

FESTIVAL MENU

SERVING: Sun: Noon to 8p • Mon. to Thurs: 11a to 9p

Fri: 11a to 10p (music till midnight) • Sat: 1p to 10p (music till midnight)

Take-out & on-line orders available all week @ www.stnicksfoodfestival.org

DINNERS (include rice)

Beef Stefatho (Daily)	16.00
<i>Tender cubes of beef braised with onions in an aromatic tomato wine sauce.</i>	
Chicken Oregano (Daily)	16.00
<i>Half chicken marinated in a mixture of lemon, oil and oregano, baked until golden brown</i>	
Fish Plaki (Fri)	17.00
<i>Baked Atlantic Cod, delicately seasoned with tomatoes and onions</i>	
Lamb Shank (Sun/Tues/Fri)	20.00
<i>Tender bone-in shank braised in a tomato wine sauce with vegetables & Greek seasoning</i>	
Lamb Souvlaki (Mon/Wed/Thurs/Sat)	20.00
<i>Tender, marinated cubes of lamb, skewered and grilled</i>	
Souzoukakia (Daily)	11.00
<i>Two meatballs slowly simmered in a rich tomato sauce.</i>	

A LA CARTE

Dolmathes	4/\$2.00
<i>A special blend of herbs and rice wrapped in marinated grape leaves and simmered in a flavorful broth</i>	
Greek Salad	4.00
<i>Lettuce, tomato, Greek olives and feta cheese with a special Greek dressing</i>	
Greek Chicken Salad	10.00
<i>Grilled chicken, lettuce, tomato, Greek olives, feta cheese and Greek dressing</i>	
Green Beans & Zucchini Yiahni	3.50
<i>Green beans and zucchini, seasoned and simmered in tomato sauce</i>	
Moussaka	5.25
<i>Layers of eggplant and sauteed ground beef, topped with a rich cream sauce</i>	
Pastitsio	5.25
<i>Alternate layers of macaroni, cheese and ground beef, topped with a rich cream sauce</i>	
Rice Pilaf	3.50
<i>Steamed rice laced with butter</i>	
Rice Pudding	3.00
Roll & Butter	1.25
Souzoukaki Meatball <i>One meatball in a rich tomato sauce</i>	3.75
Spanakopita	5.25
<i>Delicate layers of phyllo filled with spinach and feta cheese; baked until golden brown</i>	
Tiropita	5.25
<i>Layers of phyllo filled with a feta cheese mixture and baked until golden brown</i>	

OUR OUTDOOR GRILL

Gyros – Regular, Chicken, Portobello Mushroom	12.00
Veggie	10.00
Salads – Gyro, Chicken or Portobello Mushroom	15.00
Greek Salad	10.00
OPA Fries w/ Meat	15.00
Greek Fries w/ Feta	10.00
Fresh Cut Fries	7.00
Lemonade	7.00

PASTRIES

Baklava	3.00
<i>Buttery layers of phyllo with ground walnuts and cinnamon, baked to a golden brown and drenched with honey syrup</i>	
Diples	3.00
<i>Light, tender pastry rolls sprinkled with honey and walnuts</i>	
Finikia	2.25
<i>A delicate cinnamon cookie dipped in syrup and sprinkled with ground walnuts</i>	
Galatoubourek	4.00
<i>Delicately-flavored custard baked in phyllo; topped with a dusting of powdered sugar</i>	
Karithopeta	3.50
<i>A dark, rich walnut spice cake drenched with honey syrup</i>	
Kataife	3.50
<i>A mixture of ground walnuts and cinnamon nestled in shredded phyllo pastry and drenched with syrup</i>	
Koulourakia	1.50
<i>A crispy twisted butter cookie, glazed and baked until golden brown</i>	
Kourambietes	2.25
<i>Delicate Greek butter cookie dusted with powdered sugar</i>	
Loukoumades	4/2.00
<i>Light and fluffy honey puffs, topped with warm honey syrup and sprinkled with cinnamon</i>	
Pasta Flora	3.00
<i>Buttery lattice-topped tart with a filling of apricot or strawberry preserves</i>	

BEVERAGES

Coffee, Hot Tea, Iced Tea, Bottled Water, Soda, Milk \$2.00 • Greek Coffee \$2.00

Also available: Beer, Mixed Drinks, Ouzo, Wine by the Glass/Bottle

Enjoy a Greek Sundae!

Premium vanilla ice cream topped with Baklava pieces, chocolate syrup, whipped cream and a cherry \$5.00 • Plain ice cream \$4.00

Available in our lobby

AVAILABLE AT THE COFFEE STATION

Food Certificate \$10 (ten \$1.00 certificates per book)