



GREEK & AMERICAN CUISINE ▯ ORIGINAL GREEKTOWN ESTIATORIO

APPETIZERS

HOT SELECTIONS

- SAGANAKI “OPA!”

GREEK KASSERI CHEESE SERVED FLAMING TABLESIDE 9
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GREEK SAUSAGE

SLICED SMOKED SAUSAGE SERVED FLAMING TABLESIDE 10
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GRILLED OCTOPUS

MARINATED, GRILLED, SPANISH OCTOPUS TAIL 19
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GYRO MEAT APPETIZER

TOMATO, ONION AND TZATZIKI SAUCE 12
- STUFFED GRAPE LEAVES

(3) CHOICE OF LEMON OR TOMATO SAUCE 10
- ELENA’S CALAMARI

TRADITIONAL FRIED CALAMARI, SERVED WITH MARINARA 15
- ANDY’S CALAMARI

FRIED CALAMARI STEAKS, SERVED WITH MARINARA 15
- FRIED ZUCCHINI OR EGGPLANT

WITH SKORDALIA (FRESH WHIPPED GARLIC SPREAD) 9.5
- FRIED ARTICHOKEs

WITH SKORDALIA (FRESH WHIPPED GARLIC SPREAD) 10.5
- CHICKEN MEATBALLS

(2) A BLEND OF FINE GROUND CHICKEN BREAST, FRESH VEGETABLES, AND GREEK SEASONING. SERVED WITH TZATZIKI 11
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BEEF TENDERLOIN BITES

MARINATED IN AUS JUS, LEMON, AND OREGANO 17
- COCONUT SHRIMP

(6 TORPEDO SHRIMPS) SERVED WITH ORANGE MARMALADE SAUCE 13
- LAMB SLIDERS

(2) SERVED WITH GRILLED ONIONS AND FETA CHEESE 9
- SPANAKOTIROPITAKIA

(3 SPINACH TRIANGLES) A FRESH BLEND OF SPINACH, ONIONS, DILL, AND FETA CHEESE HAND-WRAPPED AND BAKED IN FILO DOUGH 9

COLD SELECTIONS

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SKORDALIA

FRESH WHIPPED GARLIC SPREAD. SERVED WITH BEETS 8
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TZATZIKI

A REFRESHING MIXTURE OF YOGURT, DILL, GARLIC, AND CUCUMBERS 8
- TARAMOSALATA (GREEK CAVIAR)

WHIPPED CREAMY CAVIAR SPREAD 11
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HUMMUS

FRESH MIXTURE OF CHICKPEAS, SESAME, TAHINI, GARLIC, AND LEMON SPREAD 10
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OCTOPUS

SPANISH OCTOPUS MARINATED IN OLIVE OIL AND GREEK SEASONING 19
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ROASTED HOT PEPPERS

(6) ROASTED BANANA PEPPERS IN OLIVE OIL AND GARLIC 8
- FETA CHEESE AND OLIVES

IMPORTED FETA CHEESE AND GREEK KALAMATA OLIVES 10
- GREEK SPREAD PLATTER

TZATZIKI, SKORDALIA, HUMMUS, TARAMOSALATA, FETA CHEESE, OLIVES TOMATOES, BEETS, CUCUMBERS 16

SOUPS

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AVGOLEMONO

CHICKEN LEMON RICE 5.5
- SOUP OF THE DAY 5.5
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HOMEMADE CHILI (THURSDAYS ONLY)

6.5
- CLAM CHOWDER (FRIDAYS ONLY) 7

SALADS

ADD-ONS

CHICKEN 6 GYRO MEAT 6.5 SHRIMP 9 OCTOPUS 12 CALAMARI 10  
GRILLED SALMON 10 GRAPE LEAVES 8 ANCHOVIES 4 ARTICHOKEs 4

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THE ORIGINAL BIG TOMMY’S PARTHENON SALAD

FRESH ICEBERG LETTUCE, TOMATOES, CUCUMBERS, OLIVES, CELERY, RED ONION, BEETS, BELL PEPPERS, DILL, AND FETA CHEESE. TOSSED WITH BIG TOMMY’S CREAMY GREEK DRESSING 14
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CLASSIC GREEK SALAD

FRESH ICEBERG LETTUCE, TOMATOES, CUCUMBERS, CHICK-PEAS, OLIVES, PEPPERONCINI’S, BEETS, AND FETA CHEESE. SERVED WITH TRADITIONAL GREEK DRESSING 12
- CLASSIC CAESAR SALAD

FRESH ROMAINE HEARTS, CROUTONS, AND PARMESAN CHEESE. TOSSED WITH CAESAR DRESSING 12
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COBB SALAD

FRESH SPRING MIX BLEND, TOMATOES, CUCUMBERS, BACON, AVOCADO, CRUMBLED BLUE CHEESE AND GRILLED CHICKEN. SERVED WITH A DRESSING OF YOUR CHOICE 17
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VILLAGE SALAD (NO LETTUCE)

MIXTURE OF TOMATOES, CUCUMBERS, IMPORTED GREEK FETA CHEESE, RED ONIONS, WHITE ONIONS, OLIVES, AND BELL PEPPERS. TOSSED WITH OLIVE OIL AND VINEGAR 14
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MICHIGAN SALAD

FRESH SPRING MIXED BLEND, DRIED CHERRIES, MANDARIN ORANGES, WALNUTS, TOMATOES, CUCUMBERS, ONIONS, AND MOZZARELLA CHEESE. SERVED WITH RASPBERRY VINAIGRETTE 13
- MAURICE SALAD

FRESH ICEBERG LETTUCE, TOMATOES, CUCUMBERS, BACON, SMOKED TURKEY BREAST, HARD-BOILED EGG, SWEET GHERKIN PICKLES, AND SWISS CHEESE. TOSSED WITH MAURICE DRESSING 16

ENHANCE YOUR DINING EXPERIENCE WITH FAMILY STYLE SERVICE. DINNER WILL BE SERVED ON A PLATTER FOR ALL TO SHARE WITH AN ADDITIINAL COST OF 3 PER PERSON

FROM THE BROILER

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LAMB CHOPS “PITHAKIA”

(3) OR (5) FRESH DOMESTIC PRIME CENTER CUT CHOPS MARINATED AND CHARBROILED. SERVED WITH RICE AND GREEN BEANS MARKET PRICE
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STOCKYARD AGED NEW YORK STRIP

IN HOUSE CUT, PRIME AGED. SERVED WITH RICE AND GREEN BEANS 30.5
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STOCKYARD AGED ANGUS FILET MIGNON

8 OZ FILET. SERVED WITH RICE AND GREEN BEANS 38
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BEEF SHISH KABOB

LARGE CUBES OF MARINATED BEEF WITH PEPPERS AND ONIONS. SERVED WITH RICE AND GREEN BEANS 24
- MINI BEEF KABOB (SOUVLAKI)

SEASONED, TENDER MEAT ON PITA WITH TOMATO, ONION, AND TZATZIKI. SERVED WITH FRENCH FRIES OR RICE. 17
- BABY BACK RIBS

DRY RUBBED, BAKED IN OVEN, THEN BROILED WITH BBQ SAUCE. SERVED WITH FRENCH FRIES FULL SLAB:27.5 1/2 SLAB:19

ALL BURGERS ARE SERVED ON A FRESH ARISTIAN-STYLE BUN AND SERVED WITH FRENCH FRIES

- BIG TOMMY’S PARTHENON BURGER ½ LB

LETTUCE, TOMATO, AND ONION 14
- GREEK BURGER ½ LB

SLICED GYRO MEAT, GRILLED ONIONS, FETA CHEESE, LETTUCE, AND TOMATO 16
- OPA BURGER ½ LB

TOPPED WITH MELTED SAGANAKI “OPA” CHEESE, LETTUCE, TOMATO, AND ONION 17

TRADITIONAL GREEK COMFORT FOOD

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LAMB

STEWED IN TOMATO SAUCE. SERVED WITH CHOICE OF 2 SIDES: RICE, ROASTED POTATOES, SWEET PEAS, OR GREEN BEANS 24
- LAMB AND ORZO (ROSA MARINA) 25
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LAMB AND LIMA BEANS

26
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LAMB REGANATO

TRADITIONAL BAKED LAMB IN AN OLIVE OIL-OREGANO SAUCE. SERVED WITH RICE AND GREEN BEANS 26
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LAMB SHANK

ONE LARGE SHANK. SERVED WITH CHOICE OF 2 SIDES: RICE, ROASTED POTATOES, SWEET PEAS, OR GREEN BEANS 29
- PASTITSIO (GREEK LASAGNA)

LEAN GROUND SEASONED MEAT AND MACARONI BLENDED WITH CHEESE AND TOPPED WITH A CREAMY BECHAMEL SAUCE. SERVED WITH RICE 18
- MOUSSAKA (BAKED EGGPLANT)

LAYERS OF LIGHTLY SAUTEED EGGPLANT BAKED WITH LEAN SEASONED GROUND BEEF AND TOPPED WITH A CREAMY BECHAMEL SAUCE. SERVED WITH RICE 18
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YIAPRAKIA/DOLMATHES

(5) STUFFED GRAPE LEAVES WITH CHOICE OF LEMON OR TOMATO SAUCE. SERVED WITH RICE 18
- GREEK TRIO

SPANAKOTIROPITA (SPINACH PIE), MOUSSAKA (BAKED EGGPLANT) AND PASTITSIO (GREEK LASAGNA) 19.5

- COMBO PLATE

STEWED LAMB, MOUSSAKA (BAKED EGGPLANT), STUFFED GRAPE LEAF, PASTITSIO (GREEK LASAGNA), RICE AND GREEN BEANS 26

- GREEK FAJITAS

GRILLED BELL PEPPERS AND ONIONS TOPPED WITH FETA CHEESE ON A SIZZLING SKILLET SERVED WITH RICE WITH CHOICE OF ONE OF THE FOLLOWING : STEAK 25 CHICKEN 21 SHRIMP 27.5

- SPECIAL PARTHENON PLATE

ONE LAMB CHOP, ONE CHICKEN BREAST, PASTITSIO (GREEK LASAGNA), MINI BEEF KABOB, RICE, AND GREEN BEANS 38.5

- GYRO STIR-FRY

LAMB GYRO TOSSED WITH SAUTEED MIXED VEGETABLES IN OUR SIGNATURE STIR-FRY SAUCE. SERVED OVER RICE 20

- LAMB GYRO

THINLY SLICED LAMB ON PITA WITH TOMATO, ONION, AND TZATZIKI SAUCE 12

SERVED WITH FRENCH FRIES OR RICE 14.5

ENTREE SIDE SALADS

ADD A SIDE SALAD WITH PURCHASE OF ANY ENTRÉE  
GREEK 7 GARDEN 5 CAESAR 6



GLUTEN-FREE

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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## CHICKEN DISHES

### CHICKEN LEMONATO

CHICKEN BREAST LIGHTLY BREADED WITH OUR SIGNATURE LEMONATO SAUCE ON THE SIDE. SERVED WITH RICE AND GREEN BEANS **19**

### FIRE ROASTED ARTICHOKE CHICKEN

TOSSED WITH A LEMON, CAPER SAUCE. SERVED OVER RICE **20.5**

### 🍷 CHICKEN KABOB

LARGE CUBES OF MARINATED CHICKEN WITH PEPPERS AND ONIONS. SERVED WITH RICE AND GREEN BEANS **20**

### CHICKEN MEATBALLS

(3) A BLEND OF FINE GROUND CHICKEN BREAST, FRESH VEGETABLES, AND GREEK SPICES. SERVED WITH A SIDE OF TZATZIKI, RICE AND GREEN BEANS **18.5**

### 🍷 CHICKEN FILET

(2) MARINATED CHICKEN BREAST. SERVED WITH RICE AND GREEN BEANS **17.5**

### MINI CHICKEN KABOB (SOUVIAKI)

SEASONED, TENDER CHICKEN ON PITA WITH TOMATO, ONION, AND TZATZIKI. SERVED WITH FRENCH FRIES OR RICE. **14.5**

### CHICKEN PARMESAN

SERVED WITH A SIDE OF SPAGHETTI **21**

### CHICKEN STIR-FRY

CHICKEN BREAST TOSSED WITH SAUTEED MIXED VEGETABLES IN OUR SIGNATURE STIR-FRY SAUCE. SERVED OVER RICE **19**

### CHICKEN GYRO

GRILLED CHICKEN ON PITA WITH TOMATO, ONION, AND TZATZIKI SAUCE. **11**  
SERVED WITH FRENCH FRIES OR RICE **13.5**

## FRESH SEAFOOD

### OCEANIC FISH

### 🍷 LAVARKI-BRANZINO (WHOLE FISH)

WHOLE MEDITERRANEAN WILD CAUGHT FISH SEASONED WITH LEMON, OLIVE OIL, AND OREGANO. SERVED WITH RICE AND GREEN BEANS  
PLEASE ALLOW APPROXIMATELY 30 MINUTES TO PREPARE **31.5**

### 🍷 ATLANTIC SALMON

GRILLED. SERVED WITH RICE AND GREEN BEANS **23**

### OCTOPUS ALEXANDRIA

TENDER OCTOPUS SAUTEED IN RED WINE SAUCE WITH PEPPERS, ONIONS, AND ORZO. TOPPED WITH FETA CHEESE **25**

### FISH AND CHIPS

(4) FRESH HAND-DIPPED COD FISH. SERVED WITH FRENCH FRIES **18**

### FRESHWATER FISH

### SAUTÉED PERCH

LARGE SIZE FILETS WITH A LEMON, BUTTER, CAPER SAUCE. SERVE WITH RICE AND GREEN BEANS **23**

### FROM THE SHELL

### COCONUT SHRIMP

(8 TORPEDO SHRIMPS) SERVED WITH ORANGE MARMALADE SAUCE, RICE, AND GREEN BEANS **19**

### 🍷 SHRIMP LEMONATO

LARGE SHRIMP SAUTÉED WITH A LEMON, BUTTER, CAPER SAUCE. SERVED WITH RICE AND GREEN BEANS **25**

### SHRIMP STIR-FRY

LARGE SHRIMP TOSSED WITH SAUTEED MIXED VEGETABLES IN OUR SIGNATURE STIR-FRY SAUCE. SERVED OVER RICE **24**

## PASTA

GLUTEN FREE PASTA FOR \$2.50 UPCHARGE

### CAPPELLINI AND CAJUN SHRIMP

ANGEL HAIR PASTA WITH SCALLIONS AND LOBSTER BUTTER, TOSSED WITH A MOUND OF CAJUN SPICED SHRIMP **22**

### GRECIAN PASTA

PENNE NOODLES, CHICKEN, BELL PEPPERS, ONION, CHERRY TOMATOES, GARLIC, OLIVE OIL, GREEK SEASONING, AND FETA CHEESE **18**

### PASTA LEMONATO

ANGEL HAIR PASTA TOSSED IN OUR HOUSE LEMON SAUCE, WITH PANKO BREADED CHICKEN BREAST **20**

### PARTHENON PASTA

FETTUCCINE PASTA IN ALFREDO SAUCE WITH GREEK SAUSAGE AND CHICKEN MEATBALLS **22**

### SPAGHETTI

MARINARA SAUCE **14.5** BOLOGNESE SAUCE **17.5**

### FETTUCCINE ALFREDO 17

WITH CHICKEN **21** WITH SHRIMP **24**

## SIDES

### GREEK-STYLE POTATOES

COOKED IN TOMATO SAUCE **4.5**

### MASHED POTATOES 4.5

### BAKED POTATO 5.5

### RICE PILAF 4

### LIMA BEANS 7.5

### GREEN BEANS 6.5

STEWED WITH SAUTÉED ONIONS AND TOMATO SAUCE

### SWEET PEAS 5.5

SWEET SNOW PEAS BAKED IN A LIGHT TOMATO SAUCE

### SAUTÉED SPINACH 5.5

WITH OLIVE OIL AND FRESH GARLIC

### ROSE MARINA 6.5

GREEK STYLE ORZO

### OVEN LEMON ROASTED POTATOES 4.5

### FRENCH FRIES 4

## BEVERAGES

### BREWED COFFEE 3.5

### CAPPUCINNO 5.5

### GREEK COFFEE 4.5

### GREEK FRAPPE 6.5

### ESPRESSO 4.5

### LATTE 6

### FIJI H2O 3

### PERRIER 3.5

### HOT CHOCOLATE 4

### ASSORTED PREMIUM HOT TEA 4

### ICED TEA 3.25

### SOFT DRINK 3.5

### JUICE (NO REFILL) 3.75

### MILK (NO REFILL) 3.5

### COKE, DIET COKE, VERNORS,

### DIET VERNORS (CAN) 3

### I.B.C ROOTBEER 4

### SHIRLEY TEMPLE (NO REFILL) 3.5

## VEGETARIAN

### VEGETABLE MOUSSAKA (BAKED EGGPLANT)

LAYERS OF LIGHTLY SAUTEED EGGPLANT BAKED WITH ASSORTED VEGETABLES AND TOPPED WITH A CREAMY BECHAMEL SAUCE. SERVED WITH RICE **16.5**

### VEGETARIAN PASTITSIO

(GREEK LASAGNA) BAKED MACARONI WITH FRESH SPINACH, FETA CHEESE AND SEASONING TOPPED WITH BECHAMEL SAUCE AND SERVED WITH RICE PILAF **16.5**

### THE VEGGIE TRIO

SPANAKOTRIOPITA (SPINACH CHEESE PIE), VEGETARIAN PASTITSIO (GREEK LASAGNA), VEGETARIAN MOUSSAKA (BAKED EGGPLANT) **18**

### VEGETABLE STIR-FRY

SAUTEED MIXED VEGETABLES IN OUR SIGNATURE STIR-FRY SAUCE. SERVED OVER RICE **17**

### SPANAKOTRIOPITA (SPINACH CHEESE PIE)

A FRESH BLEND OF SPINACH, ONIONS, DILL, AND FETA CHEESE BAKED IN FILO DOUGH **16.5**

### MIXED VEGETABLE PLATE

GREEN BEANS, SWEET PEAS, RICE, AND GREEK POTATOES **13**

### ENTREE SIDE SALADS

ADD A SIDE SALAD WITH PURCHASE OF ANY ENTRÉE  
GREEK **7** GARDEN **5** CAESAR **6**

## DESSERTS

### PARTHENON CAKE

A DELIGHTFUL MIXTURE OF PINEAPPLE, PUDDING AND LAYER CAKE. TOPPED WITH FRESH WHIPPED CREAM AND CINNAMON **7**

### FRESH-MADE YOGURT 6.5

TOPPED WITH STEWED GRAPES **8.5**

TOPPED WITH HONEY & WALNUTS **9.5**

### GALAKTOBOURIKO

(CUSTARD) **7**

### BAKLAVA

LAYERS OF WALNUTS, HONEY AND FILO DOUGH **5.5**

### RICE PUDDING SMALL 3.5 LARGE 5.5

### FLOURLESS CAKE 7

### CHEESECAKE

### NEW YORK STYLE 6.5

WITH STRAWBERRIES **7.5**

### BIG T's CHOCOLATE TOWER CAKE 12.5

### BIG T's "TOWER" CARROT CAKE 12.5