

# 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.*

## 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

North Fork Brewing Co. \$7.95

We love North Fork Brewing Company so much that we gave them all of our tap handles! Ask your server about our selections.

Mythos Imported from Greece \$6.95

Stella Artois \$6.95

Corona \$6.95

Michelob Ultra Gold Organic \$6.95

Heineken \$6.95

Budweiser \$5.95

Redbridge Gluten Free \$7.95

Heineken Zero (no-alcohol) \$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

## The Wine List

\*\*\*Outstanding vintage, \*Chef's choice. Wines ordered from lighter to bolder.

\$ Glass/ Bottle

### Long Island

**Merlot, Estate, Lieb Cellars** \$13/39  
*bright raspberry, violet, mild tannins*

**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*

**Cab Franc, Anthony Nappa Wines\*** \$13/49  
*"Bordo Antico," first certified organic wine made in NY*

**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*

**Sauvignon Blanc, Estate, Jamesport\*\*\*** \$12/45  
*strong summer fruit, dry, buttery oak*

**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, Hess, Shirtail Ranch** \$13/49  
*blackberry, wild cherry, light tanins*

### Greece

**Red, Liatiko, Dafnios** \$10/36  
*intense winter fruit, mountain thyme, dry*

**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 wine barrel stave \$22.00.

Wines \$12 and over, add \$1 each selection.



## The Appetizers

|  |      |   |         |
|--|------|---|---------|
| <b>Fresh Asparagus</b>                 | GF V | Stir fried, finished with a squeeze of lemon and a dash of salt.  | \$11.95 |
| <b>Hummus</b>                          | GF V | Homemade blended chickpeas, tahini, garlic on pita.   | \$9.95  |
| <b>Dolmades</b>                        | GF V | Grapevine leaves, rice, dill, caramelized onions, hand-wrapped here.  | \$11.50 |
| <b>The Small Plate</b>                 | GF V | Choose three or five appetizers from this page or any of the items on The Salad Platter. EXCLUDES SAGANAKI<br>Choose Three \$18.95 Choose Five \$25.95  |         |
| <b>Saganaki</b>                        | GF   | Baked Kefalograviera cheese, lemon, oregano, olive oil.   | \$13.95 |
| <b>Saganaki &amp; Grilled Tomatoes</b> | GF   | Baked Kefalograviera cheese over bubbling marinated tomatoes.   | \$15.95 |
| <b>Grilled Haloumi</b>                 | GF   | Cyprian cheese, fresh tomatoes, Kalamata olives.  | \$13.95 |
| <b>Skordalia</b>                       | V    | Our own creamy garlic sauce served over fried eggplant and zucchini.  | \$12.95 |
| <b>Red Beets Skordalia</b>             | V    | Fresh, tender, sweet red beets, skordalia sauce. Local when available.<br>1/2 order \$9.50 Full order \$13.50   |         |
| <b>Fried Calamari</b>                  |      | Tender, flaky and crisp. Prepared unlike anywhere else. Served with skordalia sauce.<br>1/2 order \$13.95 Full order \$26.95  |         |
| <b>Cauliflower Croquettes</b>          |      | Cauliflower, feta cheese, dill, pan-fried golden brown, homemade "tirokafteri," a mildly spicy blend of feta, sour cream, and pepperoncini.   | \$12.95 |
| <b>Tiropitakia</b>                     |      | "Little Cheese Pies," five filled fillo dough triangles with a creamy feta cheese blend.  | \$8.95  |
| <b>Mini Spinach Rolls</b>              |      | Three little spinach wraps, light feta, thick, crisp fillo. All natural, from Greece.   | \$8.95  |
| <b>Spanakopita</b>                     |      | Baked "Spinach Pie" spinach, feta, scallion and dill, between layers of flaky fillo dough, made here.   | \$12.95 |
| <b>Pita with Tzatziki</b>              |      | Our signature rich, thick yogurt sauce, fresh cucumbers and garlic.   | \$6.95  |
| <b>Chicken Fingers</b>                 |      | Fried, breaded chicken breast slices, made here, homemade honey mustard.  | \$10.95 |
| <b>The Appetizer Platter*</b>          |      | Souvlaki, chicken souvlaki, gyro, calamari, spinach pie, dolmades, fried eggplant, fried zucchini, tzatziki sauce, taramasalata and skordalia sauce. A complete feast!<br>For Two \$79.95 For Four \$104.95 |         |

## The Sides

Small/Large Tzatziki \$2.25/\$6.25 Skordalia, Single Dolmada \$2.25  
Marinated Tomatoes and/or Onions, Taramasalata, Hummus, Kalamata Olives \$5.50

Items marked GF and V can be made Gluten Free or Vegan 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, or all-natural beef and vegan soup bases!**

|   | Bowl   | 1/2 Bowl | Quart (To Go) |
|---|--------|----------|---------------|
| <b>Avgolemono Soup organic chicken broth &amp; organic orzo</b> | \$8.95 | \$6.95   | \$14.95       |
| <b>Soup of the Day</b>  | \$8.95 | \$6.95   | \$14.95       |

## The Salads

All salads served with pita. Gluten-free pita \$2.95

**Hellenic's Salad** (GF) (V) Served since 1976! Iceberg lettuce, tomatoes, onions, Kalamata olives, feta, anchovies, John's Original Dressing.  
Baby \$8.95, Small \$11.95, Large \$15.95

**"Horiatiki Salata"** (GF) (V) 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. \$14.95

*Add beef gyro, pork or chicken souvlaki, falafel or sliced grilled chicken breast to your salad \$6.95*

*Add leg of lamb souvlaki or sautéed shrimp to your salad \$10.95*

*Add a grilled swordfish steak to your salad \$13.95*

**Ospria salad** (GF) (V) String beans, canellini beans, chick peas, kidney beans, marinated onions. \$10.95

**Eggplant salad** (GF) Baked eggplant, feta, onions, egg, parsley, touch of mayonnaise. \$12.95

**Split pea salad** (GF) (V) A creamy spread of split pea, scallions and dill, fresh lemon and olive oil. \$10.95

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## Hellenic Specialties and Entrees

### Pork\*, Chicken or Leg of Lamb\* Souvlaki, All-Beef Gyro, Falafel (V)

Served on grilled pita bread, topped with COLD marinated tomatoes & onions, and Tzatziki Sauce

\*\*\*For a HOTTER entree, please order tomatoes, onions and sauce on the side\*\*\*

#### The Sandwich

*As a wrap or open \$15.25 Lamb \$20.95*

#### Over Rice

*Rice cooked in organic chicken broth \$19.50 Lamb \$24.95*

#### The Platter

*Double the meat, over fries or rice \$25.50 Lamb \$35.95*

#### The Skewers

*No tomatoes or onions \$10.25 Lamb \$15.95*

All items above can be made gluten-free EXCEPT Gyro. Gluten-free pita \$2.95

|                                     |  |         |
|-------------------------------------|--|---------|
| <b>The Power Bowl</b> (GF) (V)      | Sauteed cannellini, kidney, string and garbanzo beans, sauteed spinach and onions, fresh baked vegetables, organic quinoa ...add pork, chicken souvlaki, sliced beef gyro, or falafel \$6.95, lamb souvlaki \$10.95, swordfish steak \$13.95, grilled shrimp \$10.95 | \$24.95 |
| <b>Shrimp Saganaki</b> (GF)         | Grilled, wild-caught jumbo shrimp casserole, tomato, feta, sherry, kefalograviera cheese.  | \$25.95 |
| <b>Grilled Chicken Breasts</b> (GF) | Lemon, olive oil, oregano, fresh baked vegetables, Cyprian-style rice  | \$26.95 |
| <b>Leg of Lamb Bekri</b> (GF)       | Boneless, fork-tender, slow-cooked in merlot wine, tomatoes, caramelized onions, Cyprian rice, fresh baked vegetables.   | \$29.95 |
| <b>Moussaka</b>                     | Eggplant, ground beef, golden brown potatoes, tomato sauce, creamy béchamel  | \$28.95 |
| <b>Pastichio</b>                    | Long tube noodles, ground beef, tomato sauce, béchamel, haloumi & parmesian cheese.  | \$27.95 |
| <b>Shrimp, Spinach &amp; Orzo*</b>  | Wild-caught jumbo shrimp, sautéed bell peppers, scallions, feta, fresh spinach, parmesan, orzo pasta.  | \$28.95 |
| <b>Lamb Youvetsi</b>                | Slow cooked lamb shank, orzo pasta, tomato, kefalograviera cheese  | \$28.95 |

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## The Burgers

### Ⓥ Ⓜ For the Purist\*

Our eight ounce burger is made with a secret proprietary blend of select cuts of beef, yielding this flavorful, juicy classic. \$16.95  
Make it a vegetarian Beyond Burger® +\$3

### Ⓜ Chicken\*

We grind each eight ounce chicken breast to order and season it with just a hint of salt and white pepper. \$16.95

### Ⓜ 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. \$18.95

### Ⓜ Live by the Sword\*

Grilled Swordfish steak with a spritz of lemon on a buttered bun. \$20.95

### Ⓜ 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. \$18.95

## 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\* \$19.95

### Ⓜ The Yianni

Freshly grilled chicken cutlet, smoked bacon, melted cheddar, homemade honey mustard, iceberg lettuce, grilled tomato, on toasted ciabattini \$18.95

### Ⓜ The Norm

Thinly sliced beef, marinated over night and smoked on premise, served on marble rye with swiss, homemade horseradish honey mustard \$19.95

### Ⓥ 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 \$16.95

### Ⓜ The Harvey

Our unique tuna salad, on ciabattini, with Hellman's® mayonaise, lettuce, tomato and cheddar \$17.95

**Served with homemade coleslaw, lettuce, tomato, pickle.**

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

## The Toppings

American cheese, grilled onions \$1.50. Swiss, cheddar \$2.00. Feta, bacon, grilled mushrooms, marinated tomatoes or onions \$2.95

Served on pita bread, ciabattini, organic sprouted whole wheat or gluten-free bread \$2.50. On gluten-free pita bread \$2.95

## The Sides

Steak fries, fresh cut fries, yellow rice, orzo pasta \$5.95. Sweet potato fries, gyro meat, falafel, scoop of tuna \$6.95. Oven roasted lemon potatoes, large order of steak fries, fresh baked vegetables and sauteed fresh spinach \$8.95

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## The Desserts

### Homemade Hellenic Gelato

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

Small Gelato\* \$6.95

*Waffle Cone +\$1*

Large Gelato\* \$9.95

*Waffle Cone +\$1*

Gelato Flight\* \$11.95

*Choose three... great for sharing!*

Hellenic's Gelato Sundae \$11.95

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

Your Gelato Sundae, Your Way \$11.95

*Homemade whipped cream, choose one sauce and three toppings below.*

**Baklava \$9.95**

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

**(GF) Carrot Cake \$9.95**

*Pineapple cream cheese icing.*

**Galaktobouriko \$9.95**

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

**New York Style Cheesecake \$9.95**

*The ultimate! Very creamy and moist.*

**Oreo™ cookie cake \$9.95**

*America's favorite cookie, our cake.*

**(GF) Rice Pudding \$6.95**

*Grandma's recipe.*

### Gelato Toppings \$1 each

**Amarena cherry, caramel or chocolate sauce**

**Biscotti, Amarena cherries, wild strawberries, glazed walnuts, slivered almonds, Oreo cookie crumbles, Reese peanut butter cup pieces.**

### Kids 12 and Under

Includes CHOICE OF: french fries, yellow rice, fresh baked veggies or Greek orzo pasta and a small juice, milk or soda

**1/4 lb Grilled Hebrew National Frankfurter \$10.75**

**Grilled American, Swiss or Cheddar Cheese \$12.50**

**Chicken Fingers \$12.50**

**Orzo with Butter and Fresh Baked Veggies (no other sides) \$9.95**

**4 oz Cheese Burger \$12.50**

**Tuna Melt \$12.50**

**Hot Grilled Deli Turkey Sandwich \$12.50**

**Pork or Chicken Stick (tzatziki upon request) \$12.50**

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# Breakfast is served...

...until 11:30am

**We only use organic eggs, pure maple syrup and real butter!**

GF

**\*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! \$11.95 or Classic French toast \$8.95

**\*Papou the Sailor**

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

GF

**\*Trio Bel Canto**

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

GF

**George's Fave**

Fresh spinach, mushrooms, feta and Swiss \$12.95

GF

**\*Go West**

The un-classic Western Omelet, marinated onions, bell peppers, diced ham. \$11.95

GF

**\*Farmer's Pride**

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

GF

**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 \$8.95

GF

**Greek Skinny**

Rich, Thick, Low-Fat Greek Fage® Yogurt, granola, blueberries, honey. \$8.95

Comes with white, rye or whole wheat toast. Substitute toast for English muffin, corn muffin, Babka, pita, ciabattini, Kaiser roll, gluten free bread, sprouted organic wheat bread \$2.25 Gluten-free pita \$2.50 extra.

## The Hotcake Factory

(NEVER an extra charge for real maple syrup)

One Hotcake \$6.95

Two Hotcakes \$9.95

**Our Famous Classic**

**Organic Gluten Free + \$2**

Add blueberries, organic bananas or chocolate chips + \$2.00 each

## Eggs & Sides

GF \*One Organic Egg any style \$6.95

GF \*Two Organic Eggs any style \$7.95

V GF Organic Hash Browns w/butter \$3.95

GF Home Fries or Steak Fries \$1.50

GF \*Bacon or Sausage \$2.75

Corn or blueberry muffin \$3.95

Jumbo English muffin, or ciabattini \$3.95

Toasted Homemade Babka \$4.95

V GF Gluten free toast, sprouted wheat \$2.95

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 \$7.95

|                                |                            |
|--------------------------------|----------------------------|
| 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 \$1.50 |

### **Your Frittata, Your Way**

Choose any three above, please allow a little extra time \$14.95

### **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                           |

### **Juice & Milk**

Orange, Apple, Cranberry, Pineapple, V8, Milk & Chocolate Milk

**Small 6oz. \$2.75**

**Large 12oz. \$2.95**

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