

MEZEDES

CALAMARI

marinated until tender, floured, fried, served with tzatziki 15

CRAB STUFFED MUSHROOMS

roasted mushroom caps topped high with shredded crab, bubbling mozzarella, béarnaise 13

SEAFOOD

GF GARLIC TIGER PRAWNS

tiger prawns sautéed in hot garlic butter 15

PRAWN SAGANAKI

seared tiger prawns, baked with homemade tomato sauce and feta 16

GF BACON WRAPPED SCALLOPS

in hot garlic butter with cocktail sauce 15

FETA/OREGANO POTATO SKINS

mozzarella, feta, bacon, sprinkled oregano, sour cream on side 13

PULLED LAMB POUTINE

slow roasted lamb, homemade gravy, cheese curds, sprinkled feta 14

GF GRILLED GALINI RIBS

crisp & tender riblets, flame grilled, greek spices 16

CARNE

DOLMADES

hand-wrapped grape leaves with tender ground beef, rice, fresh herbs, homemade lemon-dill sauce 13

BUFFALO CHICKEN WINGS

one pound breaded wings.
hot or honey garlic 14

GF PESTO ESCARGOTS

baked with homemade pesto & cheese 12

V SPANAKOPITA

filo pastry wrapped with baby spinach, feta, fresh herbs 14

V ZUCCHINI WEDGES

battered & fried kolokithia (zucchini), tzatziki dipping sauce 14

V SAGANAKI FLAMBÉ

imported sharp greek sheep cheese (kefalograviera). Pan fried with egg crust, brandy flambé 16

VEGETARIAN

APPY PLATTER

grilled riblets, calamari, dolmades, spanakopita, pita, tzatziki, humus 32

MIX

DIPS

V BALSAMIC HUMUS

garbanzo beans, tahini, fresh garlic, extra virgin olive oil, balsamic reduction drizzle 8

V SPINACH & ARTICHOKE

chopped spinach, artichoke hearts, garlic, baked with crumbled feta, served with pita wedges 13

V TZATZIKI

strained greek yogurt, fresh garlic, shaved cucumber, dill 8

TARAMA SPREAD

creamy smoked carp caviar 8

SALADS

GF OPA OPA CHICKEN

mixed greens, tomatoes, cucumbers, grilled chicken breast, feta, homemade vinaigrette 20

GF V GREEK

tomatoes, cucumbers, red onions, green peppers, feta and our famous vinaigrette.
large 16 small 13

CAJUN CHICKEN

CAESAR

homemade croutons, grated parmesan, spicy grilled chicken breast 20

GF MEDI SALMON

grilled wild sockeye salmon, mixed greens, tomatoes, cucumbers, peppers, almonds, strawberry vinaigrette 24



GREEK

GF SOUVLAKI

greek spices, basted with extra virgin olive oil & lemon. Skewered on bamboo.
chicken 21

CAB® beef 24
lamb 24

mixed [any two skewers of the above] 24
prawn 26

GF ROAST LAMB

slow roasted new zealand lamb shoulder, crusted with a herb marinade 29

LAMB SHANK STIFADO

slow roasted in an herb infused tomato sauce 30

GF GRILLED RACK OF LAMB

australian rack of lamb, cut as chops [paidakia], marinated in extra virgin olive oil, oregano & lemon 37

MOUSAKA

baked layers of béchamel, herb infused ground beef, eggplant, zucchini, potato 25

CALAMARI

marinated until tender, floured, fried 23

DOLMADES

tender ground beef, rice, fresh herbs, hand-wrapped with grape leaves, with homemade lemon-dill sauce 22

V SPANAKOPITA

filo pastry wrapped in-house with baby spinach, feta, fresh herbs 21

PRAWN SAGANAKI

seared tiger prawns, baked with tomato sauce and feta 25

GF CHARBROILED GREEK RIBS

full rack broiled & grilled pork ribs, seasoned with lemon, olive oil, oregano 28

TWO PERSON GREEK PLATTER

beef souvlaki, chicken souvlaki, mousaka, calamari, dolmades, rice, roasted potatoes, greek salad, pita, tzatziki 52

STEAKS

THE BEST
QUALITY AAA BEEF
GUARANTEED



we take pride in our steaks being premium AAA/CAB®; hand selected and aged for 28 days, resulting in the ultimate flavour and tenderness.

GF TOP SIRLOIN

seasoned and charbroiled CAB® with oregano & herbs
8oz 27
10oz 31

CAB STEAK & PASTA

8oz premium CAB® with sautéed mushrooms
Lasagne 29
Spaghetti 27

GF NEW YORK

AAA Angus Alberta striploin; acclaimed for its full flavour
8oz 29
10oz 33
12oz 37

GF LOBSTER TAIL

5oz caribbean lobster tail, hot garlic butter, lemon, wine 26

GF GARLIC PRAWN SKEWER

seared and finished with our own garlic butter 12

GF SAUTÉED MUSHROOMS

sautéed with our own garlic butter and deglazed with lemon and wine 7

EXTRAS

GEORGE'S PLATTER FOR TWO

lamb souvlaki, chicken souvlaki, spanakopita, roast lamb, dolmades, rice, roasted potatoes, greek salad, pita, tzatziki finished with a piece of homemade bougasta 60

MY OPTIONS FOR SIDES

caeser or greek salad

+ rice & roast potatoes

or baked potato

+ fresh seasonal

-OR-

or try our

health wise option

low carb health wise option includes greek salad and fresh



V vegetarian items

GF items available as gluten free with selected sides, ask your server.

"SPECIALTIES"

we take pride in ensuring each menu item is exceptional, however these dishes just stand out.

CASUALS

GF METAXA BBQ RIBS
full rack of baby back pork ribs, grilled with a greek brandy bbq sauce 28

CHICKEN PACIFIC
home breaded chicken breast, cold water shrimp, shredded crab, mozzarella, béarnaise 24

GRILLED PARMIGIANO
grilled chicken breast, tomato sauce, grated parmesan, baked with mozzarella 23

CHICKEN CORDON BLEU
home breaded chicken breast, ham, mozzarella, cheese sauce 23

SCHNITZEL CORDON BLEU
home breaded pork, ham, mozzarella, sautéed mushrooms, homemade gravy 23

SCHNITZEL CHAMPIGNON
house breaded pork, sautéed mushrooms, homemade gravy 22

GF GRILLED SALMON AIOLI
6oz grilled wild sockeye salmon, lemon basil aioli 26

HALIBUT
6oz lightly coated, and pan seared in a lemon dill sauce 31

GF BAKED LOBSTER TAIL
5oz caribbean lobster tail, hot garlic butter, lemon, white wine 38

Ocean Wise 
Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

seasonal sauteed fresh vegetables with: teriyaki, cajun or curry.

- CHICKEN 20
- PRAWN + CHICKEN 23
- V VEGETARIAN** 19



SEAFOOD

STIRFRYS

PASTA

V PESTO
creamy homemade basil, pine nut, crushed garlic sauce 18
add chicken +5

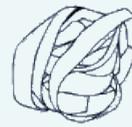
V ALFREDO CLASSICO
white wine alfredo 18
add chicken +5
baked with mozzarella +3

V MILANESE
baked with homemade tomato sauce and mozzarella 18

SEAFOOD ALFREDO
cold water shrimp, shredded crab, creamy white wine alfredo 20
baked with mozzarella +3

PRAWN ROSÉ
tiger prawns, sun dried tomatoes, tomato cream sauce, feta 24

-- for above choose --



fettuccini



penne

V MUSHROOM RAVIOLI
stuffed with mushrooms, pecorino romano & fontina cheeses and garlic, finished with homemade tomato sauce 22

LASAGNE
baked with our famous meat sauce 22

SPAGHETTI
our famous meat sauce, parmesan, chopped fresh parsley 18

-- salad not included with pastas --

KIDS

CHICKEN TENDERS
breaded chicken tenders, french fries, plum sauce 12

KIDS SPAGHETTI
signature meat sauce, parmesan 9

KIDS LASAGNE
layers of noodles, meat sauce, melted mozzarella 10

KIDS PIZZA CHEESE
tomato mozzarella 9
add chicken or ham +3