

SPREADS

Served with warm flatbread

- 5 **TZATZIKI**
Cucumber yogurt made with fresh dill and garlic.
- 5 **HUMMUS**
A chickpea, garlic, and Tahini spread.
- 6 **ROASTED RED PEPPER HUMMUS**
Traditional hummus mixed with garlic and red peppers.
- 6 **TYROKEFTERI**
Feta purée blended with jalapeños and chili peppers.
- 8 **MEZZE**
A selection of all four spreads.

SMALL PLATES

- 8 **SAGANAKI**
Imported Kaseri cheese flambéed table side.
- 8 **DOLMADES**
Herb seasoned ground beef and rice stuffed in grape leaves. Topped with a lemon cream sauce.
- 8 **BRAISED TOMATO MEATBALLS**
Ground sirloin braised in a burgundy sauce, stuffed with Feta cheese.
- 8 **SPANAKOPITA**
Spinach, Feta cheese, and herbs wrapped in filo dough. Topped with a spinach cream sauce.
- 11 **SOUVLAKI TRIO**
A Greek street food favorite that translates as "skewer".
Chicken and Veggie, with your choice of Beef or Lamb.
- 8 **CAPRESE**
Buffalo Mozzarella, Roma tomatoes, avocado, basil & balsamic reduction.
- 9 **BEER BATTERED BASS**
Striped bass coated in a "Zeus Red Ale" batter and fried golden brown.
- 9 **CALAMARI**
Lightly seasoned and crisped, topped with a sweet chili sauce.
- 7 **SPINACH & ARTICHOKE DIP**
A creamy, baked spinach dip served with pita chips.
- 10 **FC&O**
An assortment of fresh fruits, artisan cheeses & Chef's choice olives.

SALADS

- 9 **TAVERNA GREEK**
Romaine, green leaf lettuce, Roma tomatoes, green pepper, red onion cucumber, pepperoncini, Kalamata olives, Feta cheese, & oregano tossed with our housemade Greek recipe dressing.
- 9 **JAFPAC**
Mixed greens, tomatoes, carrots, cucumbers, croutons, bacon, Cheddar cheese & breaded chicken with a creamy peppercom ranch dressing.
- 8 **FETA BERRY**
Spinach, candied walnuts, cranberries, strawberries, & Feta tossed in a fat free raspberry vinaigrette with an orange garnish.
- 11 **PENNE PESTO PASTA**
Chilled penne noodles mixed with housemade pesto, grilled sea bass, olives, onions, tomatoes & Feta cheese.
- 11 **STEAK & SPINACH**
Grilled beef tenderloin, baby spinach, tomatoes, peppers, avocado, onions, Bleu cheese, & crouton crumbles with a balsamic dressing.
- 8 **VILLAGE**
Yia Yia's recipe of tomato, peppers, cucumber, onion, olives & Feta.

YOUR FOOD IS COOKED TO ORDER.

Consuming raw or under cooked meats, seafood, or eggs may increase your risk of food borne illness.

THINK GLOBAL, BUY LOCAL

All of the meals made at Taverna Greek Grill are made fresh with produce from local growers whenever possible.

PIZZAS

- 9 **ACROPOLIS**
Pepperoni, chicken, Mozzarella, pepperoncinis, peppers, onion, & tomato over our pesto sauce.
- 10 **MEAT LOVERS**
A lusty portion of our delicious gyro with pepperoni and chicken over Mozzarella cheese and marinara.
- 8 **VEGGIE**
Mushrooms, bell pepper, onion, tomato, spinach, Mozzarella & marinara.
- 9 **FOUR CHEESE**
Buffalo mozzarella, Ricotta, Parmesan & Feta cheeses, garlic, and olive oil.
- 9 **PEPPERONI & MUSHROOM**
The classic pepperoni and mushroom with Mozzarella over marinara.

PASTAS

Served with fresh baked bread.

- 10 **ATHENIAN PASTA**
Fresh pasta with a trio of savory cheeses, tossed in olive oil & garlic.
- 12 **MAC & CHEESE**
Aged Wisconsin cheddars, Parmesan & a dab of butter makes this classic a sensation.
- 10 **TAVERNA PASTA**
Penne pasta, tomatoes, Parmesan cheese & a spicy cream sauce.
- 12 **PARMIGIANA**
Breaded chicken breast, spaghetti, & housemade marinara topped with Mozzarella cheese.

PITAS & WRAPS

Your choice of warm flatbread pita or whole wheat tortilla.
Served next to seasoned fries or a greek salad.

- 8 **CLASSIC GYRO**
Tzatziki, Feta cheese, lettuce, tomato, & onion.
- 8 **CHICKEN CAESAR**
Grilled chicken, romaine lettuce, Parmesan cheese & caesar.
- 8 **CHICKEN BREAST**
Tender chicken, lettuce, tomato, onions, Feta cheese & tzatziki.
- 8 **CHICKEN BACON RANCH**
Fried chicken, bacon, Cheddar, lettuce, tomato, onion & ranch.
- 9 **STEAK & CHEESE**
Beef tenderloin, Mozzarella cheese, french fries, alfredo sauce, sautéed onions & bell pepper.
- 9 **SAUSAGE & PEPPERS**
Grilled sausage, peppers & onions topped with Mozzarella.
- 8 **FALAFEL**
Lettuce, tomato, onion & roasted red pepper hummus.

TWO-HANDED SANDWICHES

Served with seasoned fries or a Greek salad.

- 8 **TAVERNA BURGER**
Our signature burger topped with Cheddar, lettuce, tomato, & onion.
- 9 **BACON SWISS BURGER**
Bacon, swiss cheese, mushrooms, lettuce, tomato & onions.
- 9 **BMT BRGR**
Flame broiled and topped with bacon, Cheddar cheese, BBQ sauce, lettuce, tomato & an onion ring.
- 10 **LUMBERJACK LAMB BURGER**
Ground lamb topped with cucumber yogurt sauce, tomato & onions.
- 9 **THE RAM**
A pairing of chicken breast and sliced gyro, with smoked bacon, tzatziki, lettuce, tomato, and onion.
- 8 **LENTIL BURGER**
Our housemade grilled lentil patty topped with green leaf lettuce, fresh tomato, avocado slices, onion & a tomato vinigrette sauce.

FROM GREECE~OPA!

Served with lemon roasted potatoes & grilled zucchini.

12 GYRO DINNER

Our famous gyro platter with pita bread.

16 ROASTED LEMON CHICKEN

One half of a chicken slow roasted to perfection.

12 STUFFED PEPPERS

Stuffed bell peppers with ground sirloin, rice and herbs.

14 MOUSAKA

Baked layers of ground sirloin, eggplant, zucchini, & potato topped with a creamy cheese béchamel sauce.

13 VEGETARIAN MOUSAKA

Baked layers of tomatoes, spinach, & zucchini baked with a creamy cheese béchamel sauce.

12 LOUKANIKO

Grecian sausage, sautéed onions and peppers, simmered in Gran Marnier.

14 PASTITISIO

Baked pasta and seasoned ground beef topped with a béchamel sauce.

12 CHICKEN SOUVLAKI

Tender skewers marinated and grilled to perfection.

BIG PLATES

Served with lemon roasted potatoes & grilled zucchini unless otherwise noted.

22 RIBEYE

16 oz bone-in ribeye marinated and grilled to perfection.

17 OSSO BUCCO

Veal with a mushroom cream sauce and grilled zucchini.

12 STUFFED CHICKEN BREAST

A spinach, Kalamata olive & Buffalo mozzarella stuffing on the inside, crisped panko crust & a mushroom cream sauce on the outside.

17 SEA BASS

In a lemon herb sauce, served with spinach and lemon potatoes.

16 BLACKENED SALMON

Served with sautéed spinach and lemon roasted potatoes.

15 BRAISED LAMB

Colorado lamb shank braised in a housemade tomato-rosemary sauce.

19 LAMB CHOPS

Three New Zealand chops broiled to perfection.

DESSERTS

All of our desserts are housemade daily. Some desserts are seasonal and this list may not reflect our current offerings.

5 BAKLAVA

Layered, buttery filo dough with pistachios, walnuts, honey, & sugar.

6 BREAD PUDDING

Housemade with a bourbon cream topping.

7 BAKLAVA CHEESECAKE

A blend of New York-style cheesecake and housemade baklava.

7 CHOCOLATE CAKE

Three layers of moist, rich creamy chocolate.

BEVERAGES

2.50

Ice Tea • Flavored Ice Tea

SOFT DRINKS

Coffee • Juice • Hot Tea

Vary by location.

Hot Chocolate



GREEK GRILL



Locally Owned & Operated