

Shish Kebab / Souvlaki / Traditional Mediterranean

Lamb Kebab Delicately seasoned leg of lamb cubes	15.95
Beef Kebab Freshly cut cubes of USDA Choice, or higher, New York Steak, with house seasoning.	17.95
Shrimp Kebab Colossal shrimp charbroiled to perfection.	17.95
Chicken Kebab Tender cubes of chicken, with house seasoning and lemon.	13.95
Gyros Traditionally made, with fresh beef and lamb. In a pita or on a plate.	16.95
Chicken Gyros Freshly made. In a pita or on a plate	13.95
Lamb Shank (Osso Bucco) Braised and baked with celery, carrots, tomatoes and house seasoning.	28.95
Kleftiko House special, slow roasted leg of lamb accompanied by tzatziki dip.	17.95
Dolmades Seasoned ground beef, lamb, rice and herbs, wrapped in tender grape leaves, served in a light lemon sauce.	15.95
Moussaka Seasoned ground lamb and beef, layered between slices of eggplant, baked with tomatoes and roasted pine nuts.	15.95
*Eggplant Parmesean Eggplant baked in a tomato and herb sauce, topped with Mozzarella and Parmesan cheese.	13.95

Surf

Salmon Filet Fresh from the sea, charbroiled to perfection.	27.95
King Crab Legs One pound of King crab legs, served with drawn butter.	44.95
Seared Ahi Tuna Fresh, sushi grade Ahi tuna rolled in sesame seeds, seared rare, served with wasabi sauce.	27.95
Shrimp Scampi Colossal shrimp sauteed in a white wine, garlic and butter sauce.	27.95
<i>New</i> Saffron Seafood Risotto Saffron risoto, with salmon, shrimp, and scallops.	29.95
Bouillabaisse A French Mediterranean classic - Assorted fresh fish, shell fish and potatoes in reduced fish broth and herbs. Done Cafe Med style. The Chef's favorite.	29.95
Cioppino Italian Classic - Assorted seafood in a tomato fish stock.	29.95
Paella Chicken, pork, linguica, and assorted seafood stewed with saffron rice.	29.95

Turf

New York Steak 16oz USDA Choice perfectly aged and charbroiled.	29.95
Filet Mignon 9oz Aged to perfection and charbroiled.	32.95
Rib Eye Hearty 16oz USDA Choice rib eye, pan seared and topped with our Matre'd butter.	30.95
<i>Add sauce to any steak: Dijon, Brandy peppercorn, red wine mushroom demi, Madiera wine mushroom demi.</i>	1.95
Filet Mignon Stuffed with Brie or Gorgonzola 9oz. Filet mignon aged to perfection, charbroiled to order then stuffed with your choice of Brie or Gorgonzola cheese, topped with a Madieria wine, rosemary, and mushroom sauce.	35.95
Tournedos Rossini Filet Mignon served on a butter crouton, topped with with seared Foie Gras, black truffle, and Madiera wine reduction.	44.95
Rack of lamb Seared & roasted lamb marinated in red wine and rosemary, topped with a red wine reduction.	29.95