**Cold Appetizers**

- **Feta Cheese 6.5**
  Imported zesty goat cheese.

- **Mixed Olive Plate 5.5**
  Mixed olives from various regions in Greece.

- **Cucumber Garlic Yogurt (Tzatziki) 7.5**
  Yogurt with grated cucumbers, salt, garlic and olive oil. Makes everything taste marvellous.

- **Garlic Potato Spread (Scordalia) 6.5**
  If you like the taste of garlic, this garlic/potato spread is a must. Served with beets.

- **Chilled Eggplant (Melitzanosalata) 8**
  Eggplant mixed with olive oil, celery, onions, and other delightful spices.

- **Greek Caviar (Taramosalata) 9**
  Red Greek caviar. You don’t have to be a millionaire to enjoy it.

- **Chilled Baby Octopus (Oktapodaki) 13.5**
  Tender baby octopus marinated in vinegar, olive oil and oregano.

- **Hummus 6.5**
  A tasty spread made of chickpeas, red peppers, garlic, olive oil, and lemon juice.

- **Roasted Hot Peppers 7.5**
  Our own medley of prime ground meat, rice and spices, wrapped in grape leaves served with a special house dressing.

- **Stuffed Grape Leaves 8.5**
  A medley of fried squash, eggplant, Kefthethakia, Tiropitakia and Dolmathakia served with Scordalia.

**Hot Appetizers**

- **Saganaki "Opa!" 8**
  Greek Kasseri cheese. Wait until you taste what blazing brandy does for it.

- **Saganaki Loukaneko 8**
  Uniquely spiced Greek sausage flamed in brandy.

- **Kalamakia Tiganita 10**
  Fried baby squid.

- **Kefthethakia 6**
  Cocktail sized meatballs spiced with herbs and garlic.

- **Tiropitakia 8**
  Feta cheese triangles wrapped in filo.

- **Quail 11**
  Marinated in wine, olive oil, oregano and other Greek spices and then broiled to perfection.

- **Fried Vegetables with Scordalia, 8.5**
  A delicious garlic and potato spread. Served with your choice fried eggplant or zucchini.

- **Stuffed Grape leaves 8.5**
  Grape leaves stuffed with a mixture of ground meat, rice and spices, and served with lemon or tomato sauce.

- **Pekilia 16.5**
  A medley of fried squash, eggplant, Kefthethakia, Tiropitakia and Dolmathakia served with Scordalia.
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Soups

Lemon Rice 5
A savory chicken, lemon, egg and rice soup.

New England Clam Chowder 7
(Friday Only)

Chef Soup Of The Day 5

Salads

The Classic Greek 10
A mixture of salad greens garnished with feta cheese, beets, olives, peppers, tomatoes and cucumbers with our house dressing.

Athens Spinach Salad 10
Fresh Spinach with feta cheese, grilled mushrooms, red onion and fresh dill

The Basic Caesar 10
Romaine hearts, homemade croutons, Parmesan and our own Caesar dressing

Small Greek Salad 6
(served with dinner only)

Greek Village Salad 10
A delicious blend of fresh tomatoes, cucumbers, onions, olives and peppers crowned with feta cheese.

*Enjoy the Classic Greek Salad with your choice of topping:
Dolmathakia $4.00   Gyros $3.00
Octopus 6.00   Chicken $5.00

Vegetarian Greek Specialties

Spanakotiropeta 14
Fresh leaf spinach, imported feta cheese and spices in thin, delicate layers of filo.

Pastitsio 14
Baked macaroni with spinach, sautéed onions, dill, mint, cheeses, seasoning and topped with Béchamel.

Spanakorizo 7
Spinach rice baked with onions and tomatoes

Stuffed Grape Leafs 15
Seasoned rice, chickpeas, dill, garlic and mint wrapped in grape leaves with choice of egg-lemon or tomato sauce.

Moussaka 15
Layered eggplant, potatoes, sautéed onions, seasoned with spices topped with bêchamel sauce.

Hot Vegetarian Platter 15
Spanakotiropeta, vegetables and roasted potatoes

Vegetarian Trio 16
Spanakotiropeta, Moussaka and Pastitsio

A Plate of Our Daily Vegetables 9
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spanakoteropeta</td>
<td>14</td>
<td>Fresh leaf spinach, imported feta cheese and spices in thin, delicate filo.</td>
</tr>
<tr>
<td>Moussaka</td>
<td>16</td>
<td>Thinly sliced and layered eggplant, ground meat seasoned with special spices topped with Béchamel sauce.</td>
</tr>
<tr>
<td>Pastitsio</td>
<td>15.5</td>
<td>Macaroni mixed with spiced ground meat, grated cheese and topped with Béchamel sauce.</td>
</tr>
<tr>
<td>Greek Trio</td>
<td>18.5</td>
<td>A combination of Spanakoteropeta, Moussaka and Pastitsio.</td>
</tr>
<tr>
<td>Macaronatha</td>
<td>11</td>
<td>Large macaroni sautéed in browned butter and grated cheese. + Meatballs for 3</td>
</tr>
<tr>
<td>Stuffed Grape Leaves</td>
<td>16</td>
<td>Grape leaves stuffed with a mixture of ground meat, rice and spices. Choice of lemon or tomato sauce.</td>
</tr>
<tr>
<td>Plato’s Platter</td>
<td>36</td>
<td>A combination of salad or soup, two lamb chops, Spanakoteropeta, Moussaka, Dolmathes, rice and vegetables.</td>
</tr>
<tr>
<td>Combination Platter</td>
<td>24</td>
<td>Your choice of lamb, beef or chicken with Spanakoteropeta, Moussaka and Dolmathes served with rice and vegetables. A great introduction to Greek cuisine.</td>
</tr>
<tr>
<td>Gyros</td>
<td>11</td>
<td>Ground lamb sliced from our rotisserie, served with rice or fries.</td>
</tr>
<tr>
<td>Greek Specialties</td>
<td></td>
<td>This Greek staple is the icon of 40 years of operation in Greek Town, and the item that brings guests from across the world, to this city. It is simmered in tomato sauce accented with herbs and spices.</td>
</tr>
<tr>
<td>Yuvetsake</td>
<td>20</td>
<td>Individually baked casserole of tender simmered lamb in tomato sauce with rosa marina with Kasseri cheese.</td>
</tr>
<tr>
<td>Arnaki Macaronatha</td>
<td>20</td>
<td>Lamb simmered in tomato sauce with Macaronatha</td>
</tr>
<tr>
<td>Arnisia Paidakia 41</td>
<td>41</td>
<td>(5) Lamb chops, tender and succulent, served with rice or potato and vegetables.</td>
</tr>
<tr>
<td>Arnisia Paidakia 31</td>
<td>31</td>
<td>(3) Lamb chops, smaller portion of the best in town! Served with rice or potato and vegetables.</td>
</tr>
<tr>
<td>Lamb Chops</td>
<td></td>
<td>Beautiful Marinated Greek Style for your Pleasure</td>
</tr>
<tr>
<td>Arnaki Pilafi</td>
<td>20</td>
<td>Choice lamb simmered in tomato sauce with herbs and spices, served with rice.</td>
</tr>
<tr>
<td>Arnaki Bouti Psito</td>
<td>20</td>
<td>Sliced roast leg of lamb, served with choice of rice or potato and vegetable.</td>
</tr>
<tr>
<td>Arnaki Lahanika</td>
<td>20</td>
<td>Simmered lamb with vegetable of the day and potato.</td>
</tr>
<tr>
<td>Arnaki with Rosa Marina</td>
<td>20</td>
<td>Lamb simmered in tomato sauce with Rosa marina.</td>
</tr>
<tr>
<td>Lamb Shank</td>
<td>21</td>
<td>Tender simmered lamb shank in tomato sauce with your choice of rice or potato and vegetables.</td>
</tr>
</tbody>
</table>
**From Our Kitchen & Grill**

**Από την κουζίνα και τη σχάρα μας**

**Seafood**

**Pegasus Shrimp 21**
Jumbo shrimp sautéed in butter with a lemon/garlic flavor, smothered with kasseri cheese, served with rice pilaf.

**Grilled Jumbo Shrimp 21**
Jumbo shrimp. Wait until you taste what shell broiling does for this favourite.

**Fried Shrimp 21**
Fried shrimp with a choice of potato or vegetables.

**Broiled Bronzini (sea bass) 31**
Served with a choice of potato or vegetables.

**Broiled Cod 17**
Served with a choice of potato or vegetables.

**Broiled Salmon 23**
Served with a choice of potato or vegetables.

**Fried Baby Calamari 16**
Fried squid served with rice or potato and vegetables.

**Fish & Chips 17**
Light and Flaky Cod, Fried and Served with Fries.

**Beef**

**Tasskabob 20**
Lean sirloin beef simmered in tomato wine sauce. Choice of rice or potato and vegetables.

**Roast Beef 14**
Choice Roast Beef served with a choice of rice or potato and vegetables.

**Beef Yuvetsake 20**
Individually baked casserole of lean choice beef with rosa marina, crowned with Kasseri cheese.

**Broiled Shish Kebab 20**
Marinated prime eye of beef skewered with onions, green peppers, and served with rice or potato and vegetables.

**Filet Mignon 35**
8 oz. filet of beef served with potatoes and vegetables.

**14oz. New York Strip 27**
Served with potato and vegetables.

**14oz. Ribeye Steak 30**
Served with potato and vegetables.

**Cheese Burger 10**
Served with French Fries, lettuce, and tomato, onion and our specialty sauce.

**Sides**

- Fries- 3
- Pita- 1
- Mash Potato- 3
- Rice- 3
- Seasonal Vegetable- 4

**Kids 6**
(Children 9 and under)
- Chicken Fingers
- Gyros-Burger-Macarontha

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### Chicken

**Roasted Chicken 12.5**  
Half roast chicken served with rice or potato and vegetables.

**BBQ Roasted Chicken 12.5**  
Half BBQ chicken with choice of rice or potato and vegetables.

**Chicken Gyros 11**  
A marinated and spiced breast of chicken, cut into thin tender slices served on pita bread and a choice of rice or fries.

**Chicken Lemonato 15.5**  
A tender marinated breast of chicken sautéed in a lemon, butter, wine, and oregano sauce. Served with a choice of rice or potato and vegetables.

**Grilled Chicken Kebob 14.5**  
Tender marinated chicken with green peppers, onions, and tomatoes on a skewer.

**Grilled Chicken Filet 14**  
Broiled tender marinated breast of chicken, served with a choice of rice or potato and vegetables.

### Eggs

**Before 5pm and After 10pm**

**Sausage Omelete 9.5**  
Greek sausage omelette with fresh mushrooms, feta cheese, onions, and green peppers.

**Veggie Omelette 9.5**  
Feta cheese, spinach and tomato.

### Pork

**Grilled Pork Chops 13**  
Two (2) grilled pork chops served with choice of potato or rice pilaf and vegetables

### Desserts

**Cream caramel 5**

**Chocolate mousse 5**

**Tiramisu 5**

**Cheesecake with Strawberries 5**

**Loukoumades 5**  
(Greek Donut)

**Pagoto (Ice cream) 5**

**Baklava 5**  
The classic Greek pastry

**Giaourti 5**  
(house made yogurt, drizzled with honey)

**Bougatsa 5**  
Flaky filo pastry with custard.

**Rizogalo 5**  
Creamy rice pudding.
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**Bottled Beers**
- Bud Light
- Budweiser
- Bud Light Platinum
- Bud Light Lime
- Labatt
- Labatt Light
- Michelob Ultra
- Michelob Light
- Killian’s
- Stella Artois
- Stella Cidre
- Odouls
- Mythos Greek
- Pils Hellas
- Fix Hellas
- AIFA (Greek lager)
- Coors Light
- Miller Light
- Corona
- Corona Light
- Modelo Especial
- Heineken
- Heineken Light
- Amstel Light
- Sierra Nevada Pale Ale
- Beck’s
- St. Paulie Girl
- MGD
- Smirnoff Ice
- Shorts Huma Lupa Licious
- Octorock Hard Cider
- Rolling Rock

**Draft Beers**
- Bud Light
- Labatt
- Samuel Adams (seasonal)
- Blue Moon
- Bass
- Newcastle
- Guinness
- Atwater Dirty Blonde
- Atwater Java Porter
- Shorts Soft Parade
- Perrin IPA (seasonal)
- Griffin Claw (seasonal)
- Frankenmuth Batch 69

**Pegasus Signature Drinks**
- Pegasus Red Sangria
- Pegasus White Sangria
- Greek Summer Lemonade
- Pegasus Margarita
- Pegasus Sunset