## Appetizers

## Hot Selections

Saganaki Opa
Kasseri cheese fried in olive oil, flamed 10

Flamed Greek Sausage 10
Gyros
With tzatziki 12
Fried Calamari (Squid) 15

Fried Artichoke Hearts
With scordalia 10

Greek Chicken Meatballs
With tzatziki 12
Stuffed Grape Leaves
In lemon sauce 10

## Greek Bruschetta

Grilled Greek bread topped with baked feta cheese, tomatoes, onion, olives, and balsamic glaze 11

## Hot Crab Dip

Crab, parmesan, cream sauce, toasted breadcrumbs, served with toasted Greek bread 15

## Hot Roasted Peppers

In olive oil and garlic 10

## Cold Selections

## Tzatziki

Refreshing mixture of homemade yogurt, garlic, cucumbers,
and celery 10
Taramosalata
A whipped creamy red caviar spread 10

## Artichoke Hearts

Marinated, served with Feta cheese, tomatoes, olives and beets 10

## Scordalia

(Garlic dip) With beets 10
Hummus
A blend of chick peas, olive oil, lemon juice and pita bread 10

## Greek Dips

A platter of tzatziki, tarama, and scordalia 16

## Mediterranean Octopus

Tender octopus marinated in a seasoned olive oil and wine vinegar sauce 26

Salads

## Traditional Greek

Crispy lettuce, feta cheese, tomatoes, olives, beets, pepperoncini, garbanzo beans, cucumbers, with Greek dressing 14

## Greek Village Salad

(No lettuce) Fresh tomatoes, cucumbers, feta cheese, onions, pepperoncini, olives, green peppers, topped with olive oil and wine vinegar 14

## Jimmy's Salad

Crispy lettuce, tomatoes, cucumbers, feta cheese, olives, beets, dill, onions, and green peppers, with Greek dressing 15

## Maurice Salad

Crispy iceberg and romaine lettuce, turkey, ham, hardboiled egg, American,
Swiss and sweet gherkins, served with Maurice dressing 16

Add to any of the above Salads
Gyros $7.00 \quad$ Artichoke Hearts 7.00
Octopus 17.00 Shrimp \& Crab Meat 12.00

## Traditional Greek Entrees <br> All dinners served with rice pilaf, green beans \& peas

Moussaka (Baked Eggplant)
With seasoned ground beef 21
Pastitsio (Baked Macaroni) 21
Yiaprakia (Stuffed Grape Leaves) 21
Spanakopita (Spinach Cheese Pie) 21
Vegetarian Moussaka
A house specialty 21

## Gyro Plate

Sliced seasoned lamb and beef mix topped with onions and tomatoes, served with pita bread 21

## Parthenon Special Trio

Choose 3 items: Spanakopita (Spinach Pie), Moussaka (Baked Eggplant), Veggie Mousaka, Pastitsio (Baked Macaroni), Stuffed Grape Leaves, Sauteed Lamb 27

Lamb (Kokinisto)
Simmered in tomato sauce 27

## Lamb Reganato

A traditional way of baking the lamb in an olive oil lemon oregano sauce 27

Roast Loin of Lamb (Neframia) 31
Greek Chicken Meatballs
(Broiled) 20

## Chicken Lemonato

Sauteed in olive oil, with lemon sauce, capers, artichokes, and green onions 22

## Athenian Chicken

Half a chicken, oven roasted in olive oil and oregano 21

## Chops \& Skewers

All entrées served with rice pilaf, green beans \& peas

Prime Split Domestic Lamb Chops
(3 chops) market price (5 chops) market price
Chicken Chops
20
Steak Chicken \& Pork
All entrées served with garlic mash potato and asparagus

## Bourbon Street Chicken

Grilled chicken breast, garlic minced, caramelized onion,
fresh thyme, Maker's Mark bourbon cream sauce 24

## Pork Chops

2 Bone-in porks chops rubbed in olive oil and blend of seasonings 24

## Greek Sizzling Skillet

Tender marinated strips of charbroiled steak or chicken presented to you sizzling in a skillet with onions, green pepper, cauliflower, broccoli, feta cheese, and Greek olives 18

Add Chicken 7.00
Add Steak 10.00

Souvlaki Fileto
Skewer with Beef Tenderloin 26

## Chicken Kebob 22

Filet Mignon<br>8oz Filet topped with garlic butter 39

## Parmesan Crusted Chicken

Breaded chicken breast, topped with parmesan garlic
cream sauce, breadcrumbs and fresh parmesan cheese 22

## Stir-Fry

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\begin{aligned}
& \text { Teriyaki Stir Fry } \\
& \text { Fresh-cut vegetables of broccoli, carrots, } \\
& \text { cauliflower, red and green peppers and onions } \\
& \text { sautéed in our signature teriyaki sauce; served } \\
& \text { over rice } 17 \\
& \text { Add Chicken } 7.00 \\
& \text { Add Steak } 10.00
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## Pasta

Fettuccine Alfredo 17
Add Chicken 7.00
Add Shrimp 10.00

## Fiocchetti

Four-cheese stuffed pasta, served with Fire-roasted tomatoes and garlic cream sauce 19 Add Chicken 7.00 Add Shrimp 10.00

## From The Sea

All entrées served with garlic mash potato and asparagus

Lavraki (Branzino) 35
Whole Fish served with olive oil and Lemon

Broiled Fresh Norwegian Salmon 22
Broiled Fresh Whitefish 23

Barramundi Filet 23
Broiled Australian sea bass

## Burgers, Sandwiches \& Wraps

## Hamburger*

$1 / 2 \mathrm{lb}$. Angus reserved ground chuck burger, served with lettuce, tomatoes, and red onions 14

## Build Your Own

American, Swiss, sharp cheddar, gorgonzola, feta cheese \$1 ea. Burnt onions, mushrooms, fried egg \$1 ea. Cherrywod bacon, avocado \$2 ea.

## Gyro Sandwich

Parthenon's choice sliced mixture of delicious beef and lamb, tomatoes, onions, and tzatziki sauce in a pita bread 16

Chicken Gyro Sandwich 16
Turkey Reuben
On grilled deli rye, sliced turkey breast,
Swiss cheese and coleslaw 16

## Sides

French Fries 6
Rice Pilaf 6
Green Beans 6
Peas 6
Garlic Mashed Potatoes 6

## Chicken Caesar Wrap

Marinated grilled chicken, romaine lettuce, croutons, parmesan cheese and caesar dressing 15

## Crispy Chicken Wrap

Chicken strips, American and Swiss cheese,
lettuce, tomatoes, and mayo 15
Chicken Avocado Wrap
Grilled chicken, avocado, lettuce, tomatoes, and gorgonzola 15
Parthenon Sandwich
Grilled chicken breast, grilled peppers and onions, swiss cheese, served on pita bread 16

## Premium Sides

Greek Fries<br>Topped with feta cheese and oregano 7

Roasted Oven Potatoes 7
Rosa Marina 7
Lima Beans 8
Asparagus 8

## Soups

