

# APPETIZERS

**TIROPITA** (Cheese pie) 7.99  
BUTTERY LAYERS OF PHYLLO FILLED WITH CHEESE  
DRIZZLED WITH HONEY

**QUESADILLA STACKER** 7.99  
GRILLED TORTILLA, CHEDDAR CHEESE,  
BBQ SAUCE AND HOMEMADE SALSA  
CHICKEN 8.99 STEAK 9.99

**SPANAKOPITA** (Spinach Pie) 7.99  
A TRADITIONAL GREEK DISH YOU MUST TRY!  
SPINACH AND FETA CHEESE IN BETWEEN  
BAKED PHYLLO DOUGH

**STEAMED CLAMS** 8.99  
SWIMMING IN OUR GARLIC AND WINE SAUCE SERVED WITH  
GRILLED BREAD FOR DIPPING

**LOADED PUB FRIES** 7.99  
BAKED POTATO WEDGES SMOTHERED IN OUR HOUSE  
CHEESE SAUCE & BACON TOPPED WITH SOUR CREAM AND  
CHIVES

**SANTA FE NACHOS** CHICKEN 9.99 CHILI 9.99 STEAK 10.99  
WE START OFF WITH TORTILLA CHIPS, LOAD THEM UP WITH GRILLED ONIONS & PEPPERS, CHARRED  
CORN, BLACK BEANS, JALAPENOS, DICED TOMATOES, LETTUCE AND OF COURSE OUR HOUSE CHEESE  
SAUCE, VERDE SALSA AND SOUR CREAM

**TASTE OF GREECE** 11.99  
GYRO MEAT SERVED WITH TZATZIKI SAUCE, PITA BREAD, KALAMATA OLIVES,  
SPANAKOPITA AND TIROPITA

**DRUNKEN SHRIMP (1/2 lb)** 9.99 **(1 lb)** 16.99  
WE SAUTE ONIONS, BUTTER, & GARLIC ADD IN AN AMERICAN ALE AND OLD BAY

**BUFFALO WINGS (1 lb)** 9.99  
MILD~HOT~GARLIC PARM~HOUSE CHILI~BBQ~HONEY MUSTARD~OLD BAY~CAJUN  
SERVED WITH BLEU CHEESE AND CELERY

## HOMEMADE SOUPS

**SOUP OF THE DAY**  
CUP 3 BOWL 4

**SEAFOOD/ BISQUE**  
CUP 4 BOWL 5

**PEACHTREE CHILI**  
CUP 3 BOWL 4

**FRENCH ONION**  
BOWL 5

## HOUSE FAVORITES

### BROASTED CHILI WINGS

BROASTED WINGS  
OUR HOUSE CHILI SAUCE  
SERVED ON THE SIDE  
9.99

### BUFFALO SHRIMP

HAND BEER BATTERED SHRIMP  
COATED IN OUR HOMEMADE HOT  
WING SAUCE AND TOPPED WITH  
BLEU CHEESE  
10.99