The authentically prepared foods, the well-stocked wine cellar, and the special ambience have been created to carry your appreciation of fine dining to delightful new heights.
# Pegasus Dinner Menu

## KPYA OPEKTIA ♦ Cold Appetizers

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Feta Cheese</td>
<td>$6.50</td>
</tr>
<tr>
<td>Imported zesty goat cheese.</td>
<td></td>
</tr>
<tr>
<td>Mixed Olive Plate</td>
<td>$5.50</td>
</tr>
<tr>
<td>Mixed olives from various regions in Greece.</td>
<td></td>
</tr>
<tr>
<td>Tzadziki</td>
<td>$7.50</td>
</tr>
<tr>
<td>Yogurt with grated cucumbers, salt, garlic and olive oil. Makes everything taste marvellous.</td>
<td></td>
</tr>
<tr>
<td>Scordalia</td>
<td>$6.50</td>
</tr>
<tr>
<td>If you like the taste of garlic, this garlic/potato spread is a must. Served with beets.</td>
<td></td>
</tr>
<tr>
<td>Melitzanosalata</td>
<td>$8.00</td>
</tr>
<tr>
<td>Eggplant mixed with olive oil, celery, onions, and other delightful spices.</td>
<td></td>
</tr>
<tr>
<td>Taramosalata</td>
<td>$9.00</td>
</tr>
<tr>
<td>Red Greek caviar. You don't have to be a millionaire to enjoy it.</td>
<td></td>
</tr>
</tbody>
</table>

## ZΕΣΤΑ OPEKTΙKA ♦ Hot Appetizers

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saganaki &quot;Opa!&quot;</td>
<td>$8.00</td>
</tr>
<tr>
<td>Greek Kasseri cheese. Wait until you taste what blazing brandy does for it.</td>
<td></td>
</tr>
<tr>
<td>Saganaki Haloumi</td>
<td>$9.00</td>
</tr>
<tr>
<td>Special goat cheese from Cyprus pan seared in olive oil and flaming brandy.</td>
<td></td>
</tr>
<tr>
<td>Saganaki Loukaneko</td>
<td>$8.00</td>
</tr>
<tr>
<td>Uniquely spiced Greek sausage flamed in brandy.</td>
<td></td>
</tr>
<tr>
<td>Kalamarkia Tiganita</td>
<td>$10.00</td>
</tr>
<tr>
<td>Fried baby squid.</td>
<td></td>
</tr>
<tr>
<td>Pegasus Special Grilled Shrimp Cocktail</td>
<td>$11.50</td>
</tr>
<tr>
<td>Fresh shrimp grilled with soy sauce and served with cocktail sauce.</td>
<td></td>
</tr>
<tr>
<td>Keftehakia</td>
<td>$6.00</td>
</tr>
<tr>
<td>Cocktail sized meatballs spiced with herbs and garlic.</td>
<td></td>
</tr>
<tr>
<td>Tiropitakia</td>
<td>$8.00</td>
</tr>
<tr>
<td>Feta cheese triangles wrapped in filo.</td>
<td></td>
</tr>
</tbody>
</table>

*Cooked to order: eating raw or undercooked meat, eggs, or seafood can increase your risk of food borne illness*
**Soups**

- Avgolemono $4.25
  A savoury chicken, lemon, egg and rice soup.
- New England Clam Chowder $7.00 (Friday Only)
- Soup Of The Day $4.25

**Salads**

- Klassiki Salata* The Classic Greek Salad $10.00
  A mixture of salad greens garnished with feta cheese, beets, olives, peppers and cucumbers with our house dressing.
- Caesar Salad $10.00
  Romaine hearts, homemade croutons, Parmesan and our own Caesar dressing.
- Horiatiiki Salata (Village Salad) $10.00
  A delicious blend of fresh tomatoes, cucumbers, onions, olives and peppers crowned with feta cheese.
- Spanakosalata $10.00
  Fresh Spinach with feta cheese, mushrooms, dill, egg, onions and bacon.
- Small Greek Salad (served with dinner only) $6.00

*Enjoy the Classic Greek Salad with your choice of topping:*

- Artichoke Hearts $13.00
- Dolmathakia $14.00
- Gyros $13.00
- Octopus $16.00
- Anchovies $11.00
- Chicken $15.00

**Omelettes**

- Loukaneko Omeletta* $9.50
  Greek sausage omelette with fresh mushrooms, feta cheese, onions, and green peppers.
- Tiromeletta* $9.50
  Feta cheese omelette.
- Horiatiiki Omeletta (Village omelette)* $9.50
  Feta cheese, tomatoes, peppers, onions and topped with kasseri cheese.
- Spinach Feta Omelette with tomatoes* $9.50

**Vegetarian Greek Specialties**

- Spanakotiropeta $13.50
  Fresh leaf spinach, imported feta cheese and spices in thin, delicate layers of filo.
- Spanakorizo $6.95
  Spinach rice baked with onions and tomatoes.
- Moussaka $15.00
  Layered eggplant, potatoes, sautéed onions, seasoned with spices topped with béchamel sauce.
- Pastitsio $14.00
  Baked macaroni with spinach, sautéed onions, dill, mint, cheeses, seasoning and topped with Béchamel.
- Dolmathes $15.00
  Seasoned rice, chickpeas, dill, garlic and mint wrapped in grape leaves with choice of egg-lemon or tomato sauce.
- Hot Vegetarian Platter $15.00
  Spanakotiropeta, vegetables and roast potatoes.
- Vegetarian Trio $16.00
  Spanakotiropeta, Moussaka and Pastitsio.
- Psites Patates $5.00
  Roast potatoes.

*Cooked to order: eating raw or undercooked meat, eggs, or seafood can increase your risk of food borne illness*
### APNAKI ♦ Lamb

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Arnaki Bouti Psito</td>
<td>$20.00</td>
</tr>
<tr>
<td>Sliced roast leg of lamb, served with choice of rice or potato and vegetable.</td>
<td></td>
</tr>
<tr>
<td>Arnaki Lahanika</td>
<td>$20.00</td>
</tr>
<tr>
<td>Simmered lamb with choice of rice or potato and vegetable.</td>
<td></td>
</tr>
<tr>
<td>Arnaki with Rosa Marina</td>
<td>$20.00</td>
</tr>
<tr>
<td>Lamb simmered in tomato sauce with rosa marina.</td>
<td></td>
</tr>
<tr>
<td>Macaronatha me Arnaki</td>
<td>$20.00</td>
</tr>
<tr>
<td>Lamb with large macaroni.</td>
<td></td>
</tr>
<tr>
<td>Yuvetsake</td>
<td>$20.00</td>
</tr>
<tr>
<td>Individually baked casserole of tender simmered lamb in tomato sauce with rosa marina or spaghetti, with Kasseri cheese.</td>
<td></td>
</tr>
<tr>
<td>Arnaki Pilafi</td>
<td>$20.00</td>
</tr>
<tr>
<td>Choice lamb simmered in tomato sauce with herbs and spices, served with rice.</td>
<td></td>
</tr>
<tr>
<td>Arnaki Spaghetti</td>
<td>$20.00</td>
</tr>
<tr>
<td>Lamb simmered in tomato sauce with spaghetti.</td>
<td></td>
</tr>
</tbody>
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### XOIPINO ♦ Pork

<table>
<thead>
<tr>
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</tr>
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<tbody>
<tr>
<td>Grilled Pork Chops*</td>
<td>$13.00</td>
</tr>
<tr>
<td>Two (2) grilled pork chops served with choice of potato or rice pilaf and vegetables.</td>
<td></td>
</tr>
<tr>
<td>Herina Plevra*</td>
<td>$22.50</td>
</tr>
<tr>
<td>Spare ribs served with choice of rice or potato and vegetables.</td>
<td></td>
</tr>
<tr>
<td>Half-slab</td>
<td>$16.50</td>
</tr>
</tbody>
</table>

### MOΣΧΑΠИ ♦ Veal and Beef

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Tasskabob*</td>
<td>$20.00</td>
</tr>
<tr>
<td>Lean sirloin beef simmered in tomato wine sauce. Choice of rice or potato and vegetables.</td>
<td></td>
</tr>
<tr>
<td>Veal Lemonato*</td>
<td>$21.00</td>
</tr>
<tr>
<td>Sautéed veal with a distinct lemon-oregano flavour. Choice of rice or potato and vegetable</td>
<td></td>
</tr>
<tr>
<td>Roast Beef*</td>
<td>$14.00</td>
</tr>
<tr>
<td>Choice Roast Beef served with a choice of rice or potato and vegetables.</td>
<td></td>
</tr>
<tr>
<td>Yuvetsake*</td>
<td>$20.00</td>
</tr>
<tr>
<td>Individually baked casserole of lean choice beef with rosa marina or spaghetti, crowned with Kasseri cheese.</td>
<td></td>
</tr>
</tbody>
</table>

### ΚΟΤΟΠΟΥΛΟ ♦ Chicken

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast Chicken*</td>
<td>$12.50</td>
</tr>
<tr>
<td>Half roast chicken served with rice or potato and vegetables.</td>
<td></td>
</tr>
<tr>
<td>BBQ Chicken*</td>
<td>$12.50</td>
</tr>
<tr>
<td>Half BBQ chicken with choice of rice or potato and vegetables.</td>
<td></td>
</tr>
<tr>
<td>Chicken Filet*</td>
<td>$14.00</td>
</tr>
<tr>
<td>Broiled tender marinated breast of chicken, served with a choice of rice or potato and vegetables.</td>
<td></td>
</tr>
<tr>
<td>Chicken Gyros*</td>
<td>$11.00</td>
</tr>
<tr>
<td>A marinated and spiced breast of chicken, cut into thin tender slices served on pita bread and a choice of rice or fries.</td>
<td></td>
</tr>
<tr>
<td>Chicken Lemonato*</td>
<td>$15.50</td>
</tr>
<tr>
<td>A tender marinated breast of chicken sautéed in a lemon, butter, wine, and oregano sauce. Served with a choice of rice or potato and vegetables.</td>
<td></td>
</tr>
<tr>
<td>Chicken Kebob*</td>
<td>$14.50</td>
</tr>
<tr>
<td>Tender marinated chicken with green peppers, onions, and tomatoes on a skewer.</td>
<td></td>
</tr>
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</table>

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ΕΛΛΗΝΙΚΕΣ ΣΥΝΤΑΓΕΣ ♦ Greek Specialties

Spanakoteropeta $13.50
Spinach cheese pie. Fresh leaf spinach, imported feta cheese and spices in thin, delicate filo.

Moussaka $16.00
Thinline sliced and layered eggplant, ground meat seasoned with special spices topped with Béchamel sauce.

Pastitsio $15.50
Macaroni mixed with spiced ground meat, grated cheese and topped with Béchamel sauce.

Greek Trio $18.50
A combination of Spanakoteropeta, Moussaka and Pastitsio.

Macaronatha $11.00
Large macaroni sautéed in browned butter and grated cheese.

Macaronatha me Keftethakia (with meatballs) $14.00

Dolmathes $16.00
Grape leaves stuffed with a mixture of ground meat, rice and spices. Choice of lemon or tomato sauce.

Plato's Platter* $36.00
Choice of a salad or soup, two lamb chops, Spanakoteropeta, Moussaka, Dolmathes, rice and vegetables.

Combination Platter* $24.00
Your choice of lamb, beef or chicken with Spanakoteropeta, Moussaka and Dolmathes served with rice and vegetables. A great introduction to Greek cuisine.

Gyros* $11.00
Ground lamb sliced from our rotisserie, served with rice or fries.

ΨΗΤΑ ΤΗΣ ΩΡΑΣ ♦ From the Broiler

Arnisia Paidakia* $41.00
(5) Lamb chops, tender and succulent, served with rice or potato and vegetables.

Arnisia Paidakia* $31.00
(3) Lamb chops, smaller portion of the best in town! Served with rice or potato and vegetables.

Shish Kebab* $20.00
Marinated prime eye of beef skewered with onions, green peppers, and served with rice or potato and vegetables.

Spesialite Pegasou (Pegasus special)* $33.00
Two lamb chops and three broiled shrimp served with spanakotiropeta, rice or potato and vegetables.

Beeftekia Skaras* $11.50
Spicy ground round with onions, oregano and seasoning, served with rice or potato and vegetables.

Filet Mignon* $35.00
8 oz. filet of beef served with potatoes and vegetables.

14oz. New York Strip* $27.00
Served with potato and vegetables.

14oz. Delmonico Steak* $30.00
Served with potato and vegetables.

Hamburger, American Style* $9.00
Served with French Fries, lettuce, and tomato.
With cheese $10.00

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ΘΑΛΑΣΣΙΝΑ ♦ Seafood Selections

Garithes Psites*
Jumbo shrimp. Wait until you taste what shell broiling does for this favourite! $21.00

Pegasus Garithes*
Jumbo shrimp sautéed in butter with a lemon/garlic flavour, smothered with kasseri cheese, served with rice pilaf. $21.00

Garithes Tiganites*
Fried shrimp with a choice of potato or vegetables. $21.00

Kalamarkia Tiganita*
Fried squid served with rice or potato and vegetables. $16.00

Bronzini
Served with a choice of potato or vegetables. $31.00

Bakaliaros Tiganitos*
Fish and chips. $17.00

Broiled Cod*
Served with a choice of potato or vegetables $17.00

Salmon*
Served with a choice of potato or vegetables. $23.00

Red Snapper Filet (10 oz)*
Served with a choice of potato or vegetables. $21.00

Broiled Whitefish*
Served with a choice of potato or vegetables. $22.00

-- Fresh Seafood Selections Daily --

ΓΛΥΚΑ ♦ Desserts

Cheesecake with Strawberries $5.00

Baklava $5.00
The classic Greek pastry

Giaourti (Yogurt home-made) $5.00

Loukoumades $5.00
With honey

Feather light fritters dipped in hot honey

Chocolate mousse $5.00
and sprinkled with cinnamon and walnuts.

Cream caramel $5.00

Bougatsa $5.00
Rizogalo $5.00
Flaky filo pastry with custard. A Greek
delight served warm.

Creamy rice pudding.

Tiramisu $5.00

Pagoto (Ice cream) $5.00

Coffee, Tea, Milk, Soft Drinks

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558 Monroe Street, Greektown - Detroit. Telephone: 313 - 964 – 6800
www.pegasustavernas.com
### BOTTLED BEER

- Bud Light
- Budweiser
- Bud Light Platinum
- Bud Light Lime
- Labatt
- Labatt Light
- Michelob Ultra
- Michelob Light
- Killian’s
- Stella Artois
- Stella Cidre
- O’douls
- Mythos Greek
- Keo Greek
- Pils Hellas
- Coors Light
- Miller Light
- Corona
- Corona Light
- Modelo Especial
- Heineken
- Heineken Light
- Amstel Light
- Sierra Nevada Pale Ale
- Beck’s
- St. Paulie Girl
- MGD
- Smirnoff Ice
- Not your Father’s Root Beer
- Short’s Huma Lupa Licious
- Octorock Hard Cider
- Rolling Rock

### DRAFT BEER

- Bud Light
- Labatt
- Samuel Adams (Seasonal)
- Blue Moon
- Bass
- Newcastle
- Guinness
- Atwater Dirty Blonde
- Atwater Vanilla Java
- Short’s Soft Parade
- Perrin IPA (Seasonal)
- Griffin Claw (Seasonal)
- Frankenmuth Batch 69

### PEGASUS SIGNATURE DRINKS

- Pegasus Red Sangria $8
- Pegasus White Sangria $8
- Greek Summer Lemonade $8
- Pegasus Margarita $8
- Pegasus Sunset $8