

SOUP σούπα

CHICKEN AVGOLEMONO 3.95
A traditional soup made with a broth of lemon, egg and chicken.

APPETIZERS ορεκτικά

HOT ITEMS

CALAMARAKIA TIGANITA Not even in the Greek Isles will you find a dish like this! Baby squid dipped in Symeon's original batter, deep-fried to a crisp golden brown and sprinkled with Symeon's Seasonings.	10.95
MELITZANES TIGANITES Fresh eggplant, deep fried and sprinkled with Symeon's seasonings.	7.95
KREATOPITA Ground beef, sautéed onions and feta cheese wedged between layers of buttery filo pastry and baked to a golden brown.	2.95
SPANAKOTIROPITA Spinach and feta cheese wedged between layers of buttery filo pastry and baked to a golden brown.	2.95
SAGANAKI A unique blend of bubbling kasseri cheese and Greek sausage seasoned with ouzo, oregano and lemon.	7.95
SAMPLER PLATTER A combination of fried calamari, fried eggplant and stuffed grape leaves.	13.95
SYMEONS FETA FRIES Our french fries with sprinkled with feta cheese and Symeon's Spices.	3.95

COLD ITEMS

GREEK APPETIZER A full platter of Greek delights. Chunks of feta and Kasseri cheeses, dolmades, artichoke hearts, roasted sweet peppers, Greek Kalamata olives, pepperoncinis and fresh vegetables surrounding a bowl of Tzatziki dip.	8.95
MELITZANA SALATA Roasted eggplant finely chopped and blended with olive oil, red wine vinegar, roasted red peppers, and garlic.	7.50
DOLMADES Grape leaves stuffed with seasoned rice and garnished with feta cheese.	5.75
TARAMOSALATA A delicate Greek caviar spread garnished with tomatoes, onions and olive oil.	7.95
TZATZIKI DIP Our zesty garlic, yogurt and cucumber dip.	5.50
GREEK OLIVES AND BREAD	6.95
ROASTED PEPPERS, OLIVES, AND ONIONS	6.95
FETA CHEESE AND BREAD	6.50
YOGURT SAUCE AND BREAD	4.50

ENTREES εντράδα

All entrees are served with a salad and warm bread.
Rice pilaf is available with all entrees for an additional 1.75 • Extra Yogurt .50 each.

MEATS κρέατα

If you prefer, your Souvlaki can be prepared with all lamb for an additional charge of 1.50 per skewer.

SOUVLAKI PLATTER SINGLE 12.25 – DOUBLE 14.95
Greek shish-ka-bob served over a salad with yogurt sauce.

GYRO PLATTER SINGLE 12.25 – DOUBLE 14.95
Lean, seasoned ground beef charbroiled and served over a salad with yogurt sauce.

MIXED GRILL 14.95
A skewer of our Greek Shish-ka-bob and a beef gyro patty served over a salad with yogurt sauce.

CHICKEN & SOUVLAKI COMBINATION PLATTER 14.95
Single breast of Thracian Chicken and a skewer of Souvlaki over a Salad with yogurt sauce.

CHICKEN & GYRO COMBINATION PLATTER 14.95
Single breast of Thracian Chicken and a beef gyro patty over a salad with yogurt sauce.

LAMB CHOPS 22.95
Select cuts of fresh, loin chops, charbroiled to perfection, and garnished with lemon, Symeon's spices and stuffed grape leaves. Choice of rice pilaf, french fries or baked potato.

NEW YORK STRIP STEAK 17.95
Our strip steaks are charbroiled to order and dressed with onion rings. Symeon's spices added upon request. Served with your choice of baked potato, French fries or rice pilaf.

PASTICHO 12.95
Tender macaroni combined with a savory tomato, sautéed onion and beef sauce then topped with Symeon's béchamel.

MOUSAKA 12.95
A traditional Mediterranean casserole with layers of eggplant and our seasoned beef sauce topped with Symeon's béchamel.

CHICKEN κοτόπουλο

THRACIAN CHICKEN SINGLE 12.25 – DOUBLE 14.95
Fresh, boneless, skinless chicken breasts marinated and charbroiled. Served with rice pilaf.

LEMON-ROSEMARY CHICKEN SINGLE 12.25 – DOUBLE 14.95
A low cholesterol and low sodium version of our Thracian chicken.
Salad served with salt free dressing and without feta cheese. Served with a baked potato.

CHICKEN FLORENTINE 13.95
Our chicken breast is stuffed with spinach and feta cheese, topped with Kasseri cheese and a hint of wine, then baked to a golden brown. Served with rice pilaf.

CHICKEN KA-BOB SINGLE 13.95 – DOUBLE 17.95
Charbroiled skewer of cubed, marinated chicken breast and fresh vegetables served with rice pilaf.

ENTREES εντράδα

All entrees are served with a salad and warm bread. Rice pilaf is available with all entrees for an additional 1.75

SEAFOOD θαλασσινά

- PSARI STO FILO** 16.95
A fresh haddock fillet in a creamy white wine, mushroom and cream cheese sauce and wrapped in filo pastry.
- CALAMARAKIA PLATTER** 16.95
Symeon's famous batter-dipped squid, deep fried to a golden brown. Served with french fries and a salad on the platter.
- SYMEON'S FRESH DEEP FRIED HADDOCK** 12.95
Hand battered haddock served with choice of french fries, rice pilaf or baked potato with a salad on the platter.
- SHRIMP PORTO LAGO** SINGLE 13.95 – DOUBLE 19.95
Shrimp flat grilled with olive oil, lemon and white wine. Served with a vegetable kabob, rice pilaf and a side of Porto Lago Sauce.
- BAKED BOSTON HADDOCK** 14.95
Fresh haddock enhanced with Symeon's seasonings, butter and lemon. Served with rice pilaf.
- MEDITERRANEAN BAKED HADDOCK** 14.95
This entrée is low in cholesterol and sodium. Fresh haddock topped with a medley of diced pepperoncinis, calamata olives, tomatoes and onions. The salad is served with a salt-free dressing and without feta cheese. This entree is served with a baked potato.
- TILAPIA FLORENTINE** 15.95
This mild white fish is stuffed with spinach, and feta cheese, topped with Symeon's pita bread crumbs and baked with a taste of white wine. Served with rice pilaf.
- GRILLED SALMON** 16.95
Fresh fillet of salmon basted in a light lemon & olive oil blend. Served with rice pilaf and a grilled vegetable kabob.

VEGETARIAN γεύμα λαχανικών

- MELITZANES YEMISTES STO FOURNO** 12.95
Our baked eggplant casserole. Fresh eggplant is sprinkled with feta cheese and then layered with a medley of simmered vegetables and topped with grated kasseri cheese.
- FASOLAKIA** 12.95
Green beans baked in a light tomato sauce with a medley of fresh vegetables over white rice.
- ARAKAS** 12.95
Green peas in a light tomato sauce with a medley of fresh vegetables over white rice.
- GRILLED VEGETABLE KABOB** SINGLE 9.95 – DOUBLE 13.95
Red and green sweet bell peppers, spanish onions, zucchini and yellow squash marinated and charbroiled. Served over white rice.

SALADS σαλάτες

All salads are served with Symeon's house dressing.

TOMATO SALAD Freshly cut tomatoes, topped with feta cheese, onions, olives and Greek oregano.	6.95
GREEK SALAD Crisp green lettuce combined with onions, tomatoes, Kalamata olives and feta cheese.	5.25
GREEK SALAD FOR TWO Our salad more than doubled.	9.50
ANTIPASTO A large Greek salad embellished with chunks of feta and kasseri cheeses, pepperoncini, dolmades and roasted peppers.	6.95
ANTIPASTO FOR TWO Twice as much and maybe more.	10.95
GREEK CHICKEN SALAD Symeon's Greek Salad topped with chilled strips of Thracian chicken, artichokes, roasted peppers, feta cheese and pita bread croutons.	10.95
EGGPLANT SALAD Symeon's Greek Salad topped with crispy fried eggplants, artichokes, roasted peppers and feta cheese.	10.95

SANDWICHES σάντουιτς

All sandwiches are wrapped in flat bread and dressed with lettuce, tomatoes, onions and yogurt sauce unless specified.
Add a slice of Fried Eggplant to any sandwich for 2.95 or feta cheese for .50

SOUVLAKI Marinated and charbroiled Greek Shish-ka-bob.	6.25
GYRO The traditional Greek sandwich of marinated ground beef.	6.25
THRACIAN CHICKEN Marinated breast of tender grilled chicken.	6.25
VEGETABLE All of our sandwich toppings plus olives, dolmades, feta cheese & our salad dressing.	6.25
SYMEON'S FRESH FISH Hand battered haddock served with tartar sauce.	6.95
THE BURGER Lean ground beef, charbroiled to your liking, served on a roll. Served with your choice of a Greek salad or French fries. Add cheese for .50.	6.25
XANTHI Named after Symeon's hometown! Thracian Chicken with crispy fried eggplant, roasted red peppers, onions, feta cheese and a spicy version of our yogurt sauce.	7.50

SIDE DISHES πάτα πλευρά

FRENCH FRIES - 2.95 ♦ ONION RINGS - 6.95 ♦ BAKED POTATO - 2.95 ♦ RICE PILAF - 2.25 ♦ VEGETABLE KA-BOB - 3.95 ♦
SPEEDIE - A SKEWER OF SOUVLAKI ♦ WITH YOGURT SAUCE AND BREAD. 5.75 ♦ SMALL BOWL OF YOGURT SAUCE - 2.25

All Prices Subject to Change ★ We will happily accommodate any dietary requests to the best of our ability.