



APPETIZERS

DINNER MENU

ZIZIKI BREAD <i>broiled three cheese blend, Tzatziki sauce</i>	\$7
HUMMUS N PITA <i>cucumber, Kalamata olive</i>	\$9
SMALL AMERICAN GREEK SALAD <i>mixed greens, tomato, cucumber, onion, feta, kalamata olives, Tzatziki</i>	\$10
VILLAGE SALAD <i>locally grown tomatoes, cucumbers, olive oil, balsamic vinegar, feta, roasted garlic, kalamata olives, olive oil, balsamic vinegar, upcountry greens</i>	\$15
SLAB SALAD <i>romaine, cherry tomatoes, bacon crumble, crispy onions, creamy feta dressing</i>	\$15
SPINACH TIROPITAS <i>caramelized onion, mozzarella, feta, phyllo puff pastry, Tzatziki</i>	\$11
PITZA <i>three cheese blend, feta, tomato, garlic, basil</i>	\$10
PESTO PITZA <i>ziziki bread, feta, tomato, garlic, fresh basil, walnut pesto sauce</i>	\$12
SAUTEED MUSHROOMS <i>rosemary red wine reduction, feta, parmesan, pita</i>	\$12
CALAMARI STEAK <i>white wine, lemon, caper sauce, pita</i>	\$15
AHI TARTARE <i>fresh Ahi, capers, tomatoes, onions, cucumber, spicy Tzatziki, lavosh</i>	\$15
GNOCCHI BOLOGNESE <i>pork & beef meat sauce, house made gnocchi, parmesan</i>	\$16
APPETIZER PLATTER <i>hummus, olive tapenade, spicy falafels, bruschetta, Tzatziki, grilled pitas</i>	\$21
<u>ENTRÉE SALADS (served with grilled pita)</u>	
GRILLED CHICKEN CAESAR <i>romaine, mixed greens, local tomatoes, cucumbers, onion, Caesar, parmesan</i>	\$19
LAMB SALAD <i>American Greek salad, grilled Australian range lamb</i>	\$22
VEGGIE DELIGHT <i>hummus, falafels, choice of salad, sautéed veggies</i>	\$22
FISH SALAD <i>romaine, locally grown tomatoes, cucumber, olives, onion, creamy balsamic dressing, feta, parmesan</i>	\$MKT
<u>PASTA / ENTREE'S (served with grilled pita)</u>	
KEBOBS <i>served with sautéed veggies, grilled pita, rice pilaf, Tzatziki</i>	
CHICKEN \$22 LAMB \$26 FISH \$MKT STEAK \$26	
CHICKEN FETTUCCINI <i>mushrooms, caramelized onions, garlic basil cream sauce, parmesan</i>	\$22
ITALIAN SAUSAGE <i>onions, fennel, red bell peppers, marinara, penne, parmesan</i>	\$22
LAMB PASTA <i>onions, mushrooms, pepperoncini's, feta, penne, sundried tomato cream sauce, parmesan</i>	\$22
CHICKEN PARMESAN <i>pita crusted with fresh rosemary & basil, linguini, marinara, mozzarella, parmesan</i>	\$24
BOLOGNESE <i>pork, beef meat sauce, linguini, parmesan</i>	\$24
VEGETABLE GNOCCHI <i>seasonal vegetables, house made gnocchi, walnut pesto cream sauce, parmesan</i>	\$25
PUTTANESCA GNOCCHI <i>tomatoes, capers, olives, mushrooms, & garlic, parmesan</i>	\$25
Add chicken breast \$6 Add Johnny's fresh catch \$MKT	
MOUSSAKA <i>(Greek lasagna) roasted eggplant, potatoes, ground beef & lamb, tomato sauce, béchamel</i>	\$26
GREEK GOD'S PLATTER <i>Moussaka, Gyro, Spinach Tiropita, Tzatziki</i>	\$28
LAMB GNOCCHI <i>slow roasted lamb shank pulled off the bone, house made gnocchi, carrots, onions, spinach, fennel puree, feta</i>	\$30
CHEF'S FISH SPECIAL <i>Johnny's fresh catch, Chef's nightly creation</i>	\$MKT



APPETIZERS

Lunch Menu

ZIZIKI BREAD <i>broiled three cheese pita, Tzatziki sauce</i>	\$7
HUMMUS <i>grilled pita, cucumber, kalamata olives</i>	\$9
PITZA <i>three cheese blend, pita, feta, tomato, fresh basil</i>	\$10
SPINACH TIROPITAS <i>caramelized onion, feta, mozzarella, phyllo puff pastry, Tzatziki</i>	\$11
BRUSCHETTA <i>Kamuela tomatoes, feta, basil, herbs, olive oil, parmesan, grilled pita</i>	\$12
AHI TARTAR <i>fresh tuna, capers, tomatoes, cucumbers, onion, spicy Tzatziki, slaw, lavosh chips</i>	\$15
APPETIZER PLATTER <i>olive tapenade, spicy falafels, hummus, bruschetta, tzatziki, grilled pita</i>	\$21
<u>ENTRÉE SALADS (served with grilled pita)</u>	
CAESAR <i>Romaine, mixed greens, locally grown tomatoes, cucumber, onion, Caesar dressing, parmesan</i>	\$14
AMERICAN GREEK <i>locally grown tomato, feta, cucumber, onion, olives, Romaine, mixed greens, Tzatziki.</i>	\$14
....Add grilled chicken breast to any of the above salads \$5	
SLAB SALAD <i>romaine, marinated cherry tomatoes, applewood smoked bacon crumble, crispy onion, creamy feta dressing</i>	\$15
VILLAGE SALAD <i>feta, tomato, cucumber, kalamata olive, roasted garlic, olive oil, balsamic vinegar, greens</i>	\$15
AUSTRALIAN RANGE LAMB <i>"American Greek" with grilled lamb</i>	\$22
MEDITERRANEAN FISH <i>Waipoli Romaine, tossed w/ tomatoes, onions, cucumber, olives, feta</i>	\$MKT
<i>creamy vinaigrette, grilled fresh catch of the day</i>	
<u>PITA SANDWICHES (served with rice pilaf & Tzatziki)</u>	
SPICY FALAFEL <i>pan sautéed, topped with feta, onion, lettuce, tomato</i>	\$13
MEDITERRANEAN CHICKEN <i>broiled cheese pita, grilled mushrooms, onions, lettuce, tomato</i>	\$14
CCP <i>Caesar salad pita, grilled chicken breast, parmesan</i>	\$14
TERIYAKI CHICKEN <i>sautéed mushrooms & onions, sweet soy ginger glaze, Mediterranean slaw</i>	\$14
KALUA PORK <i>Inu steamed pork, sautéed Maui onion, dill scallionaise, Mediterranean slaw</i>	\$14
ZEUS LAMB BURGER <i>fresh ground beef & lamb, feta, pickled onions, mixed green, dill scallionaise, toasted brioche bun, served with roasted red potatoes</i>	\$16
LAMB GYRO <i>Australian range lamb, feta, onion, lettuce, tomato</i>	\$18
JOHNNY'S FRESH CATCH <i>dill scallionaise, roasted red peppers, Mediterranean slaw</i>	\$MKT
<u>ENTRÉES</u>	
CHICKEN PARMESAN <i>pita crusted w/ fresh rosemary & basil, linguini, marinara, mozzarella, parmesan</i>	\$25
KABOB'S <i>served with sautéed veggies, rice pilaf, grilled pita, and Tzatziki (combinations available)</i>	
CHICKEN \$22 LAMB \$26 STEAK \$26 FISH \$MKT	