

The Appetizers

Fresh Asparagus (V)	Stir fried, finished with a squeeze of lemon and a dash of salt.	\$10.95
Hummus (V)	Homemade blended chickpeas, tahini, garlic on pita.	\$9.50
Dolmades (V)	Grapevine leaves, rice, dill, caramelized onions, hand-wrapped here.	\$10.95
The Small Plate (V)	Choose three or five appetizers from this page or any of the items on The Salad Platter. EXCLUDES SAGANAKI Choose Three \$16.75 Choose Five \$22.75	
Skordalia (V)	Our own creamy garlic sauce served over fried eggplant and zucchini.	\$11.95
Red Beets Skordalia (V)	Fresh, tender, sweet red beets, skordalia sauce. Local when available. 1/2 Order \$8.95 Full Order \$12.95	
Saganaki (GF)	Baked Kefalograviera cheese, lemon, oregano, olive oil.	\$12.95
Saganaki & Grilled Tomatoes (GF)	Baked Kefalograviera cheese over bubbling marinated tomatoes.	\$14.95
Grilled Haloumi (GF)	Cyprian cheese, fresh tomatoes, Kalamata olives.	\$13.50
Cauliflower Croquettes	Cauliflower, feta cheese, dill, pan-fried golden brown, homemade "tirokafteri," a mildly spicy blend of feta, sour cream, and pepperoncini.	\$11.95
Tiropitakia	"Little Cheese Pies," five filled fillo dough triangles with a creamy feta cheese blend.	\$8.50
Fried Calamari	Tender, flaky and crisp. Prepared unlike anywhere else. Served with skordalia sauce. 1/2 Order \$12.95 Full \$23.95	
Mini Spinach Rolls	Three little spinach wraps, light feta, thick, crisp fillo. All natural, from Greece.	\$7.95
Spanakopita	Baked "Spinach Pie" spinach, feta, scallion and dill, between layers of flaky fillo dough, made here.	\$12.50
Pita with Tzatziki	Our signature rich, thick yogurt sauce, fresh cucumbers and garlic.	\$5.95
Chicken Fingers	Fried, breaded chicken breast slices, made here, homemade honey mustard.	\$9.50
The Appetizer Platter*	Souvlaki, chicken souvlaki, gyro, calamari, spinach pie, dolmades, fried eggplant, fried zucchini, tzatziki sauce, taramasalata and skordalia sauce. A complete feast! For two 79.95 For four \$95.95	

Sides

Small/Large Tzatziki \$1.95/\$5.50. Skordalia, Single Dolmada \$1.95
Marinated Tomatoes and/or Onions, Taramasalata, Hummus, Kalamata Olives \$4.95.

Items marked GF and V can be made Gluten Free or Vegetarian upon request. Inform us of any allergies before you order.

*This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

The Soups

We only use organic chicken stock, all-natural beef and vegetarian soup bases!

	Bowl	1/2 Bowl	Quart (To Go)
Avgolemono Soup organic chicken broth & organic orzo.....	\$7.95	\$5.95	\$12.95
Soup of the Day.....	\$7.95	\$5.95	\$12.95

The Salads

All salads served with grilled pita bread. Gluten-free pita \$2.50

Hellenic's Greek Salad	Ⓞ Ⓥ	Iceberg lettuce, tomatoes, onions, Kalamata olives, feta, anchovies, John's Original Dressing. Baby \$7.95 Small \$11.50 Large \$14.95	
"Horiatiki Salata"	Ⓞ Ⓥ	A generously-sized, "country-style" Greek salad, tomatoes, cucumbers, celery, olives, green and red bell peppers, Bermuda onions, feta, homemade olive oil, sea-salt, red-wine vinaigrette. <i>Add beef gyro, pork or chicken souvlaki, falafel, or sliced grilled chicken breast to your salad. \$5.95</i> <i>Add leg of lamb souvlaki or sauteed shrimp to your salad. \$9.95</i> <i>Add a grilled swordfish steak to your salad. \$12.95</i>	\$12.95
Ospria salad	Ⓞ Ⓥ	String beans, canellini beans, chick peas, kidney beans, marinated onions.	\$9.95
Eggplant salad	Ⓞ	Baked eggplant, feta, egg, parsley, touch of mayonnaise.	\$12.50
Split pea salad	Ⓞ Ⓥ	A creamy spread of split pea, scallions and dill, fresh lemon and olive oil.	\$9.95
Cabbage salad	Ⓞ Ⓥ	Shredded red and green cabbage, carrots, garlic, red wine vinaigrette.	\$7.95
Taramasalata		Blended caviar, olive oil, lemon	\$10.95
The Salad Platter		A platter meant for sharing! Hummus, Eggplant Salad, Taramasalata, Split Pea Salad, Ospria Salad and Grilled Pita Bread.	\$26.95

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Greek Specialties and Entrees

Pork Souvlaki*, Chicken Souvlaki, Beef Gyro, or Falafel[Ⓥ]

served on grilled pita bread, topped with COLD marinated tomatoes & onions, and tzatziki sauce

**** For a Hotter Sandwich, Please Order Tomatoes, Onion & Sauce On The Side ****

As a sandwich wrapped in foil or open faced \$14.50

Served over yellow rice cooked in organic chicken broth \$18.50

As a huge platter! Double the portion, served on top of steak fries or yellow rice. \$22.95

Souvlaki or chicken souvlaki on a skewer served without marinated tomatoes and onions. \$9.75

Upgrade your order to leg of lamb \$4.95 extra, \$9.00 extra for platter

Gluten-free grilled pita bread \$2.50

All items above except Gyro can be made gluten free.

Add a cup of soup or baby Greek Salad to any entree below for \$4

Moussaka Eggplant, ground beef, golden brown potatoes, tomato sauce, creamy béchamel \$26.95

Pastichio Long tube noodles, ground beef, tomato sauce, béchamel, haloumi & parmesian cheese. \$24.95

Shrimp Saganaki[Ⓤ] Grilled, wild-caught jumbo shrimp casserole, tomato, feta, sherry, kefalograviera cheese. \$24.95

Shrimp, Spinach & Orzo* Wild-caught jumbo shrimp, sautéed bell peppers, scallions, feta, fresh spinach, parmesan, orzo pasta. \$27.95

Grilled Chicken[Ⓤ] Breasts Lemon, olive oil, oregano, fresh baked vegetables, Cyprian-style rice \$23.95

Lamb Youvetsi Slow cooked lamb shank, orzo pasta, tomato, kefalograviera cheese \$26.95

Leg of Lamb[Ⓤ] Bekri Boneless, fork-tender, slow-cooked in merlot wine, tomatoes, caramelized onions, Cyprian rice, fresh baked vegetables. \$26.95

[Ⓥ] The Power Bowl[Ⓤ] Sauteed canellini, kidney, string and garbanzo beans, sauteed spinach and onions, fresh baked vegetables, organic quinoa \$22.95

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The Burgers

Served on a jumbo sesame seed bun

For the Purist*

Our eight ounce burger is made with a secret proprietary blend of select cuts of beef, yielding this flavorful, juicy classic. \$15.95

Chicken*

We grind each eight ounce chicken breast to order and season it with just a hint of salt and white pepper. \$15.95

The Grecian*

We've been serving this burger for over thirty years. Your choice of eight ounces of beef or chicken mixed with our marinated onions, green bell peppers and garlic. \$17.95

Live by the Sword*

Grilled Swordfish steak with a spritz of lemon on a buttered bun. \$18.95

The Inhaler*

Our classic eight ounce burger with a slice of beefsteak tomato and a dollop of "tirokafteri," a spicy sauce made with feta, sour cream and pepperoncini on a buttered bun. \$17.95

Served with homemade coleslaw, lettuce, tomato & pickle

Choice of steak fries, fresh cut fries, sweet potato fries, yellow rice, or fresh baked vegetables

The Sandwiches

The Clubs

In 1983, The NY Times called our turkey Club, "The Best Turkey Club this side of the hemisphere!" Turkey Breast (oven baked on premise) or Beef Burger* \$18.95

The Yianni

Freshly grilled chicken cutlet, smoked bacon, melted cheddar, homemade honey mustard, iceberg lettuce, grilled tomato, on toasted ciabattini \$17.95

The Norm

Thinly sliced beef, marinated over night and smoked on premise, served on marble rye with swiss, homemade horseradish honey mustard \$18.95

The Eileen

Marinated tomatoes & onions, feta cheese, iceberg lettuce, wrapped in a pita, topped with John's Original Dressing, with a side of Ospria (five bean) salad, kalamata olives and anchovies \$15.95

The Harvey

Our unique tuna salad, on ciabattini, with Hellman's® mayonaise, lettuce, tomato and cheddar \$16.95

The Toppings

American cheese, grilled onions \$1.25. Swiss, cheddar, feta, bacon, grilled mushrooms, marinated tomatoes or onions \$2.50

Served on a Kaiser roll, pita bread, ciabattini, organic sprouted whole wheat or gluten free bread \$1.95

On grilled gluten-free pita bread \$2.50

The Sides

Steak Fries, fresh-cut fries yellow rice, orzo pasta \$4.25. Sweet potato fries, gyro meat, falafel, scoop of tuna \$5.95.

Lemon roasted potatoes, large order of steak fries, fresh baked vegetables \$6.95. Sauteed fresh spinach \$7.95

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Desserts

Homemade Hellenic Gelato*

Ask us about our delicious selection of gelato! All-natural, made on premise from scratch.

Small Gelato* \$5.95

Waffle Cone +\$1

Large Gelato* \$8.95

Waffle Cone +\$1

Gelato Flight* \$10.95

Choose three... great for sharing!

Hellenic's Gelato Sundae \$10.95

Vanilla gelato, amarena cherries, organic bananas, candied walnuts, chocolate sauce, whipped cream

Your Gelato Sundae, Your Way \$10.95

Vanilla or chocolate Pizzele, homemade whipped cream, choose one sauce and three toppings below.

Amarena, Caramel or Chocolate Sauce

Almond Biscotti, Amarena Cherries, Glazed Walnuts,
Oreo® Cookie Crumbles, Reeses® Peanut Butter Cups
Almond Slivers, Wild Strawberries

All of our desserts are made on premise, except for the cheesecake

Baklava \$8.95

Walnuts and almonds, between layers of flaky fillo, homemade cinnamon syrup

GF Carrot Cake \$8.95

Pineapple cream cheese icing.

Galaktobouriko \$8.95

Warm semolina custard filling between layers of fillo, homemade cinnamon syrup.

New York Style Cheesecake \$8.95

The ultimate! Very creamy and moist.

Oreo™ cookie cake \$8.95

America's favorite cookie, our cake.

GF Rice Pudding \$5.95

Grandma's recipe.

CHILDREN'S MENU 12 AND UNDER

INCLUDES FRENCH FRIES, YELLOW RICE, FRESH BAKED VEGETABLES OR GREEK ORZO PASTA AND SMALL JUICE, MILK OR SODA.

1/4 LB GRILLED HEBREW NATIONAL FRANKFURTER \$9.95

CHICKEN FINGERS \$11.95

ORZO WITH BUTTER AND FRESH BAKED VEGGIES (NO OTHER SIDES) \$8.75

4 OZ CHEESE BURGER \$11.95

TUNA MELT \$11.95

HOT GRILLED DELI TURKEY SANDWICH \$11.95

PORK OR CHICKEN STICK \$11.95

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*Gelato contains eggs and has been made in a machine that may have traces of nuts. Not all flavors are gluten free

< Breakfast-is-Served... >
... until 11:30am

< We-only-use-organic-eggs,-pure-maple-syrup-and-real-butter! >

Ⓜ < *Wagyu-Hash >

Wagyu Kobe corned beef, german potatoes, diced onions, red and green bell peppers, from scratch, two poached eggs. \$13.95

< *The-Ultimate-FT >

We make our own Polish cheese and raisin babka on premise, into french toast! \$11.50
Classic French Toast \$8.95

< *Papou-the-Sailor >

Signature spinach and feta omelet made with our own spinach pie. \$11.95

Ⓜ < *Trio-Bel-Canto >

Three chopped dolmades, hand-wrapped, stuffed grapevine leaves in an omelet. \$11.95

Ⓜ < George's-Fave >

Fresh spinach, mushrooms, feta and Swiss \$12.95

Ⓜ < *Go-West >

The unclassic Western Omelet, marinated onions, bell peppers, diced ham. \$11.50

Ⓜ < *Farmer's-Pride >

Two organic eggs, sprouted organic wheat toast, organic hash browns, organic seasonings. \$11.95

Ⓜ < The-Contractor >

*Two organic eggs your way, bacon, ham or sausage, American, Swiss or cheddar on a kaiser roll. AS A SANDWICH ONLY \$8.95

< Closer-to-the-Heart >

Organic Scottish Pin Oats cooked to order, fresh blueberries, maple syrup, raw sugar & cream, all separate \$8.50

Ⓜ < Greek-Skinny >

Rich, Thick, Low-Fat Greek Fage® Yogurt, granola, blueberries, honey. \$8.50

Comes with white, rye or whole wheat toast. Substitute toast for English muffin, corn muffin, babka, pita, ciabattini or kaiser roll, gluten free bread, sprouted organic wheat bread \$1.75 Gluten free pita \$2.50 extra.

< The-Hotcake-Factory >

(NEVER an extra charge for real maple syrup)

One Hotcake \$6.50 Two Hotcakes \$9.95

< Our-Famous-Classic >

< Organic-Gluten-Free+\$2 >

Add blueberries, chocolate chips or organic bananas + \$2 each

< Eggs-&-Sides >

Ⓜ *One Organic Egg any style \$6.50

Ⓜ *Two Organic Eggs any style \$7.50

Ⓜ Organic Hash Browns \$3.95

Ⓜ Home Fries or Steak Fries \$1.50

Ⓜ *Bacon or Sausage \$2.75

Corn or blueberry muffin \$3.95

Jumbo English muffin, or ciabattini \$3.95

Gluten free toast, sprouted wheat \$3.95

Toasted Homemade Babka \$4.95

White, rye, wheat, buttered roll or pita \$2.25

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< Breakfast-is-Served... >
... until 11:30am

< We-only-use-organic-eggs,-pure-maple-syrup-and-real-butter! >

< Your-Omelet,-Your-Way >

Make your own organic two egg omelet by adding the items below. Starting price \$7.50

Goat Cheese.....	\$3.25	Asparagus.....	\$3.95
American Cheese.....	\$1.75	Roasted Red Peppers.....	\$2.25
Swiss Cheese or Cheddar.....	\$2.50	Green Peppers.....	\$1.50
Feta.....	\$3.95	Tomatoes.....	\$1.25
Saganaki Cheese.....	\$4.50	Onions.....	\$1.25
Haloumi Cheese.....	\$4.50	Mushrooms.....	\$1.50
Dolma.....	\$1.95	Fresh Spinach.....	\$1.75
Ham, Bacon or Sausage.....	\$2.75	Extra Egg or Whites.....	\$1.25

< Your-Frittata,-Your-Way >

Choose any three above, please allow a little extra time \$12.95

< Coffee-&Tea >

Frappe (Hand Frothed Greek Iced Coffee)	\$4.95
Loumides® Greek Coffee (Demitasse)	\$3.75
Vasillarios® Coffee	\$2.50
Vasillarios® Naturally Decaffeinated Coffee	\$2.75
Numi Organic Teas	\$2.75
Unsweetened Iced Tea	\$3.25
Lipton® tea (regular or decaf)	\$2.50

< Juice&-Milk >

Orange,Grapefruit, Tomato, Apple, Cranberry, Pineapple, Milk & Chocolate Milk
Small 6oz. \$2.75
Large 12oz. \$2.95

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Signature Cocktails

~ \$13 ~

Danger-Ade

Fresh raspberry infused New Amsterdam® Vodka blended in our famous Lemonade.

Hail Mary

Red and green bell pepper infused New Amsterdam® vodka, homemade bloody Mary mix, celery salted rim.

Cosmogranate

Tito's Vodka, Triple Sec, fresh lime, pomegranate juice.

BA-DA-VING!

When Sopranos's alum Joey Pants endorses a vodka, it is a great one! Ving organic KLC super-pure vodka, organic agave, lime, cucumber ice cube, lemon twist, seltzer splash.

Vitamin Sí

Milagro® silver tequila, Triple Sec, fresh squeezed limes, organic agave syrup, Himalayan pink salted rim, on the rocks

New York, NY

LIV Spirits Rough Rider Rye, sweet vermouth, Jack Rudy aromatic bitters, wild Amarena cherries, fresh orange juice on the rim

Puttin' on the Spritz

Sparkling Pointe Cuvee Carnival, Pamplemousse rose.

Shaded Hammock

Vanilla infused New Amsterdam® Vodka, Amaretto Disaronno®, fresh orange wedges and seltzer.

Ma-Ma-Ma My Mimosa

Sparkling Pointe Cuvee Carnival, Orange Infused New Amsterdam® Vodka, orange juice.

The Wine List

*** Outstanding Vintage, *Chef's Choice. Wines ordered by red and white, from light to bold.

\$ Glass/Half Carafe/Bottle

North Fork Exclusive for Hellenic

Merlot, Hellenic Snack Bar \$9/26/--

by Laurel Lake Vineyards, blackberry, leather, light tannins

Sauvignon Blanc, Hellenic Snack Bar \$9/26/--

by Laurel Lake Vineyards, grapefruit, lime peel, honey

Rosé, Hellenic Snack Bar* \$9/26/--**

by Laurel Lake Vineyards, dry, watermelon, cantalope, peach

Long Island

Cabernet Sauvignon, Laurel Lake \$11/--/42

ripe berries, intense aroma, rich tannins

Malbec, Anthony Nappa, "La Strega" \$11/--/42

89 Pts. Wine Enthusiast, Organic, plum, blueberry, chocolate

Red, Suhru \$11/--/42

blackberry, dark plums, vanilla, toasty oak

Cab Franc, Anthony Nappa Wines* \$13/--/49

"Bordo Antico," first certified organic wine made in New York

Riesling, Anthony Nappa Wines* \$10/--/36**

peach, mango, pineapple, lime zest

Bubbly, Sparkling Pointe Cuvee Carnival* \$11/--/49**

strawberry, tropical fruits, and cherry blossom.

Chardonnay, Pellegrini Vineyards \$9/--/33

vanilla, ripe pear, tropical notes, round, creamy

Pinot Grigio, Suhru* \$10/--/36**

citrus aromas, lime, grapefruit

Chardonnay, Macari, Reserve* \$12/--/46**

vanilla, ripe pear, tropical notes, round, creamy

Lieb Cellars, Bridge Lane Rosé \$9/--/33

dry, bright acidity, complex fruit

California

Cabernet Sauvignon, Cupcake Vineyards \$9/--/33

blackberry, dark cherry, cassis

Pinot Noir, Coppola, Votre Sante \$10/--/36

black cherry, plum, tea leaves, vanilla

Cabernet Sauvignon, Dusoil* \$12/--/46**

Lodi, Sustainably grown, deep berries, low tannins

Greece

Red, Liatiko, Dafnios \$10/--/36

Intense winter fruit, mountain thyme, dry

Organic Moschofilero/Chardonnay, Sofos \$9/--/33

peaches, honey, lemon, dry, tart acidity

Retsina, Mylonas \$10/--/36

peach, mastic, mango and lemon

White, Zoe, Domaine Skouros \$8/--/30

crushed blossoms, citrusy, jasmine, mint

Rosé, Zoe, Domaine Skouros* \$8/--/30**

ripe cherries, raspberries, flowers, rose petal

Other Regions

Oregon, Pinot Noir, "Locations OR"* \$11/--/42**

deep purple, cherry, black raspberry, pomegranate

Spain, David Phinney, "E" Locations* \$11/--/42**

black fruit, opulent, voluptuously textured

Alsace France, Reisling, Pierre Sparr* \$10/--/36**

Dry, green apple, lemon zest, banana, passion fruit

New Zealand, Sauv Blanc, "Locations NZ"* \$11/--/42**

white currants, gooseberries, tropical fruits, preserved lemon

The Wine Flight

Select four of our wines above. Four mini carafes (two glasses) served on a barrel stave \$22. Wines \$12 and over, add \$1 each selection.



Signature Beverages

Our Famous Homemade, Fresh Lemonade \$3.95

"Arnold Palmer" made with our Famous Homemade, Fresh Lemonade \$4.25

"Danger-Ade" our Lemonade with fresh raspberry infused New Amsterdam® vodka. \$13.00

Tap & Bottled Beer

Hold Me Closer Tiny Lager \$7.95

North Fork Breing Co., ABV 5% Clean, light and crisp, small batch with American hop varietals from Peconic

Raspberry Wheat \$7.95

Long Ireland, traditional wheat beer that's crisp and refreshing, subtle hints of raspberry

Run the Juice IPA \$7.95

North Fork Brewing Co., ABV 6.1% Massively dry hopped with Citra and Mosaic hops, true to the dank New England Style

Miami Weiss \$7.95

Eastern Front Brewing Co. ABV 5.4% Wheat ale with honey malt, tangerine and coriander.

Mythos Imported from Greece \$6.95

Corona \$6.95

Heineken \$6.95

Budweiser \$5.95

Coors Light \$5.95

Redbridge Gluten Free \$7.95

Coors Non-Alcoholic \$6.95

Water, Sodas & Milk Shakes

Sparkling Water Imported From Greece (.750 Litre) \$6.75

Sparkling Water Imported From Greece (250 ml) \$3.95

Poland Spring \$2.75

Pepsi®, Diet Pepsi®, Sierra Mist®, Schwepps Ginger Ale®, Dr. Pepper® \$2.95

Hot Chocolate \$2.95

Chocolate or Vanilla Egg Cream \$5.95

Hellenic gelato milk shake chocolate, vanilla or flavor of the day \$8.95

Coffee & Tea

Frappe (Hand Frothed Greek Iced Coffee) \$4.95

Loumides® Greek Coffee (Demitasse) \$3.75

Vasillarios® Coffee \$2.50

Vasillarios® Naturally Decaffeinated Coffee \$2.75

Numi Organic Teas \$2.75

Digestif

Sparkling Pointe Cuvee Carnival, Long Island Sparkling \$11

Metaxa Five Star Greek Cognac \$11

Ouzo 12 \$11

Port

Sandeman Tawny Port 20YR \$15

Cockburn Ruby Port \$13

Graham's LBV Port \$13

Brandy

Courvoisier VS \$15

Bourbon and Rye

Angel's Envy Rye \$15

Woodford Reserve Double Oak \$13

Hudson Baby Bourbon \$15

Knob Creek, 9 year old \$13

Blanton's Single Barrel \$15

Bulleit Bourbon \$13

Maker's Mark \$13

Scotch

McCallan 12 YR Single Malt \$15

Glenlivet 12YR Single Malt \$15

Johnie Walker Black 12 YR \$14

Johnnie Walker Red \$13

Glenfiddich Special Reserve Single Malt \$14

Whiskey

Ohishi, Sherry Cask aged \$15

Tin Cup from Colorado, very smooth. \$13

Pine Barrens Long Island Single Malt Whiskey \$15