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.

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Authentic Greek cuisine has a flavor and romance like none other, and it’s as healthy as it is delectable. With nutritious dishes, freshly made from simple vegetables, grains and cheeses... AND rich in olive oil... the Greeks were 2,000 years ahead of their time when it comes to eating smart.

Rated “Best Greek Restaurant” by Hour Magazine.
Stin E-yah Soo (To your health, Opa!)

Horiatiki Salata Village Salad
A classic blend of fresh tomatoes, cucumbers, onions, olives and green pepper rings, crowned with feta cheese
Feta Cheese
Imported zesty goat cheese drizzled with olive oil.

Grecian Olive Platter
Mixed olives from various regions of Greece.

Tzatziki
Housemade yogurt, blended with grated cucumber, garlic, sea salt, fresh dill & olive oil.

Scordalia
If you like the taste of garlic, the garlic and potato is a must. Served with marinated beets.

Dolmathakia
Our special blend of prime ground meat, rice and spices, wrapped in grape leaves and slowly braised, served chilled with our authentic house dressing. (Vegetarian option available)

Aginares
Marinated artichoke hearts.

Pekilia (Appetizer Combination Platter)
Tzatziki, Taramosalata, Melitzanosalata, Dolmathakia, marinated artichoke hearts, roasted peppers, olives and imported feta cheese.

Oktapodaki
Tender baby octopus, in marinade of vinegar, olive oil, oregano and other spices.

Hummus
A tasty spread of chickpeas, garlic, olive oil & lemon juice

Sardeles
Salt & oil cured anchovies.

KFTERES PIPERIES
Chilled roasted hot peppers in our special marinade.

Shrimp Cocktail
Served with zesty cocktail sauce.

Saganaki “Opa!”
Flaming Greek Kasseri cheese. Wait until you see what blazing brandy does for it.

Saganaki Tourkolemano
Shrimp, sautéed with onion, tomato & green pepper, baked with feta cheese, great for dipping bread.

Saganaki Loukaneko
Uniquely spiced Greek sausage, flamed with brandy & extinguished with fresh lemon.

Kalamarakia Tiganita
Baby squid dusted in our own special seasoning, flash fried and topped with capers, diced tomatoes and pepperoncini

Yemistes Piperies
Roasted hot peppers, stuffed with creamed feta cheese & spices.

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

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### Avgolemono
A traditional savory chicken, lemon, egg and rice soup.

### Klassiki Salata* The Classic Greek Salad
A mixture of salad greens garnished with feta cheese, beets, olives, pepperoncini and cucumbers, served with our house Greek dressing.

### Caesar Salad
Torn romaine hearts, homemade croutons and parmesan cheese tossed in our house made Caesar dressing.

### *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 $14.00

### Loukaneko Omeletta*
Greek sausage omelette with fresh mushrooms, feta cheese, onions and green peppers.

### Tiro Omeletta*
Feta cheese omelette.

### Spanakosalata
Fresh Spinach with feta cheese, mushrooms, fresh dill, hardboiled egg, red onions and crumbled bacon, served with Greek dressing.

### Small Greek Salad (served with dinner only)
A smaller version of our classic Greek.

### Horiatiiki Salata (Village Salad)
A classic blend of fresh tomatoes, cucumbers, onions, olives and green pepper rings, crowned with feta cheese.

### Spanakotiropeta
Fresh leaf spinach, imported feta cheese and spices. Baked in thin delicate layers of phyllo dough.

### Spanakorizo
Baby spinach baked with rice, onions, garlic, tomatoes and spices with a hint of lemon.

### Moussaka
Layered eggplant, potatoes, leeks, mushrooms, onion & spinach, seasoned with spices and baked with a béchamel custard topped with tomato sauce.

### Pastitsio
Baked tubular macaroni with spinach, sautéed onion, dill, mint, a blend of cheeses and spices, baked with a béchamel custard, topped with tomato sauce.

### Dolmathes
Seasoned rice, chickpeas, dill, garlic and fresh mint, wrapped in grape leaves and slowly braised with a choice of egg lemon or tomato sauce.

### Hot Vegetarian Platter
Spanakotiropita, peas, green beans, rice pilaf, roast vegetables, spanakorizo and roasted potatoes.

### Vegetarian Trio
Spanakotiropita, Mousaka and Pastitsio.

### Psites Patates
Oven roasted potatoes with tomato, lemon, butter, olive oil and seasonings.

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**ΑΡΝΑΚΙ ♦ Lamb**

- **Arnaki Bouti Pso**
  Sliced tender roast leg of lamb, topped with jus, presented with rice or potato and a choice of vegetables.
  -$3.50

- **Arnaki Lahanika**
  Tender bone-in lamb simmered in tomato sauce, presented with rice or potato and a choice of vegetable.
  -$10.00

- **Arnaki with Rosa Marina**
  Tender bone in lamb, simmered in tomato sauce, presented with rosa marina.
  -$10.00

- **Lamb Shank**
  Tender jumbo lamb shank simmered in tomato sauce, with choice of rice or potato and vegetables.
  -$6.00

- **Lamb Yuvetsake**
  Individual baked casserole of tender lamb simmered in tomato sauce, layered with rosa marina or spaghetti and finished with a gratin of Kasseri cheese.
  -$9.50

- **Arnaki Pilafi**
  Choice lamb simmered in tomato sauce, served with rice pilaf.
  -$9.50

- **Macaronatha me Arnaki**
  Choice lamb simmered in tomato sauce, with herbs and spices served over large macaroni.
  -$15.00

- **Arnaki Spaghetti**
  Tender braised lamb in tomato sauce, presented with spaghetti.
  -$15.00

**ΧΟΙΡΙΝΟ ♦ Pork**

- **Char Grilled Pork Chops***
  Marinated in special Greek seasonings. Served with choice of rice pilaf or potato and vegetable.
  -$15.00

- **Herina Plevra***
  Baby Back Ribs, seasoned with our unique dry rub and broiled, painted with barbeque sauce, presented with rice or potato and a choice of vegetable.
  -$13.95

- **Half-slab**
  -$16.50

- **Chicken & Ribs**
  Baby Back Ribs and chicken served with choice of rice or potato and vegetables.
  -$19.50

**ΜΟΣΧΑΡΙ ♦ Veal and Beef**

- **Veal Lemonato***
  Scaloppine of Provimi veal, sautéed with a distinct lemon oregano flavor and presented with rice or potato and a choice of vegetable.
  -$21.00

- **Beef Yuvetsake***
  Individual baked casserole of Beef Tasskobob, layered with rosa marina or spaghetti and finished with a gratin of Kasseri cheese.
  -$21.00

**ΚΟΤΟΠΟΥΛΟ ♦ Chicken**

- **Roast Chicken***
  Half roasted whole chicken, accompanied by rice or potato and a choice of vegetables.
  -$12.50

- **Barbequed Chicken***
  Half roasted chicken, glazed with barbeque sauce, accompanied by rice or potato and a choice of vegetables.
  -$12.50

- **Chicken Gyros Platter***
  Marinated and specially spiced breast of chicken, cut into thin tender slices, served with warm pita bread, diced tomato, onion and a side of tzatziki sauce. Presented with rice or potato.
  -$11.00

- **Chicken Lemonato***
  Tender marinated breast of chicken, sautéed in a sauce of garlic, lemon, chicken broth and fresh herbs, served with rice or potato and a choice of vegetables.
  -$15.50

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Chicken Filet*
Chargrilled tender moist breast of chicken in our special marinade, presented with our light lemon sauce, served with rice or potato and a choice of vegetable.

Chicken Kebab*
Skewered tender marinated chicken with green pepper, onion and tomato, chargrilled to perfection. Presented with rice or potato and a choice of vegetables.

Spanakoteropeta
Fresh leaf spinach, imported feta cheese and spices, baked in thin delicate layers of phyllo dough.

Moussaka
Thinly sliced eggplant, layered with potato and ground meat seasoned with special spices. Baked with a Bechamel custard and topped with tomato sauce.

Pastitsio
Large macaroni, mixed with spiced ground meat and grated cheeses. Baked with a béchamel custard and topped with tomato sauce.

Greek Trio
A combination of Spanakoteropeta, Moussaka and Pastitsio.

Macaronatha
Large macaroni sautéed in browned butter with feta cheese.

Macaronatha me Keftethakia (with meatballs)
Our classic Macaronatha with Greek meatballs simmered in tomato sauce.

Dolmathes
Grape leaves, stuffed with a blend of ground meat, rice and spices, slowly braised and served with a choice of egg lemon or tomato sauce. Presented with rice or potato and a choice of vegetables.

Plato’s Platter*
A choice of soup or salad. Accompanied by two of our famous lamb chops, Spanakoteropeta, Moussaka and Dolmathes, with rice or potato and a choice of vegetables.

Combination Platter*
Your choice of braised lamb in tomato sauce, Tasskabob or tender sliced marinated chicken, with Spanakoteropeta, Moussaka and Dolmathes. Served with rice or potato & a choice of vegetables. A great introduction of Greek cuisine!

Gyros Platter*
Ground lamb, sliced to order from our rotisserie, served with warm pita bread, diced tomato, onion and a side of Tzatziki sauce. Presented with rice or potato.

Arnisia Paidakia (Lamb Chops)*
Five tender and succulent marinated lamb chops, grilled over open fire. Presented with rice or potato and a choice of vegetables.

*with three lamb chops, a smaller portion of the best in town

Arnaki Skaras (Char Broiled Lamb)*
Marinated select cuts of bone-in lamb char-grilled, served with potato, rice and vegetables.

Shish Kebab*
Tender marinated eye of beef, skewered with onion and green peppers, presented with rice or potato and a choice of vegetables.

8oz Filet Mignon Choice*
Centercut filet of beef tenderloin, charbroiled and served with jus, rice or potatoes and a choice of vegetable.

14oz Rib Eye Choice*
Served with potato and vegetables.

Hamburger, American Style*
One half pound, served with lettuce, tomato, onion and steak fries with cheese.

Pegasus Taverna Burger (Greek Style)
Our special blend of fresh ground beef, mixed with onions, garlic, fresh mint, grated cheese and spices, sliced tomato and red onion.

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**Psihta tis megas oras** ♦ From the “GODS” to the Grill Continued

*Specialite Pegasou (Pegasus special)*
Two Lamb Chops and three specially seasoned grilled Shrimp. Served with Spanakoterotopeta, rice or potato and a choice of vegetables.

**Beeftekia Skaras***
Spicy ground round patties, seasoned with onions, oregano and spices, char-grilled and presented with tomato sauce, rice or potato and a choice of vegetables.

$11.50

**Garithes Psites***
Jumbo Shrimp in our special marinade. Wait until you see what shell broiling does for this favorite.

$21.00

**Pegasus Garithes***
Jumbo shrimp, seasoned with lemon garlic butter, dusted with oregano & basil bread crumbs & broiled with Kasseri cheese, served on a bed of rice pilaf with a choice of vegetable.

$21.00

**Garithes Tiganites***
Batter fried, served with cocktail sauce with lemon and choice of rice or potato and vegetable.

$21.00

**Bakaliaros Tiganitos (Fish & Chips)**
Premium Cod Filets, beer battered, served with tartar sauce, lemon & fries.

$17.00

**Lake Superior Whitefish***
Fresh filet, seasoned with lemon garlic butter, cracked black pepper & sea salt, broiled to perfection, served with roasted potato or rice pilaf and a choice of vegetable.

$22.00

**Lake Perch***
Fresh perch, dipped in creamy yogurt and spiced & coated in a light breading, served with fries and coleslaw.

$19.50

**Norwegian Salmon***
Classic Greek presentation of Norwegian Salmon, broiled & topped with a mixture of olive oil, lemon, fresh herbs and spices.

$23.00

**Lavraki Bransini***
Classic Greek presentation of whole Fish, broiled & topped with a mixture of olive oil, lemon, fresh herbs and spices. (In Season!)

$31.00

**Red Snapper***
Snapper filet broiled and topped with a mixture of olive oil, lemon, fresh herbs and spices (In Season)

$21.00

**Cheesecake with Strawberries***

$5.50

**Giaourti (Yogurt home-made)**
With honey

$5.00

**Chocolate mousse***

$6.50

**Cream caramel***

$5.00

**Rizogalo***
Creamy rice pudding.

$5.00

**Tiramisu***

$6.00

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