

DINNER MENU

ENTREES

<u>GYROS PLATE</u> GRILLED GYROS (LAMB AND BEEF) - ROASTED RED POTATOES - SAUTÉED VEGETABLES - TZATZIKI	22
<u>GYROS YEMISTÁ</u> (STUFFED GYRO) - SPINACH TOMATO FETA HONEY - ROASTED RED POTATOES - SAUTÉED VEGETABLES - TZATZIKI	22
<u>ARNÍ STÓ FOÚRNO</u> (OVEN ROASTED LAMB) ROAST LEG OF LAMB - THYME LAMB JUS – PARMESAN HERBED ORZO - BUTTER BRAISED GREEN BEANS	23
* <u>ARNÍ KEBABS</u> (LAMB KEBABS) ALL-NATURAL COLORADO LAMB - BELL PEPPER ONION HERBED RICE - BUTTER BRAISED GREEN BEANS – TZATZIKI	26
<u>ARNÍ GIOUVÉTSI</u> (LAMB SHANK) BRAISED ALL NATURAL COLORADO LAMB SHANK - HOUSE TOMATO SAUCE - FETA HERBED ORZO - SAUTÉED VEGETABLES	28
<u>ARNÍ PETHÁIKIA</u> (LAMB RIBS) - SLOW BRAISED - BALSAMIC REDUCTION - GARLIC MASHED POTATOES - BUTTER BRAISED CARROTS	28
* <u>BRIZÓLE</u> (PORK CHOP) MARINATED GRILLED 12OZ BONELESS PORK CHOP - BOURBON MUSHROOM CREAM - GARLIC MASHED POTATOES - SAUTÉED VEGETABLES	24
* <u>SOUVLÁKI</u> (SKEWERS) MARINATED GRILLED PORK TENDERLOIN - HERBED RICE - BUTTER BRAISED GREEN BEANS – TZATZIKI	22
<u>SOUZOUTKÁKIA MÉ MAKARÓNIA</u> (PASTA WITH MEATBALLS) ALL NATURAL COLORADO BEEF MEATBALLS - HOUSE TOMATO SAUCE - PARMESAN - FETTUCCHINI - GARLIC BREAD	22
* <u>KÓTÁ MÉ KÁPARI</u> (CHICKEN AND CAPERS) ALL NATURAL CHICKEN BREAST - WHITE WINE CAPERS OLIVES ONION - STEWED TOMATO - PARMESAN - GARLIC MASHED POTATOES	23
<u>KÓTA MAVRODÁPHNE</u> (CHICKEN IN PORT WINE SAUCE) ALL NATURAL CHICKEN BREAST MUSHROOM ONION PORT WINE SAUCE - FETTUCCHINI - GARLIC BREAD	23
<u>GARÍDES MAKARÓNIA</u> (SHRIMP PASTA) SAUTÉED SHRIMP AND BABY CLAMS - LOBSTER FUMÉT ONION GARLIC TOMATO WHITE WINE BUTTER SAUCE - FETTUCCHINI - GARLIC BREAD	26
* <u>SÓLOMOS</u> (SALMON) PAN SEARED SCOTTISH SALMON - LEMON DILL CAPER BEURRE BLANC HERBED RICE – SAUTÉED SPINACH	27
<u>PSÁRAS STIFÁDO</u> (FISHERMAN'S STEW) STEWED SCOTTISH SALMON SHRIMP MUSSELS BAY SCALLOPS BABY CLAMS TOMATO CARROT CELERY LEEK PEARL ONION POTATO - LOBSTER FUMÉT GARLIC BREAD	28
<u>GREEK CASSEROLE</u> GROUND LAMB AND BEEF - TOMATO CINNAMON NUTMEG - BÉCHAMEL CREAM	
PASTITSIO - BUTTERED PASTA - PARMESAN	20
MOUSSAKA - ROASTED POTATO AND EGGPLANT	22
<u>MELITZANÁ YEMISTÁ</u> (STUFFED EGGPLANT) SPINACH TOMATO FETA HONEY BASIL TOMATO SAUCE - FETTUCCHINI - SAUTÉED SPINACH	22
<u>KOTÓPITA</u> (CHICKEN PIE) ALL NATURAL GROUND CHICKEN - BRAISED VEGETABLES - IMPORTED CHEESE - FILO - HERBED RICE - SAUTÉED SPINACH - ROASTED RED PEPPER COULIS	22
<u>MEDITERRANEAN MAKARÓNIA</u> (PASTA) TOMATO ONION CAPERS GARLIC - WHITE WINE BUTTER SAUCE - SPINACH - FETTUCCHINI - FETA - GARLIC BREAD	20
ADD ALL NATURAL CHICKEN BREAST, GYROS OR SHRIMP \$5	
SCOTTISH SALMON FILET \$10	
GLUTEN FREE PASTA UPON REQUEST \$3	

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food born illness. This is NOT a celiac friendly restaurant. food is cooked in a kitchen where gluten is present. 20% gratuity added for parties of six or more

* = GLUTEN FREE



Jake & Telly's

G R E E K T A V E R N A

KALI OREXI! BON APPETIT!