

Cold Appetizers

ΟΡΕΚΤΙΚΑ

Feta Cheese 6.5

Imported zesty goat cheese.

Mixed Olive Plate 5.5

Mixed olives from various regions in Greece.

Cucumber Garlic Yogurt (Tzadziki) 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

Stuffed Grape Leaves 8.5

Our own medley of prime ground meat, rice and spices, wrapped in grape leaves served with a special house dressing.

Pekilia (Appetizer Combination) 16.5

Tzadziki, Taramosalata, eggplant dip Dolmathakia, peppers, olives and feta cheese.

Hot Appetizers

ΟΡΕΚΤΙΚΑ

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.

Kalamarakia Tiganita 10

Fried baby squid.

Keftethakia 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, Keftethakia, Tiropitakia and Dolmathakia served with Scordalia

Soups

Σούπα

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

Σαλάτα

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

Χορτοφάγος

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 béchamel sauce.

Hot Vegetarian Platter 15

Spanakotiropeta, vegetables and roasted potatoes

Vegetarian Trio 16

Spanakotiropeta, Moussaka and Pastitsio

A Plate of Our Daily Vegetables 9

Greek Specialties

ΕΙΔΙΚΟΤΗΤΕΣ

Spanakoteropeta 14

Spinach cheese pie. Fresh leaf spinach, imported feta cheese and spices in thin, delicate filo.

Moussaka 16

Thinly sliced and layered eggplant, ground meat seasoned with special spices topped with Béchamel sauce.

Pastitsio 15.5

Macaroni mixed with spiced ground meat, grated cheese and topped with Béchamel sauce.

Greek Trio 18.5

A combination of Spanakoteropeta, Moussaka and Pastitsio.

Macaronatha 11

Large macaroni sautéed in browned butter and grated cheese. + Meatballs for 3

Stuffed Grape Leaves 16

Grape leaves stuffed with a mixture of ground meat, rice and spices. Choice of lemon or tomato sauce.

Plato's Platter 36

Choice of a salad or soup, two lamb chops, Spanakoteropeta, Moussaka, Dolmathes, rice and vegetables.

Combination Platter 24

Your choice of lamb, beef or chicken with Spanakoteropeta, Moussaka and Dolmathes served with rice and vegetables. A great introduction to Greek cuisine.

Gyros 11

Ground lamb sliced from our rotisserie, served with rice or fries.

Lamb

Αρνάκι

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.

Yuvetsake 20

Individually baked casserole of tender simmered lamb in tomato sauce with rosa marina with Kasserri cheese.

Arnaki Macaronatha 20

Lamb simmered in tomato sauce with Macaronatha

Arnaki Pilafi 20

Choice lamb simmered in tomato sauce with herbs and spices, served with rice.

Arnaki Bouti Psito 20

Sliced roast leg of lamb, served with choice of rice or potato and vegetable.

Arnaki Lahanika 20

Simmered lamb with vegetable of the day and potato.

Arnaki with Rosa Marina 20

Lamb simmered in tomato sauce with Rosa marina.

Lamb Shank 21

Tender simmered lamb shank in tomato sauce with your choice of rice or potato and vegetable

Lamb Chops

Beautiful Marinated Greek Style for your Pleasure

Arnisia Paidakia 41

(5) Lamb chops, tender and succulent, served with rice or potato and vegetables.

Arnisia Paidakia 31

(3) Lamb chops, smaller portion of the best in town!
Served with rice or potato and vegetables

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

From Our Kitchen & Grill

Από την κουζίνα και τη σχάρα μας

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.



558 Monroe St, Detroit, MI 48226

Sunday-Thursday 11- 1am

Friday and Saturday 11-3am

Make your Order or Reservation Today!

(313) 964-6800

Eggs

Before 5pm and After 10pm

Sausage Omelette 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

Επιδόρπιο

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.

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