

Opal



Soup

Avgolemono

Classic Greek chicken, lemon, and rice.
Cup \$3 Bowl \$7

French Onion Soup

Slow cooked onions, savory sherry broth, croutons,
and melted Swiss and provolone cheese. Crock \$6

Chili

Our house recipe, mildly spicy
with beans. Topped with cheddar cheese. \$6

Soup du Jour

Daily selection. Market Price

Salads

Mediterranean Kale

Kale, tomatoes, cucumber, red onions, chickpeas,
Kalamata olives and feta. Served with
creamy tahini dressing. \$10

Gorgonzola

Mixed greens, walnuts, dried cranberries, and crumbled
gorgonzola cheese tossed in cranberry vinaigrette. \$9

Grilled Greek

Grilled Romaine, feta, Kalamata olives, cucumbers,
red onion, grape tomatoes, and whole pepperoncini
tossed with our signature house dressing. \$12

Appetizers

Calamari Fritti

Lightly flour dusted fried calamari tossed
in garlic, lemon and olive oil with Kalamata
olives and pepperoncini and topped
with crumbled feta. \$12

Greek Mussels

One pound of mussels cooked with Ouzo,
diced tomatoes, herbs, feta
cheese and crostini. \$10

Tuna Carpaccio

Thinly slice sashimi grade ahi tuna
over a bed of endive, cucumber,
fennel and red cabbage tossed in
Asian sesame ginger sauce. \$14

Crab Salad Stuffed Avocado

Crab, onion, red pepper, cucumber
in olive oil, lime and herbs
stuffed in fresh Avocado. \$15

Steamed Clams

One pound little neck clams steamed
served with drawn butter. \$10

Melitzanes Tiganites Fried Eggplant

Thinly sliced batter fried eggplants
served with tzatziki sauce. \$9

Octadodi Grilled Octopus Salad

Grilled octopus, cucumber, tomatoes,
red onions and jalapeño in a lemon
garlic vinaigrette. \$15

Saganaki

Kefalograviera cheese flambé
table-side. Served with pita bread. \$11 

Mezzedes

Loukaniko, gyros, feta, hummus,
olives, tzatziki, pita, cucumbers
and tomatoes. \$14

Add to Any Salad:
Grilled tuna \$9
Six ounces of Chicken \$5
Grilled Salmon \$9
Crab Cake \$10
Shrimp \$9

All prices are subject to
change. Parties of 6
or more cannot have
split checks and a 20%
gratuity will be added.

Beverages

Coca-Cola products,
iced tea, coffee,
espresso, cappuccino,
milkshakes (vanilla,
chocolate, strawberry,
banana).

We also have a full bar
of fine wines, liquors
and beer.

Steak Entrées

All steaks are fresh Certified Angus Beef grilled to your desired perfection.
Served with warm bread and butter and choice of two sides.

Prime Rib

(served Friday, Saturday and Sunday only)
3 cut sizes — 8 oz., 16 oz., 24 oz.
Fresh roast daily while supplies last.
Market Price

Filet

8 oz. center cut. \$34

Ribeye

14 oz. \$28

NY Strip

14 oz. \$24

Porterhouse

16 oz. \$34

Top Your Steak

Pepper crusted \$1
Sautéed mushrooms \$1
Sautéed onions \$1
Blue cheese \$2
Truffle butter \$4
Shrimp \$8

Fish and Seafood Entrées

Served with warm bread and butter and choice of two sides.

Psari Plaki

Greek style halibut baked with olive oil, tomatoes and vegetables. \$22

Salmon En Papillote

Fresh Atlantic salmon, tomatoes, onions, garlic, lemon wedges and fresh oregano baked in a parchment paper pocket. \$20

Crab Cake Entrée

Our own mixture of crab and seasoning, lightly buttered and broiled. \$26

Coquilles St. Jacques

Pan seared sea scallops topped with a creamy leek and mushroom swiss sauce with piped smashed potatoes. \$24

Grilled Tuna

Grilled 8oz ahi tuna seasoned with olive oil and fresh herbs. \$23

Chilean Sea Bass Provencal

Pan seared Chilean sea bass with sautéed mushrooms, grape tomatoes, capers, Kalamata olives simmered in garlic and white wine. \$30

Signature Entrées

Served with warm bread and butter and choice of two sides.

Paidaika Lamb Chops

Charbroiled lamb chops with olive oil, fresh oregano and lemon. \$29

Pork Flat Iron Steak

Grilled seasoned 14 oz. pork flat iron steak topped with Kalamata olives, feta cheese and fresh Rosemary. \$20

Mediterranean Chicken

Grilled chicken breast with red peppers and sautéed spinach in a lemon-caper sauce and topped with feta cheese. \$20

Pasta Entrées

Pastas are served with a small house salad and warm bread and butter.
Caesar or Greek salad upcharge.

Shrimp Mediterranean Pasta

Artichoke hearts, Kalamata olives, grape tomatoes, fresh basil and shaved parmesan cheese tossed in fresh fettuccini pasta. \$24

Astako Lobster Au Gratin

Lobster and cheese filled pasta purses in a creamy cheese sauce topped with toasted butter panko bread crumbs. \$22

Sides

Garlic smashed potatoes
Creamed corn
Seasonal vegetable
Yorgo's baked macaroni and cheese
Truffle fries
Baked potato
Sweet potato casserole
Cheddar grits
Horta swiss chard
Rice pilaf

Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Cocktails

The Monique \$13

Patron Citronage lime tequila, blueberry purée, pineapple juice, splash of Sprite

Mochatini \$12

Vanilla vodka, Kahlúa, chocolate liquor, cold brew coffee, heavy cream

5 O'Clock Girl \$12

Bombay Sapphire gin, muddled cucumber/cucumber juice, muddled mint, fresh lime, rose water

Leatherneck \$13

Woodford Reserve rye, lavender leather simple syrup, dry vermouth, Strega, barrel-aged bitters, Angostura bitters

Orange Street New Fashioned \$12

Bacardi 8 rum, vanilla Thai chili syrup, orange juice, cherry

Spiced Root Mule \$10

Kettle One vodka, turmeric, ginger beer, carrot juice, honey simple syrup

Lady in Thyme \$12

Central Market gin, lemon juice, thyme simple syrup, bee pollen, egg white

Rosemary Grapefruit Old Fashioned \$11

Larceny bourbon, muddled grapefruit, rosemary simple syrup, barrel-aged bitters, grapefruit bitters

Dirty Gibson \$11

Tito's vodka, Beefeater 24, olive brine, onion brine

Italian Planter Punch \$10

Lemoncello, amaretto, amaro, lime, lemon, orange, blood orange soda, bitters

Greek Hammer Shot \$5

Ouzo, blue curaçao, banana liquor

Katzivieri (Greek Screwdriver) \$10

Ouzo, San Pellegrino blood orange, Grey Goose vodka

Wine List

HOUSE WINE

Sycamore Lane \$8

Chardonnay Pinot Noir
Pinot Grigio Merlot
White Zin Cabernet
Sauvignon Blanc—Main and Vine

WHITES BY THE GLASS

Le Rime Pinot Grigio, Italy \$9

Light in body with aromas of pear and citrus

Skouras Zoe, Greece \$11

A dry white wine with flavors of citrus fruit, jasmine, and mint

Starborough Sauvignon Blanc, New Zealand \$10

Refreshing notes of pink grapefruit, pineapple and lemon

Folie A Deux Chardonnay, California \$11/35

Elegant flavors of honey, green apple, and vanilla with bright acidity (90 points from *Wine Enthusiast*)

Jadot Steel Unoaked Chardonnay, France \$13/40

Clean, fresh notes of mandarin orange, pear and apple with a hint of minerality

Pacific Rim Riesling, Washington \$12/38

Flavors of jasmine, tropical fruit, and citrus with a well-balanced sugar level

Terra d Oro Moscato, California \$12/38

Fragrant aromas of peach, honeysuckle and lemon cheese cake

Tattinger Champagne, France \$14

Crisp and rich, with notes of apple blossom, lemon zest and honey (90 points from *Wine Spectator*)

REDS BY THE GLASS

Kendal Jackson Pinot Noir, California \$12/38

Bright flavors of cherry and raspberry with a hint of spice

Skouras St George, Greece \$11

Aromas of blackberries and raspberries with a hint of vanilla and clove

Dona Paula Malbec, Argentina \$9

Intense flavors of black fruits, violet and herbs

Sterling Dark Red Blend, California \$10

Smooth, rich flavors of cherry and plum with a touch of vanilla and oak

Coppola Claret Cabernet, California \$12/38

Flavors of blackberry, cassis, and espresso
(90 points from *Wine Enthusiast*)

Carmen Grand Reserva Cabernet, Chile \$14/45

Robust flavors of red berries, dark chocolate and a hint of cedar
(90 points from *Wine Enthusiast*)

WHITES BY THE BOTTLE

San Angelo Pinot Grigio, Italy \$40

(91 points from James Suckling)

Stags Leap Chardonnay, Napa, CA \$60

(90 points from *Wine Enthusiast*)

Simonet Febvre Chardonnay, France \$70

Argyle "Nuthouse" Riesling, Willamette Valley, OR \$45

Galerie Sauvignon Blanc, Napa, CA \$60

Dom Sigalas Assyrtiko, Greece \$55

REDS BY THE BOTTLE

Bieler Rose, Provence France \$45

Cenyth Rose, Sonoma, CA \$70

(91 points from *Wine Enthusiast*)

Louis Jadot Pinot Noir, Burgundy France \$60

Siduri Pinot Noir, Willamette Valley, OR \$65

Benziger Pinot Noir, Sonoma, CA \$75

Banfi Aska Rosso, Italy \$58

Kir Yianni Yianakohori, Greece \$54

Complicated Red Blend, Napa, CA \$60

Joel Gott Merlot Cabernet Red Blend, Washington \$55

Trivento Golden Reserve Malbec, Argentina \$65

(92 points from James Suckling)

Edmeades Zinfandel, Medocino, CA \$60

Penfold's Max's Cabernet, Australia \$58

Marques de Casa Concha Cabernet, Chile \$65

(92 points from James Suckling)

Black Stallion Cabernet Sauvignon, Napa, CA \$75

Sequoia Grove Cabernet, Napa, CA \$100

(90 points from *Wine Enthusiast*)

Cakebread Cabernet, Napa, CA \$150

(90 points from Robert Parker)

SPARKLING

Maschio Prosecco 187ml \$10 glass

Korbel Brut \$35

Villa Sandi Sparkling Rose Prosecco \$40

Taittinger \$14 glass/\$55

Moet \$150

Moet Rose \$150

Perrier Jouet \$125

Dom \$250