemade tomato basil soup!...\$15.75 Ask for tomatoes if you like. Add Turkey & Bacon \$3.5 add avocado \$2.5

NEW! Jameson BLT- Our riff on the classic Marquis Hotel’s famous sandwich. Two toasted slabs of our rustic house baked bread with olive oil and piled high with bacon, crisp lettuce, farm stand tomatoes and mayo...\$16 Add cheese \$1 add avocado \$2.5

NEW! Vesuvius Chicken Bruschetta- Two slabs of rustic house baked bread brushed with olive oil lightly grilled. Marinated chicken char grilled with melted provolone glazed with balsamic topped with our chopped tomato, fresh basil pesto, crumbled feta and olive oil bruschetta mixture with romaine...\$17

Massive Meatloaf “Cheeseburger”- Our Homemade Meatloaf served on 2 slices of our butter grilled homemade bread. With American cheese, mayo, shredded lettuce and tomato and pickle on the side...\$18

Chicken Pesto Focaccia- Grilled marinated chicken breast, glazed with balsamic Served on homemade tomato focaccia with pesto mayo and roasted red peppers with fresh spinach...\$17

Turkey Avocado Bacon Focaccia- Fresh turkey breast served on toasted homemade tomato focaccia with pesto mayo, avocado, bacon, shredded lettuce and tomato...\$17.5

Classic Sandwiches

All come with cup of soup and a side (Gluten Free Wraps are available for \$1)

Greek Chicken Pita- Chicken breast marinated in our olive oil. Grilled and served on a grilled pita with tomato, cucumber, onion, feta, olives and gyro sauce...\$17.5

Chicken Saganaki Gyro- marinated, grilled sliced chicken breast with melted saganaki cheese stuffed in a pita with Greek Pico and Tzaziki. Also available in wrap...\$18

Nashville Crispy Chicken- Southern fried Jumbo Chicken Breast on oversized brioche bun with Shredded lettuce, real mayo and side of Nashville hot sauce ...\$18

Zesty Grilled Chicken- grilled chicken breast with balsamic topped with provolone, avocado, shredded lettuce, tomato and zesty sundried pesto mayo.....\$18

Chicken Parm-Chicken breast pounded and breaded with a parmesan crust. Baked with marinara and mozzarella and served on cheesy garlic bread...\$17.75

Johnny Meatball–Our homemade meatballs and marinara served on a very cheesy garlic bread roll...\$17 Make it a Combo with “Sassage” and peppers...add \$2.5

Reuben- What more needs be said! Piled High with corned beef!...\$18

House Club- Fresh Roasted Turkey breast, smoked bacon, lettuce, tomato and mayo stacked high on three layers of White or Multigrain Toast...\$17 Add Avocado \$2

Dagwood Club- True to its name its huge!! Take our House Club and add ham carved off the bone and choice of cheese...\$18 Add Avocado \$2

N’Awlins Shrimp & Avocado Po’boy- Fresh Roll lightly toasted and slathered with Sriracha mayo. Crispy Shrimp, avocado, lettuce and tomato...\$18

Brisket “Italian Beef” Dip- Slow cooked and shredded then baked on a brioche roll with mozzarella and sweet peppers or giardiniera. With a cup of au jus...\$18

The King Leonidas- filet mignon strips grilled Greek style, stuffed in an EVOO toasted brioche roll with tzatziki, feta, olives, Greek pico of cucumbers, tomato and red onion and shredded lettuce...\$19.75

Wraps & Tacos

Flour or Whole Wheat Wraps (Gluten Free add \$1)
Tacos come with 3 Tacos on Flour (Corn Tortillas on request Gluten Free)
With cup of soup and one side.

Buffalo Chicken- Crispy Buffalo Chicken Breast, cheddar, shredded lettuce, tomato and ranch dressing...\$17

Fuss Turkey Quesadilla- Grilled with cheddar cheese, bacon, fresh turkey, avocado, lettuce, tomato and mayo! Dave loves IT...\$17

Portobello Wrap-(vegan on Request)-Grilled Portobello, homemade tomato pesto, red onion, tomato and romaine lettuce with fresh mozzarella.....\$17

Chipotle Grilled or Crispy Fish-Seasoned whitefish, shredded lettuce, tomato, shredded cheddar, chipotle cream and fresh salsa \$17.5 add avocado \$2

Brisket Barbacoa-Slow roasted shredded brisket with cilantro chimichurri, shredded lettuce, tomatoes, cheddar. Fresh salsa and sour cream...\$18.5

Smash Burger Tacos-3 fresh ground burger patties, smashed flat on the grill with flour tortillas. Melted American cheese, lettuce, tomato, onions and chopped pickles. Topped with Spicy Chipotle or Burger Sauce and cheddar...\$17.5

Vegetarian Tacos- roasted portobello, avocado, shredded carrot, red onion, red pepper, cilantro and creamy chipotle.....\$16

Open Face

With a cup of soup. Comes atop sliced bread with fresh mashed potatoes and pan gravy

Fresh Roasted Turkey-real turkey breast with cranberry sauce...\$20

Fork Tender Pot Roast-slow roasted for 6 hours!...\$21

Grilled and Roasted

All come with Bowl of Soup or Garden or Caesar Salad

Yia Yia's Greek ½ Chicken and Potatoes- with lemon, garlic, oregano & our Pylion Estates EVOO roasted with red potatoes and served with a small Village salad of cucumber, grape tomatoes, red onion, crumbled feta and olive oil. Please allow extra time...\$26

Greek Pork Chops- Two chops grilled Greek Style with lemon, garlic, oregano, and our Pylion Estates EVOO. Served with our feta, sundried tomato pesto Crazy potatoes...\$28

Skirt Steak- Grilled 16 ounces of choice skirt steak with sautéed mushrooms. Choice of two sides....market price Ask for it Greek style or Argentinean Style with Cilantro Chimichurri

Charcoal Chop Steak 10oz- grilled to your temperature it fresh ground in house. With Grilled onions and mushrooms and one side...\$26 add bacon \$2

Chicken Breast

All come with Bowl of Soup or Garden or Caesar Salad

Chicken Limone-Chicken breast lightly floured and sautéed in EVOO with fresh lemon juice, white wine. Finished with drawn butter over rice with vegetable...\$25

Glazed Apricot and Walnut- grilled and glazed with apricots, cherries, walnuts and ginger teriyaki. Over wilted baby spinach and mashed sweet potatoes...\$27.5

Baked Chicken Breast- Baked with feta cheese and EVOO and served over our spinach feta rice...\$27 (no side)

Athenian Chicken Breast- Sautéed with artichokes, asparagus, lemon, tomatoes and EVOO. Served with Crazy Red Potatoes seasoned and grilled with sundried pesto and feta...\$28

Traditional Greek Chicken Kebab-skewered with fresh vegetables and marinated. Served over rice with a grilled pita, fresh tomatoes, cucumbers and onion, tzatziki, feta. Olives on request...\$26 (allow extra time-its huge!)

Pasta Dinners

All come with Bowl of Soup or Garden or Caesar Salad

Sausssage Bake- Our fresh Italian sausage and peppers sauteed & finished with Marinara and cavatappi noodles. Baked with mozzarella and served with garlic bread...\$25

Chicken Parmesan- ...Our popular chicken parm baked with marinara and mozzarella served over spaghetti with garlic bread \$26

Spaghetti & Meatballs- ...Homemade meatballs. Served over spaghetti with parmesan and garlic bread...\$24

Fettucine Alfredo-Fettucine noodles tossed in our homemade creamy alfredo sauce... \$21 add chicken and broccoli \$6

Seafood

All come with Bowl of Soup or Garden or Caesar Salad

Pan Roasted Whitefish Parmesano- Our whitefish filet crusted with Parmesan and then roasted with peppers, onions, white wine, olive oil, garlic and a touch of butter. Served over red potatoes...\$27

Pylion Basa- Flaky, sweet whitefish marinated in lemon juice and our EVOO and Greek seasoning. Broiled and served over rice with vegetable ...\$26

House Special Salmon — Fresh Salmon grilled and sautéed with asparagus, artichokes, plum tomatoes and EVOO, Served with our “Crazy Red Potatoes”... \$29.5

Bourbon BBQ Glazed Salmon- Fresh Salmon grilled and glazed with bourbon BBQ sauce. Served with red potatoes and one side...\$29

Heineken Fish and Chips- tartar and lemon...\$26

Fried Shrimp Basket-11 Large Shrimp with Fries, lemon, cocktail sauce...\$28

SIDES...\$5

*French Fries *Garlic Parmesan Fries add \$1 *Fried Zucchini *Onion Rings
*Fried Mushrooms *Fresh Mashed Potatoes *Red Potatoes *Hash Browns *Rice
*Mashed Sweet Potatoes *Vegetable of the Day *Sautéed Spinach *Fresh Fruit add \$1
Add \$3
*Mac and Cheese *Greek Street Fries *Crazy Red Potatoes *Spinach/Feta Rice

COMFORT FOOD

All come with Bowl of Soup or Garden or Caesar Salad

Mom's Homemade Meatloaf Dinner- An old school favorite! A hefty chunk of our meatloaf with fresh mashed potatoes and one side. All ladled with gravy and topped with crispy onions...\$25

Sausage and Peppers- Freshly made Chicago classic straight from the Market. Sautéed with garlic, olive oil, roasted peppers and onions. Served over red potatoes with parmesan...\$25

Crispy Chicken and Mac-N-Cheese- Crispy or Buffalo Style Chicken Breast served over our extreme cheese sauce and cheddar baked mac...\$25

Cincinnati 5 Way Chili Mac- our home-made chili served over spaghetti baked with cheddar and topped with tortilla chips, ask for sour cream, chopped onions or jalapeños for no charge...\$24.5

Cedar Falls Pork Chops- Two chops rubbed and grilled then finished with brown sugar bourbon glaze. Comes with mac-n-cheese...\$27

Yankee Pot Roast- Lean Pot Roast from the Eye of Round. Cooked for 6 hours. Served over Buttered thick noodles ladled with pan gravy and choice of one side...\$27.75

Liver and Onions-because ours is the best!! choice of one side...\$24 w/ bacon \$2

Easter Ham Off The Bone-Grilled with fresh pineapple and one side...\$24.75

Chicken Stir Fry- chicken breast and fresh vegetables stir fried with ginger teriyaki and sesame oil. Served over rice or fried noodles...\$24

Turkey Dinner- Our homemade Turkey, served on sliced bread with fresh mashed potatoes and gravy and choice of one side...\$27

Wood Oven Pizzas or Calzones

Traditional Pizza or Calzone-Crumbled Italian Sausage or Pepperoni baked with our homemade pizza sauce and cheese...\$19.75 add any toppings for .75 each

Garbage Pizza-Crumbled Italian Sausage, Pepperoni, roasted peppers, onions, mushrooms baked with our homemade pizza sauce and cheese...\$22

Margherita Pizza-lightly brushed with olive oil, tomato sauce, fresh basil, shredded and fresh Mozzarella \$19.5

Athenian Calzone-stuffed with chicken breast, spinach, artichokes, tomatoes, feta and mozzarella. Brushed with EVOO and served with lemons and tzatziki...\$22



GLUTEN FREE & KETO & HEALTHY

Let us know if you are extremely sensitive as our kitchen is not gluten free.

GF Steak Burrito Bowl (Ask for no Rice for KETO)- tender filet mignon Strips grilled with peppers and onions, served in our jumbo salad bowl over rice with black beans, shredded lettuce, tomato, cheddar and cilantro. Sour cream and salsa.....\$22 add avocado \$2

Spicy Asian Sriracha Rice Bowl- Teriyaki stir fried chicken, broccoli, zucchini, mushrooms and red pepper served over rice stir fried with carrots, topped with red onion, cilantro and peanuts, drizzled with sriracha and hoisin sauce...\$20 make it grilled filet strips add \$5 (make it keto with no rice and extra veggies)

GF Stuffed Portobello Burger- 2 portobellos grilled with balsamic and stuffed with avocado and red peppers. Baked with provolone and served on a toasted GF bun. With choice of side....\$19

**We will be happy to customize a Keto, Gluten Free or Special Diet Meal for you. We always have Gluten Free Wraps, Buns. Keto Friendly Sides and our Extra Virgin Pylion Estates Olive Oil. It makes us happy to make you happy!!

Great Non Alcoholic Beverages

All shaken and served in a quart container that you can put a lid on and take home! \$7

Backyard Fresh Squeezed Lemonade – Just what it says! Lemons, water, sugar; Nothing more!

Strawberry Lemonade – same as above with freshly pureed strawberries

ZEUS JUICE “Greek-orade” – Refresh and rehydrate the right way! No artificial colors or flavors. Naturally packed with vitamins, electrolytes and energy. Made in house with Greek mountain tea, dried hibiscus and Greek honey; That’s it! (Caffeine free)



The Official Drink of Mount Olympus



Greece's Favorite Frappe – (Iced Coffee)

We serve this classical style with Medium Sugar and Milk. Feel free to ask for it without sugar or however you like. Make it vanilla or Hazelnut if you like...\$6



LOUKOUMADES – (Greek Donut Holes)

Fried, tossed in real honey, then dusted with powdered sugar and cinnamon...6 for \$8



Our Natural and Organic Teas All dine in teas \$4.5
Buy some loose for home

Black Teas

*Earl Grey *English Breakfast *Apricot Black

Green Teas

*Organic Green *Pomegranate Green *Pearilicious

Herbal Tisanes

*Herbal Fusion *Chamomile *Serenity Blend with Mint
*Pineapple Paradise *Rooibis Love Blend with Papaya and Mango
*Forest Berries

Coffee...free refills...\$4

Regular or Decaf Tea...\$4

Hot Chocolate with whipped cream...\$4

Juice...OJ, Cranberry, Apple, Tomato, Grapefruit...\$3.5

Coca-Cola Soft Drinks...\$4 (free refills)

Iced Tea/Lemonade...\$4 (free refills)

2% Milk or Chocolate..10oz-\$3.5 16oz-\$5