

## Starters

### Angels on Horseback

select oysters wrapped in bacon, lightly fried, served with remoulade sauce 10

### Spin/Art Dip

creamy, cheesy, with homemade tortilla chips, goes great with conversation 9

### Blue Crab Claws

your choice lightly fried or sautéed and dressed with a zesty garlic and lemon beurre blanc 12

### Oysters Rockefeller

Half dozen 10.5

### Jumbo Coconut Shrimp

battered in sweet coconut and served with orange soy dipping sauce 10

### Calamari

fried to perfection and served with lemon and house made cocktail sauce 9

### Saganaki

Greek cheeses flambéed tableside, opa! 11

### Stuffed Portebello

filled with goat cheese and spinach served over tomato concasse 9

## Ms. Sarah's Garden

### Greek Salad

crisp lettuce, traditional potato salad, anchovy, boiled egg, sliced beet, green onion, tomato, cucumber, peppercini, feta cheese, kalamata olives, house dressed small 5 large 9

### House Salad

valley blend with tomato, cucumber 4.9

**New**

### B.L.B

bacon, lettuce, blue cheese dressed in a sweet garlic vinaigrette 7

**New**

### Black & Blue Salad

6 oz blackened sirloin with sautéed baby Portobello mushrooms, tossed over field greens, blue cheese dressing topped with fried onion rings 9

### Cesar Salad

crisp romaine, parmesan cheese, croutons with traditional caesar dressing 7

Add Feta cheese to salad 2  
Sautéed or Steamed Shrimp 6  
Grilled or roasted salmon 8  
Steak 6  
Chicken 5

## Off the Hook

(Cut fresh in house)

served with choice of 1 side item \*  
add salad or caesar salad 2 greek salad 5

### Mahi Mahi

broiled or grilled 16.5

**New**

### Oven Roasted Rainbow Trout

served with a black truffle beurre blanc with wild mushrooms and steamed asparagus 16.5

### Gulf of Mexico\*

this platter has it all, shrimp, oysters, Athenian fish, crab cake, and hushpuppies. All the seafood one fisherman could ever need! 21.5

### Athenian Fish\*

marinated in extra-virgin olive oil, garlic, pepper and Greek spices, best served oven roasted but feel free to experiment 16

### Fish of the Day\*

We work closely with local fisherman to provide our valuable customers a choice. MP

### Shrimp & Crabmeat Au gratin\*

hand picked crabmeat, select shrimp, light mornay cream sauce topped with romano and cheddar cheese, baked to perfection 21.5

### Capercola Salmon

pan seared with herb seasoning, topped with lime and caper beurre blanc, served with dill whipped red potatoes and steamed asparagus 17

**New**

### Caribbean Shrimp Kabobs

coconut rum marinated jumbo shrimp, skewered with pineapple, onions, mushrooms, tomatoes and bell peppers over basmati rice brushed with a citrus honey glaze 16

## Pick a Style

Lime Caper beurre blanc 2

Bronzed in extra-virgin olive oil 3

Southern pan broiled and topped with toasted pecan butter 2

Greek Style chopped parsley, green onions, EVOO, almonds, lemon juice 3

Christos Style sliced onion, tomato, feta cheese, EVOO Greek peppers, spices 3

Mediterranean jumbo lump crabmeat in a lemon and dill beurre blanc 6

## Featured Wines

6.50 glass 27. bottle

### Quail Ridge Chardonnay (Napa)

Rich, smooth, flavorful and well balanced. Ripe, almost sweet in flavor, with intense pear, honey and apple notes, the finish is complex and spicy

### Martin Codax Albarino (Spain)

The rich texture of this big white is kept lively by a core of fresh acidity, allowing the ripe pear, butter and honeyed flavors to linger lushly on the finish. Balanced and clean.

### Quail Ridge Merlot (Napa)

Wild and exotic, bursting with jammy berry aromas thick, rich, soft and luscious, with black cherry, herb and chocolate flavors, fine tannins and a plummy aftertaste.

### Louis Martini Cabernet (Sonoma)

Impressive for its rich, deeply concentrated core of spice- and anise-laced currant and blackberry flavors. Focused, intense and concentrated, its mouth filling fruit flavors are long and complex.

Consider the Angus Gift Card



consuming raw or undercooked meats, poultry or seafood, may increase your risk of food bourn illness  
18 o/o gratuity for parties of 6 or more.

## From the Grill

USDA. Certified Prime Cuts, Aged Black Angus Beef, Hand-cut Daily  
served with choice of 1 side item  
add salad or caesar salad 2 greek salad 5

(Medium- Well and Well Done steaks are not guaranteed and take longer to prepare.)

**New York Strip**  
"lean and mean"  
cut and enjoy 27.5

**Bone-In Ribeye**  
this one stands alone as  
our biggest cut MP

**House Filet Mignon**  
hand cut perfection 26.5

**Petite Filet Mignon**  
bacon wrapped 21

**Black Angus Sirloin**  
rubbed with house-made  
Greek seasoning 15

**Prime Rib**  
slow roasted  
(ask server for available temps) 21.5

**Rib-eye**  
tender, juicy, marbled,  
everything you would expect  
from a great steak 22.5

**Add Large Shrimp 6.7**  
**Jumbo Lump Crab Meat 7**  
**Lobster Tail MP**

## Try a Style

Top your steak for a whole new experience

**House Seasoning (Greek) n/c**

**Stilton Blue Cheese Sauce 3**

**Famous Mushroom Sauce 2**

**Sautéed Onions & Peppers 2.5**

**New 3 Peppercorn** lightly rolled in cracked black, white and green peppercorns 2

**New French Quarter** roasted garlic hollandaise with jumbo lump crabmeat 4

**New Bourbon Street** bourbon marinated mushrooms and onions served in a demi-glace 3

**New Tuscan** pan seared in clarified butter and seasoned with rosemary and garlic; a little taste of Tuscany 2

## Off the Flame

add salad or caesar salad 2 greek salad 5

**New Chicken Florentine**  
creamy parmesan sauce with sautéed  
spinach, tomatoes and artichoke  
hearts, served over angel hair  
pasta and topped with grilled  
chicken breast 14

**New Veal Parmesean**  
breaded tender cutlet with fresh par-  
mesan over linguini tossed in a  
house made marinara 18

**New Chicken Marsala**  
panko crusted breast topped with a  
marsala mushroom sauce over fried  
potatoes tossed in a garlic parsley  
butter served with steamed green  
beans 18

**New Shrimp and Crab Soleil**  
sautéed shrimp, jumbo lump crab meat and crab  
claws in a roasted garlic butter over stone  
ground white cheddar and corn grits 22

**New Grecian Lamb Lollipops**  
lightly braised French cut chops with grand  
marnier citrus reduction served with caramel-  
ized shallot mashed potato and baby carrots  
26.5

## Sides

Add an additional side 3

Sautéed Spinach & Tomatoes

Steamed Broccoli

Steamed Asparagus

Creamed Spinach

Green Beans

Baby Carrots

Baked Potato

Steak Fries

Sweet Potato Fries

Zucchini Fries

## Make a Mash

design your own mashed potato  
choose as many as your heart desires

Blue cheese crumbles

Pepperjack

Sharp cheddar

White cheddar

Parmesean

Horseradish

Roasted red pepper

Caramelized shallots

Bacon

Chives

Sour cream

Wasabi

Ginger

Roasted garlic

Dill

Rosemary

Thyme

Basil

Sun dried tomato

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for all your banquet,  
meeting and catered event needs.  
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we've got you covered.

One check for parties of 8 or more Service Charge for Shared Entrees 3