APPETIZERS CHAR-GRILLED OCTOPUS

Red Onion, Arugula, Balsamic Vinaigrette. BAKED FETA AND TOMATO 13 Baked Imported Greek Feta and Ripe Tomatoes with Fresh Herbs. Topped with

Our Balsamic Vinaigrette STUFFED PETITE PEPPERS Petite Peruvian Sweet Red Peppers Stuffed with Asiago, Feta, Mozzarella, Fresh Herbs. Topped with Balsamic Vinaigrette.

FRESH P.E.I. MUSSELS 15 Garlic, Shallots, White Wine

FRIED CALAMARI 19 Fresh Calamari, Dusted w/our Gluten-Free Flour Mix. With Aioli/Cocktail **NOT A DEDICATED GLUTEN FREE DEEP FRYER**

19

12

5

NICK'S CALAMARI Lightly Breaded (Gluten Free Flour), Pan-fried w/Garlic, Lemon & Pepperchinis. Cocktail & Aioli. **NOT A DEDICATED GLUTEN FREE DEEP FRYER**

FRIED ZUCCHINI Freshly Cut to Order. Lightly Breaded in our Gluten Free Flour and fried. Served with Hummus Spread. **NOT A DEDICATED GLUTEN FREE DEEP FRYER**

MEDITERRANEAN SPREADS 13 Tzatziki, Hummus and Whipped Feta. Served with Gluten Free Crackers FRESH BEETS 11

Marinated w/ Garlic, Virgin Olive Oil, Balsamic Vinegar, Red Onion & Herbs

SOUP: Greek Chicken Egg Lemon (GF) or Soup of the Day

ADD CHICKEN (\$4.50) or SHRIMP (\$7.00)

CHOPPED SALAD Spring Greens, Tom, Onion, Chick Peas, Feta, Kalamata Olives, House Vinaigrette. 16. 13 CAESAR SALAD Romaine, Parmesan Cheese, and our

ιG. 13 Caesar Dressing. SPECIFY NO CROUTONS

SPINACH & BLEU CHEESE SM. 7 Toasted Almonds, Dried Cranberries and Our House Poppy Seed Dressing LG. 13

ARUGULA & MOZZARELLA Artichokes, Tomatoes, Pesto Vinaigrette ιG. 13

ROASTED BEET & WALNUT Fresh Goat Cheese, Red Onion, Spring Mix of Baby Lettuce, House Vinaigrette

BURGERS

SERVED ON GLUTEN FREE BUN

IO oz BLACK ANGUS CHAR-BROILED FRESH-LY GROUND AND PRESSED IN-HOUSE W/FRENCH FRIES OR SOUP/OTHER SIDE \$1 EXTRA

THE "CLASSIC" CHEESEBURGER Double American Cheese, Lettuce, Tomato, 17 Onion, Ketchup and Mayo

ATHENS BISTRO BURGER Feta Cheese, Spring Greens, Red Onions, Kalamata Olives and Tzatziki Sauce

BLEU CHEESE BURGER Topped with Apple-Wood Smoked Bacon, 1*7*.5 Arugula, Caramelized Onions, and Aioli

MANCHEGO & JALAPEÑO Sautéed Jalapeño, Aioli, House Chipotle Ranch 17.5 Dressing, Manchego Cheese, Carm. Onions HORSERADISH CHEDDAR

Double Cheddar, Grilled Onion, Lettuce, Tomato, and House Horseradish Mayo

GOAT AND PESTO BURGER House Basil Pesto, Goat Cheese, Sautéed 17.5 Mushroom, Carm. Onion, House Aioli

YOU MAY SUBSTITUTE CHICKEN BREAST OR PORTOBELLO ON ANY BURGER

SANDWICHES

SERVED ON GLUTEN FREE BUN

INCLUDES: FRENCH FRIES OR SOUP SUB OTHER SIDE \$1.00 EXTRA

RIBEYE SANDWICH 80z Black Angus Ribeye, Provolone, Grilled Onions, Garlic Aioli, Fresh Arugula Dressed in Horseradish Vinaigrette.

PORTOBELLO SANDWICH Char-Grilled Marinated Portobello, Spinach 16 Aioli, Pesto, Mozz Cheese, Roasted Red Pepper

ITALIAN SAUSAGE With Sautéed Onions and Greens Peppers, Mozzarella. Italian Roll. Marinara on Side. 17

GRILLED PORK TENDERLOIN Fresh Pork Tenderloin, Cilantro-Lime Aioli, 17 Caramelized Onion, Jalapeño Slaw, Tomato

CHICKEN RIGANATO SANDWICH Lemon Oregano Grilled Chicken, Tzatziki, 17 Greek Potato Wedges, Provolone, Giardiniera

MAMACITA CHICKEN SANDWICH Grilled Chicken Breast, House Chipotle Ranch, 17 Mozzarella, Carm. Onions, Cilantro Aioli, Bacon, Roast Jalapeno



(WE ARE NOT A GLUTEN FREE ESTABLISHMENT. WE DO TAKE GREAT CARE IN **CROSS CONTAMINATION FOR OUR GLUTEN ITEMS)**

KEBOBS

CHAR-BROILED WITH ONIONS, **RED & GREEN BELL PEPPERS.** WITH HOUSE TZATZIKI **INCLUDES: FRENCH FRIES OR SOUP** SUB DIFFERENT SIDE DISH \$1.00 EXTRA **SPECIFY NO PITA BREAD**

LEMON OREGANO CHICKEN 19.5 SPICY MORROCCAN CHICKEN 19.5

ORANGE HABENERO CHICKEN 19.5

GREEK STYLE PORK TENDERLOIN ALL KEBOBS SEASONED WITH GOURMET RUBS AND

SIDES

INFUSED OILS FROM GALENA GARLIC COMPANY

LEMON-OREGANO FRENCH FRIES *NOT COOKED IN A DEDICATED ROASTED POTATOES GLUTEN FREE DEEP FRYER**

HERB-ROASTED VEGETABLES SMASHED GARLIC

BABY REDS

22

BRAISED SWEET PEAS w/ HERBS, TOMATO

RICE PILAF W/GREEK

TOMATO SAUCE

STEAMED BROCCOLI

OF ONE OF OUR SIDE DISHES CHICKEN RIGANATO Papa Nick's Famous Slow Roasted Half Chicken, Extra Virgin Olive Oil,

STEAKS, CHOPS &

ALL ENTREES COME WITH YOUR CHOICE

LAMB CHOPS Five, Prime, Center-cut Colorado Chops, Char-Grilled with House Rub

Lemon, Oregano, and Fresh Garlic & Herbs

RIBEYE STEAK 31 12 oz Superior Black Angus, Char-Grilled 39 16 oz with House Rub, House Au Jus

FILET MIGNON MEDALLIONS Two or Three 4 oz Superior Black Angus.. (2)

Char-Grilled. House Au Jus. ADD 5 GRILLED JUMBO SHRIMP \$7.00 (3)

CHICKEN & LAMB CHOPS

Our Chicken Riganato and 2 Char-Grilled Lamb Chops. The Perfect Feast.

PORK CHOPS, CHAR-GRILLED 2 Prime Center-cut 8oz Chops. House Rub.

RIGANATO MIXED GRILL

2 Colorado Center-cut Lamb Chops, 80z Center-cut Pork Chop, Italian Sausage.

PORK TENDERLOIN Sautéed with Capers, Mushrooms, Fresh Herbs Lemon Wine Sauce. SPECIFY NO FLOUR

SEAFOOD

ALL SEAFOOD COMES WITH YOUR CHOICE OF ONE OF OUR SIDE DISHES (EXCEPT SHRIMP/MUSSELS)

FRESH SEAFOOD OF THE DAY

Market Fresh, Wild Caught, Seafood Selection Delivered Daily. Ask Your Server.

SHRIMP POMODORO Fresh Jumbo Shrimp Sauteed with Greek Feta, Tomatoes, Wine, Fresh Herbs. Over Rice

SHRIMP CON AGLIO E OLIO Fresh Jumbo Shrimp Sautéed with E.V.O.O., Garlic, Lemon, Wine, and Fresh Herbs. Over Rice Pilaf

LAKE SUPERIOR WHITEFISH Fresh, Wild Caught, Broiled with Sautéed 26 Mushrooms, Capers, Shrimps, Lemon & Wine

GINGER'S WILD SALMON Fresh, Wild Caught, Char-Grilled, with Fresh Ginger, Honey, Brown Sugar Glaze

FRESH MUSSELS & G.F. PENNE Vodka Tomato Cream Sauce. Spicy or Not.

SAUCES. WE MAKE A THIN CRISPY GLUTEN FREE CRUST.

22

44

29

37

26

MP

26

26

27

BUILD YOUR OWN

STARTS WITH OUR CLASSIC THIN CRUST DOUGH, HOMEMADE SAUCE AND CHEESE BLEND INGREDIENTS: \$2.00 (**DOUBLE)

Italian Sausage

◆ Pepperoni

◆ Canadian Bacon

◆ Bacon Ground Beef ● Italian Beef ● Shrimp** ● Chicken** Anchovies ● Feta ● Ricotta ● Goat Cheese** Green Pepper ● Spinach ● Mushroom ● Tomato ● Onion Black /Green/ Kalamata Olive • Jalapeño • Gadiniera Pineapple • Red Pepper • Artichoke** • Capers

GLUTEN FREE PIZZA

Fresh Beets**● Broccoli**● Fresh Basil ● Fresh Garlic SPECIALTY PIZZAS

THE RIGANATO

Italian Sausage, Black Olive, Green Pepper, Onion, House Tom Sauce, 4 Cheeses PESTO & ARTICHOKES

With Thin Sliced Grilled Chicken, Roast- 10" ed Red Peppers, Feta & Mozzarella Cheese. THE SPICY "MAMACITA"

Fresh Jalapeno, Garlic, Chipotle Ranch, 10" 19 Bacon, Tomato, Red Onion, Manchego

MEAT CRAVER'S

Pepperoni, Italian Sausage, Bacon, Canadi- 10" 21 an Bacon, Italian Beef, 4 Cheese Blend

RUSTIC WHITE PIZZA

Olive Oil, Ricotta, Feta, Mozzarella, Arti- 10" 19 chokes, Spinach, Tomatoes, Black Olives

SAUSAGE ALLA VODKA

House Vodka Sauce, Italian Sausage, Sun *10*" 19 Dried Tomatoes, Fresh Basil, Mozzerella

GLUTEN FREE PASTA

ALL MADE WITH GLUTEN FREE PENNE PASTA

PENNE AL PESTO

Gluten Free Pasta Tossed with Pesto, Artichokes, Roasted Red Peppers, and Feta Cheese ADD SAUSAGE \$3/CHICKEN \$4.50/SHRIMP \$7.00

PENNE AL SALSICCIA Italian Sausage, Marinated Baby Sweet Red

Peppers, House Vodka Sauce, Fresh Parm.

PENNE ALLA PRIMAVERA

Tossed with Fresh Broccoli, Roasted Red Peppers, Garlic, Tomatoes, Lemon and Wine. Topped With Fresh Parmesan.

ADD SAUSAGE \$3/CHICKEN \$4.50/SHRIMP \$7.00

HAILEY'S PENNE

Sun-Dried Tomatoes, Fresh Broccoli, House Tomato Cream Sauce, Parmesan Cheese

GEORGIA'S PENNE

House Pesto, Fresh Spinach, Roasted Red Peppers, Char-Grilled Portobello Mushroom.

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