

Cold Appetizers

ΟΡΕΚΤΙΚΑ

Feta Cheese 7.50

Imported zesty goat cheese.

Mixed Olive Plate 6.50

Mixed olives from various regions in Greece.

Cucumber Garlic Yogurt (Tzadziki) 9.00

Yogurt with grated cucumbers, salt, garlic and olive oil. Makes everything taste marvellous.

Garlic Potato Spread (Scordalia) 8.00

If you like the taste of garlic, this garlic/potato spread is a must. Served with beets.

Greek Caviar (Taramosalata) 10.00

Red Greek caviar. You don't have to be a millionaire to enjoy it.

Chilled Baby Octopus (Oktapodaki) 15.00

Tender baby octopus marinated in vinegar, olive oil and oregano.

Hummus 8.00

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

Roasted Hot Peppers 8.00

Stuffed Grape Leaves 10.50

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

Pekilia (Appetizer Combination) 17.50

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

Hot Appetizers

ΟΡΕΚΤΙΚΑ

Saganaki "Opa!" 10.00

Greek Kasserli cheese. Wait until you taste what blazing brandy does for it.

Saganaki Loukaneko 10.00

Uniquely spiced Greek sausage flamed in brandy.

Kalamarakia Tiganita 12.00

Fried baby squid.

Keftethakia 9.00

(4) Cocktail sized meatballs spiced with herbs and garlic.

Tiropitakia 10.00

Feta cheese triangles wrapped in filo

Quail 15.00

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

Fried Vegetables with Scordalia, 10.00

A delicious garlic and potato spread. Served with your choice fried eggplant or zucchini

Stuffed Grape leaves 10.50

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

Pekilia 17.50

A medley of fried squash, eggplant, Keftethakia, Tiropitakia and Dolmathakia served with Scordalia

Soups

Σούπα

Lemon Rice 6.00

A savory chicken, lemon, egg and rice soup.

New England Clam Chowder 8.00

(Friday Only)

Chef Soup Of The Day 6.00

Salads

Σαλάτα

The Classic Greek 11.50

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

The Basic Caesar 10.00

Romaine hearts, homemade croutons, Parmesan and our own Caesar dressing

Greek Village Salad 11.50

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

Athens Spinach Salad 11.50

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

Small Greek Salad 7.00

(served with dinner only)

Small Caesar Salad 6.00

(served with dinner only)

*Enjoy the Classic Greek Salad with your choice of topping for an additional:

Dolmathakia \$6.00 Gyros \$6.00

Octopus \$8.00 Chicken \$6.00

Vegetarian Greek Specialties

Χορτοφάγος

Spanakotiropeta 17.00

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

Spanakorizo 8.00

Spinach rice baked with onions and tomatoes

Moussaka 17.00

Layered eggplant, potatoes, sautéed onions, seasoned with spices topped with béchamel sauce.

Vegetarian Trio 19.00

Spanakotiropeta, Moussaka and Pastitsio

Pastitsio 17.00

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

Stuffed Grape Leaves 17.00

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

Hot Vegetarian Platter 17.00

Spanakotiropeta, vegetables and roasted potatoes

A Plate of Our Daily Vegetables 9.00

Greek Specialties

ΕΙΔΙΚΟΤΗΤΕΣ

Spanakoteropeta 17.00

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

Moussaka 18.00

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

Pastitsio 18.00

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

Greek Trio 19.50

A combination of Spanakoteropeta, Moussaka and Pastitsio.

Macaronatha 12.00

Large macaroni sautéed in browned butter and grated cheese. + Meatballs for 5.00

Stuffed Grape Leaves 19.00

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

Plato's Platter 40.00

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

Combination Platter 30.00

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

Gyros 14.00

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 28.00

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

Arnaki Macaronatha 28.00

Lamb simmered in tomato sauce with Macaronatha

Arnaki Pilafi 26.00

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

Arnaki Bouti Psito 26.00

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

Arnaki Lahanika 26.00

Simmered lamb with vegetable of the day and potato.

Arnaki with Rosa Marina 26.00

Lamb simmered in tomato sauce with Rosa marina.

Lamb Shank 31.00

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 48.00

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

Arnisia Paidakia 36.00

(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 22.00

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

Grilled Jumbo Shrimp 22.00

Jumbo shrimp. Wait until you taste what shell broiling does for this favourite

Fried Shrimp 22.00

Fried shrimp with a choice of potato or vegetables.

Broiled Bronzini (sea bass) 32.00

Served with a choice of potato or vegetables.

Broiled Cod 19.00

Served with a choice of potato or vegetables

Broiled Salmon 26.00

Served with a choice of potato or vegetables

Fried Baby Calamari 18.00

Fried squid served with rice or potato and vegetables.

Fish & Chips 19.00

Light and Flaky Cod, Fried and Served with Fries.

Beef

Tasskabob 26.00

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

Beef Yuvetsake 28.00

Individually baked casserole of lean choice beef with rosa marina, crowned with Kasseri cheese.

Broiled Shish Kebab 27.00

Marinated prime eye of beef skewered with onions, green peppers, and served with rice or potato and vegetables.

14oz. New York Strip 32.00

Served with potato and vegetables.

14oz. Ribeye Steak 34.00

Served with potato and vegetables.

Cheese Burger 12.00

Served with French Fries, lettuce, and tomato, onion and our specialty sauce.

Sides

Fries- 5.00

Pita- 1.00

Mash Potato- 5.00

Rice- 5.00

Seasonal Vegetable- 7.00

Kids 10.00

(Children 9 and under)

-Chicken Fingers

-Gyros-Burger-Macarontha

From Our Kitchen & Grill

Από την κουζίνα και τη σχάρα μας

Chicken

Roasted Chicken 18.00

Half roast chicken served with rice or potato and vegetables.

BBQ Roasted Chicken 18.00

Half BBQ chicken with choice of rice or potato and vegetables.

Chicken Gyros 14.00

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 20.00

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 18.00

Tender marinated chicken with green peppers, onions, and tomatoes on a skewer.

Grilled Chicken Filet 18.00

Broiled tender marinated breast of chicken, served with a choice of rice or potato and vegetables.



558 Monroe St, Detroit, MI 48226

Place your Order or make your
Reservation Today!
(313) 964-6800

Eggs

Before 5pm and After 10pm

Sausage Omelette 11.00

Greek sausage omelette with fresh mushrooms, feta cheese, onions, and green peppers.

Veggie Omelette 11.00

Feta cheese, spinach and tomato.

Pork

Grilled Pork Chops 15.00

Two (2) grilled pork chops served with choice of potato or rice pilaf and vegetables

Desserts

Επιδόρπιο

Cream caramel 7.00

Chocolate mousse 7.00

Tiramisu 8.00

Cheesecake with Strawberries 8.00

Loukoumades 7.00

(Greek Donut)

Baklava 7.00

The classic Greek pastry

Giaourti 7.00

(house made yogurt, drizzled with honey)

Rizogalo 7.00

Creamy rice pudding.

Bottled Beers

Alpha Greek
Bud Light
Budweiser
Bud Light Lime
Coors Light
Corona
Corona Premier
Heineken
Heineken Non-Alcoholic
Killian's
Labatt Blue
Labatt Blue Light
M-43
Michelob Light
Michelob Ultra
Miller Lite
Modelo
Mythos Greek
Stella Artois
Stella Cidre
White Claw
(Raspberry, Black Cherry, Lemon)

Draft Beers

Alaskan Amber
Bass
Batch 69
Blue Moon
Bud Light
Cheyboygan Blood Orange
Dirty Blonde
Griffin CLaw
Guinness
Samuel Adams (seasonal)
Summer Shandy
Vanilla Java Porter
Whango

Pegasus Signature Drinks

Pegasus Red Sangria
Pegasus White Sangria
Greek Summer Lemonade
Pegasus Margarita
Pegasus Sunset

Daily Specials

ΕΙΔΙΚΟΣ

Tuesday

Soup of Day: *Bean Soup*

Vegetables of the Day: *Spinach Rice, Green Beans, Roasted Potatoes, Peas*

Stir Fry 23.00

A dish of sautéed vegetables, and rice with zesty Asian sauce. your choice of Chicken or Shrimp.

Wednesday

Soup of Day: *Chicken Gumboi*

Vegetables of the Day: *Spinach Rice, Green Beans, Peas, Roasted Potatoes*

Lamb with Eggplant 28.00

Choice lamb simmered in tomato sauce with herbs & served with stewed eggplant

Thursday

Soup of Day: *Cream of Broccoli*

Vegetables of the Day: *Spinach Rice, Green Beans, Peas, Roasted Potatoes & Stewed Eggplant*

Arni tis Scaras 26.00

Pieces of Lamb (bone in) Charbroiled, served with choice of (2) sides

(Greek Tip: Medium Well for best flavor)

Friday

Soup of Day: *Clam Chowder 8.00*

Vegetables of the Day: *Spinach Rice, Green Beans, Roasted Potatoes & Horta (Boiled Greens)*

Asian Salmon 26.00

Salmon filet basted with an Asian glaze, broiled and served with potatoes or rice & vegetable

Stir Fry 23.00

A dish of sautéed vegetables, and rice with zesty Asian sauce. your choice of Chicken or Shrimp.

Saturday

Soup of Day: *Minestrone*

Vegetables of the Day: *Horta (Boiled Greens), Spinach Rice, Green Beans, Roasted Potatoes, Peas*

BBQ Ribs 26.00

A full slab of our tender juicy ribs basted in our special BBQ sauce and served with vegetable & choice of potatoes or fries

Half Slab 17.00

Chicken & Rib Platter 27.00

Our Roasted Chicken served alongside BBQ ribs

Arni tis Scaras 26.00

Pieces of Lamb (bone in) Charbroiled, served with choice of (2) sides

(Greek Tip: Medium Well for best flavor.)

Sunday

Soup of Day: *Chicken Noodle*

Vegetables of the Day: *Spinach Rice, Green Beans, Roasted Potatoes Horta (Boiled Greens)*

Chicken & Rib Platter 27.00

Our Roasted Chicken served alongside BBQ ribs

BBQ Ribs 26

A full slab of our tender juicy ribs basted in our special BBQ sauce and served with vegetable & choice of potatoes or fries

Half Slab 17

Arni tis Scaras 26.00

Pieces of Lamb (bone in) Charbroiled, served with choice of (2) sides

(Greek Tip: Medium Well for best flavor)

Also See

our

Boards

for

Additional

Daily

Items!