

At Eos, we use only the freshest ingredients available, including local organic produce, local farm raised animals and superior quality imported fish.

[MEZEDES]

Taramosalata Carp roe, bread, olive oil and lemon dip	6	Imam Bayaldi Baby eggplant stuffed with tomatoes, onions, peppers, & herbs topped with kefalograviera cheese	9
Tzatziki Yogurt, cucumber, garlic and olive oil dip	6	Gigantes Giant butter beans baked with fresh herbs in olive oil and tomato sauce	9
Skordalia Garlic, potato and olive oil dip	6	Moussaka Layers of zucchini, eggplant, potatoes and beef topped with béchamel cream	13
Hummus Chick peas, lemon juice and tahini dip	6	Pastitsio Layered macaroni and meat sauce topped with béchamel cream	13
Tyrokafteri Fiery feta cheese spread	6	Souvlaki Sticks (price per stick)	
Melitzanosalata Roasted eggplant spread	6	• Pork	6
Three Dip Combination Choice of any 3 dips or spreads	16	• Lamb	9
Feta & Kalamata Olives Feta cheese, and Kalamata olives marinated in olive oil, oregano	9	• Chicken	6
Dolmades Rice filled grape leaves seasoned with herbs, lemon and olive oil	8	Spanakopita Crispy baked phyllo filled with spinach and feta cheese	8
Saganaki Kefalograviera cheese flambé	9	Kolokythakia Zucchini slices lightly battered and fried served with Skordalia dip	9
Keftedes Greek style meatballs served with tzatziki dip	9	Grilled Octapodi Grilled octopus with olive oil and vinegar	16
Pikilia Loukaniko, Keftedes, Spanakopita and Kefalograviera cheese	18	Kalamarakia Fresh calamari served with lemon	14
Loukaniko Grilled Citrus infused pork sausage	9	• Grilled or Fried	
		Thalassa Combination Grilled Octapodi, Kalamarakia and Shrimp	22

20% gratuity added for parties of 6 or more • \$20 minimum per credit card / 3 credit cards maximum per table

[SOUP & SALADS]

Avgolemono Chicken, lemon, egg and rice soup	7
Fakies Lentil bean and vegetable soup	7
Elliniki Salata (greek) Romaine lettuce, vine tomatoes, cucumbers, green peppers, red onions, Kalamata olives, feta and pepperoncini served with home-made Greek dressing	12
Horiatiki Salata Tomatoes, cucumbers, red onion, feta cheese and green bell peppers served with olive oil and red wine vinegar	12
Prassini Salata (green) Chopped romaine lettuce, green onion, dill, olives and feta served with olive oil and red wine vinegar	10
Roka Salata Baby arugula, fresh watermelon and toasted almonds served with lemon, olive oil and red wine vinegar	12

[SIDES]

Seasoned Homemade Fries Hand cut fries seasoned with sea salt and oregano	6
Sautéed Spinach Spinach sautéed with roasted peppers and onions	6
Lemon Potatoes Greek style roasted potatoes marinated in lemon juice and oregano	6
Rice Pilaf	6
Horta Steamed dandelion greens served with lemon and olive oil	7
Fasolakia Braised green beans in a light tomato sauce	7
Vegetable of the Day	7

[MAIN COURSE]

Char-grilled Fresh Fish Catch of the day Whole Fish with olive oil, oregano and sea salt Choice of two sides	MP
Grilled Lamb Chops Char-grilled marinated lamb chops Choice of two sides	MP
Kotopoulo me Prassa Saute chicken breast filets with leeks in a lemon butter sauce served with rice pilaf	25
Brizola Skirt Steak char-grilled to taste Choice of two sides	28
Garithes Saganaki Broiled tiger shrimp with feta cheese and tomato sauce served with rice pilaf	32
Char-grilled Chicken & Potatoes Char-grilled and deboned half chicken seasoned with oregano and lemon served with lemon potatoes	20
Grilled Salmon Char-grilled salmon filet with oregano, olive oil and sea salt Choice of two sides	25

EOS Burger 14
8 oz. ground beef burger topped with crumbled feta cheese, served with tzatziki sauce, fresh tomato cucumber and onion salsa and seasoned homemade fries