

## APPETIZERS

<b>Tyropita (Cheese Pie)</b>   Crispy Greek phyllo pastry filled with feta cheese	11
<b>Spanakopita (Spinach Pie)</b>   Crispy Greek phyllo pastry filled with spinach & feta cheese	11
<b>Dolmades</b>   Homemade grapevine leaves stuffed with rice & herbs	12
<b>Keftedes</b>   Pan-fried meatballs served with a mint yogurt dipping sauce	12
<b>Baked Shrimp Saganaki</b>   Baked with tomato, feta & fresh herbs	16
<b>Grilled Lamb Riblets</b>   Lemon & oregano	14
<b>Baked Warm Honeyed Feta</b>   With a touch of gorgonzola, dates, thyme & honey	14
<b>Zucchini Cakes</b>   Manouri and mint yogurt sauce	14
<b>Spiced Lamb Sausage</b>   Grilled halloumi cheese, shaved sweet onion	14
<b>Fried Calamari</b>   Soaked in buttermilk, tossed in organic blue corn meal, pepperoncini aioli	15
<b>Oktapodi</b>   Char-grilled octopus, shaved sweet onions, drizzled with a red wine marinade	16
<b>Famous Greek Platter</b>   Assortment of Feta cheese, olives, dolmades, saganaki, oktapodi, keftedes, spinach pie, hummus & tzatziki	26

## SPECIALTY SALADS

**Tossed Green Salad \* Famous Greek Salad \* Caesar Salad \* Gorgonzola Salad \* Mozzarella Salad**  
Small 8, Large 11

<b>Dill Salad</b>   Romaine, dill, feta, scallions, endive & cucumbers	13
<b>Arugula Salad</b>   Arugula, endive, apricot, cranberry, gorgonzola	13
<b>Horiatiki Salad</b>   Vine ripe tomatoes, feta, cucumbers, onions, olives, peppers	15
<b>All-Season Salad</b>   Romaine, endive, bosc pear, onions, olives, cucumbers, vine tomatoes, toasted walnuts & gorgonzola	15
<b>Five Shades of Green</b>   Cucumbers, Avocado, Granny Smith apples, pistachios, gorgonzola, golden raisins	16
<b>Add Grilled Chicken</b> 7	
<b>Add Grilled Shrimp (4)</b> 9	
<b>Add Grilled Salmon</b> 9	

## GREEK SPREADS

<b>Hummus</b>   Chick peas & garlic	9
<b>Avocado Cilantro Hummus</b>	10
<b>Melitzansolata</b>   Roasted eggplant	10
<b>Roasted Bean Dip</b>   Seasoned white bean, tomato & dill	10
<b>Cherry Pepper Hummus</b>	10
<b>Tzatziki</b>   yogurt, cucumber, garlic & dill	10
<b>Tyrokafteri</b>   Feta & hot peppers	10
<b>Dip Sampler</b>   Choice of any three	16
<b>Cucumber Sticks</b>	4

## GREEK PLATTERS & SANDWICHES

Platters are served with pita bread, greek salad, and tzatziki sauce.  
Sandwiches are served wrapped in pita bread with lettuce, tomato, onion & tzatziki sauce. (S) sandwich, (L) lunch (D) dinner

<b>Souvlaki</b>   Chunks of marinated charcoal grilled chicken or pork (select one)	(S)9 (L)16 (D)23
<b>Befteki</b>   Ground sirloin beef pattys seasoned with fresh herbs	(S)9 (L)16 (D)23
<b>Falafel</b>   Fried vegetables and chick peas	(S)9 (L)16 (D)23
<b>Gyro</b>   Lamb & Beef seasoned with fresh herbs and roasted on a rotisserie	(S)9 (L)16 (D)23
<b>Shrimp</b>   Skewered shrimp with lemon, olive oil & herbs	(S)12 (L)20 (D)30
<b>Tri-Combination Platter</b>   Gyro, Falafel & choice of Chicken or Pork Souvlaki	(L)17 (D)27

## FAMOUS DEEP DISH PIZZA

<b>Personal Cheese (12")</b>   Customize to taste: pepperoni, sausage, green peppers, onions, mushrooms, eggplant, Chicken cutlet, pineapple, ham, bacon, spinach, gyro, grilled chicken WHITE PIZZA AVAILABLE UPON REQUEST (Add 1.25 each Topping)	13
<b>BBQ pizza</b>   BBQ Chicken, Pineapple, Jalapeno & feta cheese	15
<b>FGK Salad Pizza</b>   Roasted Pepper & Garlic Vinaigrette	15
<b>Hummus Pizza</b>   Goat cheese, Kalamata olives, sliced yukon potato, cherry peppers & olive oil	16
<b>Seafood Pizza</b>   Mussels & shrimp with pine nuts, basil & lemon zest	18

## SANDWICHES

Served 11 am- 5 pm

<b>Roasted Turkey</b>   Oven roasted turkey, cheddar, bacon, arugula & roasted bean dip	13
<b>Grilled Chicken Wrap</b>   Crushed potato chips, bacon, lettuce, tomato with avocado, cilantro & jalapeno mayo	13
<b>Tuna Avocado Sandwich</b>   Sold white tuna tossed with chunks of avocado, spinach, tomato, light mayo & touch of dijon mustard	13
<b>Jack Chicken Wrap</b>   Avocado corn salsa, jack cheese & lettuce	14
<b>Lamb Meatball</b>   With mint yogurt sauce, cucumbers, olives & crumbled feta cheese	14
<b>Greek Wrap</b>   Grilled chicken, Halloumi cheese, dandelions, oil & vinegar	15
<b>Sliced Prime Strip Steak</b>   Melted jack cheese & horseradish cream	16
<b>Lobster Roll</b>   Chunks of Maine Lobster, mayo & herb butter	16

## BURGERS

All 8 oz. Angus beef burgers are grilled to your desired perfection & served with french fries

<b>Hamburger</b>   Choose your cheese: American, Cheddar, Feta, Gorgonzola, Swiss & any toppings: Lettuce, Tomato, Pickles, Onions add 1.00 avocado & bacon	12
<b>FGK Burger</b>   With white cheddar, bacon and spicy ketchup	13
<b>Lamb Burger- Greek Style</b>   Tzatziki, Cucumber, Feta & Olives	14

## WINGS

<b>Crispy Sriracha Wings</b>   Served with creamy bleu cheese	12
<b>Honey BBQ Wings</b>   Served with creamy bleu cheese	12

## ENTRÉES

<b>Risotto Stuffed Peppers</b>   Lamb, beef, fresh herbs over roasted marinara	19
<b>Rigatoni</b>   With creamy beef & lamb Ragù, dollop of ricotta, fresh herbs	19
<b>Pastitsio</b>   Layers of seasoned ground beef and lamb, pasta, topped with a creamy béchamel sauce	23
<b>Mousaka</b>   Casserole layers of grilled eggplant, potatoes spiced ground lamb and béchamel sauce	23
<b>Lemon-Herb Organic Chicken</b>   Organic roasted free range chicken	25
<b>Organic Salmon Wrapped in Phyllo</b>   baked with spinach and feta	26
<b>Arnesia Paidaka</b>   Roasted rack of lamb with fresh herbs	34
<b>Steak Frites</b>   12 oz Prime Aged Strip Steak, grilled & served with fries and our signature Mediterranean chimichurri	34

## SIDES

<b>French Fries</b>	6
<b>Oven Roasted Potatoes</b>	6
<b>Spanakorizo Rice</b>   Jasmine rice sautéed with feta cheese & spinach	8
<b>Horta</b>   Steamed dandelion greens with olive oil & lemon	7
<b>Sautéed Spinach or Mushrooms</b>	6
<b>Sriracha Fries</b>   with bleu cheese dipping sauce	7
<b>Avglemono Soup</b>   Traditional Greek Soup made with egg, lemon, chicken broth & rice	6



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