

Mezzethakia

"Shareables between family and friends."



Grecian Crab Dip

We add all kinds of goodies such as olives and artichokes. Served with garlic bread for dipping.....\$9.99

Saganaki

Traditional Greek appetizer. Greek kasseri cheese flambéed with Greek cognac.....\$8.99

Stuffed Mushroom Caps

Picked at the peak of ripeness, these delectable mushroom caps are stuffed with our own Crab Imperial and baked to perfection.....\$9.99

Kalamari

Freshly cut and lightly breaded kalamari, seasoned with lemon and pepper and deep fried to golden brown and served with lemon and marinara.....\$9.99

Fajita Azteca

Sautéed peppers and onions, draped over crisp salad greens and the perfect blend of Monterey Jack and cheddar cheeses.

Tender chicken breast.....\$9.99

Chargrilled sirloin tips.....\$12.99

NEO Greek Style Liver

Sautéed liver, drenched in onions and peppers, seasoned with oregano and fresh lemon juice.....\$7.99

NEO Lucky Lucaniko

Grilled Greek sausage with sweet peppers, onions, and tomato, broiled with feta cheese.....\$7.99

Stuffed Grape Leaves

Grape leaves, vegetarian style stuffed with steamed rice and marinated in extra virgin oil garnished with kalamata olives & pepperoncini.....\$5.99

Bruchetta Kalamata

Fresh home baked bread topped with Roma tomatoes, feta cheese, Kalamata olives, extra virgin olive oil, fresh basil and melted imported Romano and Parmesan cheeses.....\$7.99

Greek Village Salad (in homebaked bread bowl)

Garden fresh salad greens, feta cheese, tomato green peppers, and kalamata olives served with authentic Greek dressing and garnished with stuffed grape leaves.....\$8.99

Buffalo Wings

Chicken wings cooked to your taste; Hot, Garlic butter, or Jack Daniels style. Served with celery sticks and bleu cheese dressing (1 doz).....\$7.99

B.B.Q. Shrimp Skewers

Jumbo shrimp wrapped with bacon, then skewered and topped with BBQ sauce and melted cheddar cheese. Served over garlic toast.....\$9.99

NEO Shrimp Kasseri

Tender grilled shrimp with Kasseri cheese served over rice pilaf.....\$9.99



Scarra

Jack Daniels Style Steak

1/2 pound juicy, Bistro steak, chargrilled and smothered with our secret Jack Daniels Glaze and served with garlicky mashed potatoes and fresh steamed vegetables.....\$14.99

Jack Daniels Style Pork Chops

Thick, juicy center cut chops chargrilled and served up with the same secret Jack Daniels glaze, potato and vegetables.....\$14.99

Jack Daniels Style Chicken Breast

Tender, juicy chicken breast, chargrilled and drenched with our secret Jack Daniels glaze. Served with garlicky mashed potatoes and fresh steamed vegetables.....\$12.99
add breaded shrimp (4) for just\$5.99



Grecian Steak and Shrimp

Tender grilled beef, topped with shrimp covered with BBQ sauce and melted cheddar cheese. Served with garlicky mashed potatoes and steamed vegetables.....\$18.99

NEO Grecian Steak

Tender strips of choice sirloin prepared in Chef Auggie's secret marinade, grilled and served over rice pilaf with freshly steamed vegetables.....\$17.99

NEO Garlic Herb Encrusted Pork Chops

Two 1/4 pound medallions of pork loin rubbed with fresh garlic, olive oil, and herbs, firegrilled and topped with broiled Italian bread crumbs and Romano Cheese. Served with garlicky smashed potatoes and fresh steamed vegetables.....\$15.99



NEO Grilla Reganato

Grilled Italian sausage, Greek sausage, and homemade meatball topped with sautéed onions, peppers and oregano\$13.99

Chicken Dijon

Tender chicken breast, glazed with Dijon mustard and broiled to mouthwatering perfection. Served atop garlic bread with freshly steamed vegetables.....\$13.99

NEO Garlicky Chicken

Tender chicken breast, rubbed with garlic and herbs, firegrilled and topped with Italian seasoned breadcrumbs and Romano cheese. Served with mashed potatoes and steamed vegetables.....\$13.99



Mediterranean Clasico d' Forno

All entrées listed here are served with a choice of soup du jour, house salatta or Greek salatta.

Baked Lasagna

An Italian classic. Layers of ground beef, ricotta cheese, lasagna noodles, our marinara sauce, and the perfect blend of mozzarella, provolone and Romano cheeses.....\$11.99

Pastitchio

Layers of pastitchio noodles with ground beef, baked in a béchamel sauce to a golden brown and topped with marinara sauce.....\$12.99

Moussaka

Layers of eggplant, potato, and ground beef baked in béchamel to a golden brown and topped with marinara sauce\$13.99



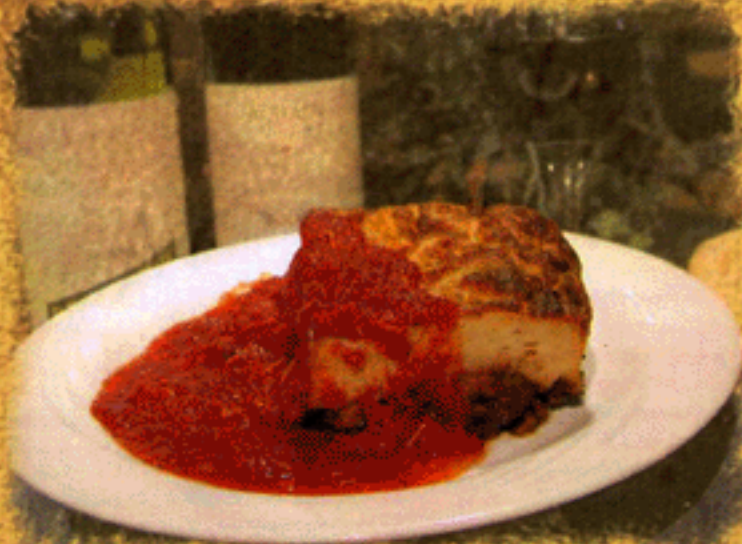
Voted "Best of the Best" Italian dish by the Hanover Evening Sun

Spaghetti Bread Bowl

Garlicky steamed, imported Albadoro spaghetti topped with our homemade marinara sauce, nestled in a homebaked bread bowl and topped with provolone and Romano cheeses.....\$9.99
Your choice of homemade meatballs or sweet Italian sausage add just.....\$2.99
add veal or chicken parmesan for just.....\$3.99

Fettuccini Alfredo

Steamed imported fettuccini noodles tossed with our own delicious blend of heavy cream, Romano & parmesan cheeses & fresh garlic.....\$9.99
add tender grilled chicken for just.....\$2.99
add tender sautéed shrimp for just.....\$5.99



Spanakopita

A baked strudel filled with spinach, Feta cheese, and fresh dill.....\$9.99

NEO Dolmades

Tender grape leaves stuffed with steamed rice, black angus ground beef & a blend of spices, topped with lemon sauce.....\$10.99

Stuffed Peppers

We stuff ours with USDA choice ground beef, steamed rice, and a blend of spices, then top them with our marinara sauce and provolone.....\$11.99



Mediterranean Sauté

As a low carb alternative, any pasta may be substituted with steamed vegetable

Ask your server about our selections of Greek wines to perfectly compliment your meal.

NEO Shrimp Santorini

Plump, juicy shrimp with fresh tomatoes, garlic and feta cheese all in a rich tomato sauce and served over rice pilaf.....\$16.99



Chicken Marsalla

We take tender chicken breast and sautéed fresh mushrooms in a brown Marsalla sauce and serve it over imported Penne pasta.....\$14.99

Veal Marsalla

Tender veal medallions, lightly sautéed with mushrooms in our Marsalla wine sauce and served over imported Penne pasta.....\$16.99

NEO Kalamari Vodka

Fresh kalamari drenched in our blend of Alfredo sauce and homemade marinara served over fettuccini noodles.....\$15.99

Shrimp & Veal Scalopini

Fresh veal and succulent shrimp sautéed with mushrooms, tomatoes and garlic, served with mozzarella cheese all in a light cream sauce.\$17.99

Veal St. Michael

Tender medallions of veal, scallops, broccoli and blue channel crab sautéed in white wine and served with mozzarella cheese and cream sauce.....\$17.99

Shrimp Fra Diabolo

Succulent tender shrimp sautéed with bell peppers, onions, and served in a zesty marinara sauce served over Penne pasta.....\$16.99

Scampi Trio

Shrimp, Chicken, and Scallops all sautéed together in our classic garlic wine sauce. Served over fettuccini noodles.....\$15.99

Seafood Alfredo

Succulent shrimp, scallops and crab all sautéed together in our own Alfredo sauce over fettuccini noodles.....\$16.99

NEO Tortellini Florentino

Artichoke hearts, fire roasted peppers, fresh spinach, and cheese stuffed in tortellini all drenched in our homemade Alfredo sauce....\$14.99

NEO Fettuccini Carbonera

Italian Sausage, smoked sausage, ham, bacon, fire roasted red bell peppers, all drenched in our creamy Romano sauce and served over fettuccini pasta.....\$14.99

Gorgonzola Steak Alfredo

Grilled sirloin tips, sautéed in onions and peppers served over rich Romano and Gorgonzola fettuccini Alfredo.....\$16.99



Ask your server about our selections of Greek wines to perfectly compliment your meal.

Crab Imperial

Made with fresh Lump crab, blended with our special imperial sauce and oven baked to golden brown perfection.\$11.99

Talapia Olivia

Broiled mild fillet, finished with roasted red peppers, feta cheese, and Kalamata olives in a garlic butter sauce.\$14.99

Stuffed Shrimp Imperial

Jumbo shrimp, stuffed with fresh crab and secret imperial sauce, baked to perfection and served over fettuccini pasta.\$17.99

Seafood Scampi Broil

Shrimp, kalamari, scallops and tilapia broiled in fresh lemon, garlic butter and white wine. Seasoned lightly with Italian bread crumbs.....\$16.99

NEO *Sicilian Kalamari*

Tender kalamari, sautéed in a creamy banana pepper sauce, nestled atop fettuccini pasta.....\$15.99



NEO *Salmon & Shrimp Mediterraneo*

Lightly seasoned 1/2 lb. Salmon fillet, baked and served with shrimp sautéed in creamy wine sauce with sun dried tomatoes, kalamata olives, pine nuts and fresh basil. Served with garlicky potatoes and steamed vegetables.....\$18.99

From The Sea



Herb Encrusted Haddock

Fresh haddock filets drenched with our imperial sauce then sprinkled with Romano cheese seasoned Italian breadcrumbs and baked to a perfect golden brown.\$13.99

NEO *Cioppino Seafood Stew*

Shrimp, Scallops, Mussels and today's fresh fish, sautéed in garlic sauce and wine, simmered in a light tomato broth. Served with grilled homemade bread and extra virgin olive oil.....\$16.99

Surf and Turf Combo

For the indecisive, choose both the chargrilled Grecian style steak, and served with your choice of our classic Crab Imperial or Jumbo shrimp.\$22.99

Stuffed Tilapia Imperial

Stuffed with crab and smothered in our special imperial sauce, then baked to a golden brown perfection.....\$17.99

NEO *New Zealand Green Lip Mussels*

Green lip mussels sautéed in fresh garlic, basil, white wine and diced tomatoes, nestled over fettuccini noodles.....\$13.99

* served with garlicky smashed potatoes and fresh steamed vegetable.

Specialty Sandwiches

All specialty sandwiches are served with Olivia's seasoned fries.

Gyro

Tender beef and lamb, in a pita with diced tomato and onions topped with tzatziki sauce served with Greek salad.....\$9.99

Souvlaki

Your choice of grilled chicken or pork, stuffed in a pita with diced tomato and onion topped with tzatziki sauce, served with Greek salad.....\$9.99

Grecian Crab Melt

Homemade crab cake, with a blend of provolone and feta cheeses, lettuce and tomatoes, served on our homebaked bread.....\$11.99

NEO Salmon BLT

Broiled salmon fillet, with crisp honey bacon, lettuce, tomato, and mayonnaise served on a toasted roll.....\$10.99



Texas Bootlegger

USDA choice burger chargrilled to perfection and served up on a bun with crisp bacon, freshly sautéed onions, mushrooms, Hickory BBQ sauce and melted cheddar cheese.....\$8.99

Traditional Patty Melt

USDA choice burger, smothered with a blend of cheddar, provolone, and American cheeses & sautéed onions. Served up on grilled rye.....\$7.99

Classic Burger

One half pound USDA choice beef burger, chargrilled to perfection, with lettuce, tomato, and mayonnaise.....\$7.99

Maryland Style Crab Cake

Our homemade crab cake slammed on a toasted bun and served with a side of tartar sauce.....\$10.99

NEO Veggie Pita

Steamed vegetables topped with mozzarella cheese and wrapped in a grilled pita bread.....\$8.99

Reuben

A classic sandwich with corned beef, sauerkraut, melted Swiss, and thousand Island dressing served on grilled rye.....\$8.99

Chicken Tenders

Tender breaded chicken strips, deep fried to a golden brown.....\$8.99



Consuming uncooked or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illnesses; especially if you have certain medical conditions