

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.
Cup \$3 Bowl \$7

Soup du Jour

Daily selection. Market Price

Starters

Signature Crab Dip

Served hot with a side of pita bread. \$14

Wings

Jumbo wings tossed in one of our 81 signature flavors.
Half dozen \$7 Full dozen \$12
Celery, blue cheese, or ranch dressing
.50 each

Gyro Fries

A pile of french fries topped with shredded gyro meat, diced tomatoes, onions, melted cheddar cheese and sprinkled with feta cheese. Served with tzatziki sauce. \$10

White Clam Pizza

A 12" gluten free pizza crust topped with chopped clams in a butter garlic sauce, melted mozzarella cheese and garnished with Little Neck clams. \$13

Greek Mussels

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

Saganaki

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

Loukaniko

Grilled mild Greek pork sausage, seasoned with fennel, orange and dill. Served with tzatziki sauce. \$9

Mezzedes

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

Snow Crab Legs

Steamed with Old Bay seasoning. Served with drawn butter.
Half lb. \$11 Full lb. \$20

Grilled Pita

With hummus, tzatziki sauce and celery sticks. \$9 ✓

Chicken Fingers

Served with your choice of dipping sauce. \$5

Flat Breads

Mediterranean

Sliced onions, diced tomatoes, Kalamata olives, artichoke hearts, capers, mozzarella, and feta cheeses. \$11

California Chicken

Grilled sliced chicken, crispy bacon, mozzarella cheese and sliced avocado drizzled with spicy ranch sauce. \$12

Italian Spinach

Fresh spinach in a creamy garlic parmesan sauce topped with mozzarella and feta cheeses then drizzled with pesto sauce. \$10

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.

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

Burgers

All burgers are 8 oz. Certified Angus Beef Steakburgers.

Served on a brioche roll with lettuce, tomato, and french fries.

Substitute chargrilled chicken for any burger.

Make it Your Way Burger

Design your own burger. Your choice of toppings listed to the right. \$9

Yorgos Gyro Burger

Topped with gyro meat, onions, and tzatziki sauce. \$11

SoCo Burger

Crispy bacon, cheddar cheese, onion rings and Southern Comfort BBQ sauce. \$11

The Illadelphia

Crispy bacon, cream cheese, sliced jalapeños. \$11

Chesapeake

Topped with our signature crab dip and melted cheddar cheese. \$12

Fat Daddy

American cheese, crispy bacon and a fried egg in between two grilled ham & cheese sandwiches. \$14

Toppings

American, Swiss, provolone, mozzarella, crumbly blue cheese, cheddar cheese, ham, smoked pork, bacon, fried egg. \$1 each

Sautéed mushrooms, sautéed onions, raw red onion, red pepper, jalapeños. \$0.50 each

Hickory smoked BBQ, sriracha ranch, sweet chipotle. \$0.75 each

Entrées

New York Strip

Hand cut 10 oz. NY Strip steak cooked to order. Served with garlic smashed potatoes and one other side. \$17

Chicken Artichoke

10 oz. boneless, skinless chicken breast sautéed with artichoke hearts and dill in a buttery white wine and lemon sauce. Sprinkled with feta cheese served over rice pilaf and choice of one side. \$15

Parmesan Crusted Salmon

Salmon topped with a golden bubbly Greek parmesan sauce served over rice pilaf and choice of one side. \$16

Chef's Seafood Alfredo

Jumbo shrimp, sea scallops and lump crab in Chef's alfredo sauce tossed with fettuccini pasta, served with a side house salad. \$19

Fish-N-Chips

In-house batter fried cod, crispy french fries, and creamy slaw (no additional sides). \$14

Pasta Primavera

Seasonal veggies cooked in a creamy Pesto sauce tossed with orecchiette pasta, served with side house salad. \$14

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

Greek Entrées

All Greek entrees made in-house from classic recipes and served with rice pilaf and a small Greek salad.

Spanakopita

"Spinach pie" sautéed spinach, feta, eggs, leeks, and dill layered between filo dough and baked golden brown. \$12 ✓

Pastitsio

A baked dish of layered of pasta, seasoned ground beef, and creamy parmesan béchamel sauce. \$14

Moussaka

Sautéed eggplant and seasoned ground beef baked under a layer of creamy béchamel sauce. \$14

Greek Combination

Create a feast by choosing two of these Greek entrees. \$19

Grilled Souvlaki Platter

Two kabobs of seasoned pork or chicken served with warm pita, tzatziki, tomatoes, and onions. \$15

Grilled Gyros Platter

8 oz. of lamb and beef gyro meat served with warm pita, tzatziki, tomatoes and onions. \$15

Sides

Garlic smashed potatoes
Seasonal vegetable
Rice pilaf
Cole slaw
French fries
Onion rings
House salad
* Creamed corn
* Truffle fries
* Yorgo's baked macaroni and cheese
* Cheddar grits
* Horta swiss chard
* Sweet potato casserole
Small Caesar salad add \$1
Small Greek salad add \$2

* \$3 Premium upcharge

Dressings

House Greek
Caesar
Ranch
Blue Cheese
1000 Island
French
Honey Mustard
Creamy Italian
Balsamic Vinaigrette
Spicy Ranch
Oil and Vinegar

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

Salads

Greek

Mixed greens, feta, Kalamata olives, cucumbers, red onion, tomatoes, and whole pepperoncini tossed with our signature house dressing. \$10

Village Greek Salad

Onions, tomatoes, cucumbers, Kalamata olives, hard-boiled eggs and feta cheese. Served with olive oil. \$12

Southwest Taco Salad

Crispy flour tortilla bowl, chopped Romaine, cheddar cheese, black beans, avocado, red peppers, and tomatoes tossed with our house spicy ranch. \$10

Caesar

Chopped Romaine dressed with parmesan cheese, croutons, and creamy Caesar dressing. \$9

Cobb

Chopped Romaine, hard-boiled egg, avocado, tomatoes, red onion, crispy bacon, and blue cheese crumbles. *Recommended dressing: Blue cheese.* \$9

Gorgonzola

Mixed greens, walnuts, dried cranberries, and crumbled gorgonzola cheese. *Recommended Dressing: Balsamic vinaigrette.* \$9

Crab Louie

Mixed greens, cucumbers and tomatoes topped with Crab pasta salad in Louie sauce. \$15

Chicken Bulgur Salad

Bulgur around a bed of Romaine lettuce topped with sliced grilled chicken, grape tomatoes and melted fresh mozzarella cheese. \$14

Paninis | Wraps | Sandwiches

All sandwiches served with chips. Add fries \$2

Grilled Triple Cheese Panini

Provolone, American and cheddar cheese (choice of bread). \$6

Cuban Panini

Ham, smoked pork, Swiss cheese, mustard, and pickles. \$10

Chicken BLTA Wrap

Grilled chicken, bacon, lettuce, tomato, and avocado. Served with a side of sriracha ranch sauce. \$10

Veggie Wrap

Hummus, fresh baby spinach, grilled red pepper and red onion. \$9 

Turkey Wrap

Sliced roasted turkey breast, provolone cheese, crispy bacon, lettuce, tomatoes, and honey mustard dressing. \$10

The Classic Gyro

Gyro meat, tomatoes, onions, and tzatziki sauce nestled in a warm pita. \$8

Crab Cake Sandwich

Broiled crab cake served on a brioche roll with lettuce, tomato, and red onion. \$13

French Onion Baguette

Sliced slow cooked beef tender topped with sautéed onions melted Swiss and provolone on a steak roll served with side of warm au jus. \$10

Yorgo's Steak Sandwich

Tender sliced steak with provolone cheese, grilled onions, red peppers, mushrooms, and garlic aioli. Served in a steak roll. Marinara sauce is optional. \$9

Loukaniko

"Sausage" Sandwich

Grilled Greek sausage, sautéed peppers and onions, mozzarella cheese and marinara served on a steak roll. \$10

Traditional Reuben

Grilled rye bread with corned beef, melted Swiss cheese, sauerkraut, and Russian dressing. \$9

Black Bean Burger

Sautéed mushrooms and onions, provolone, lettuce and tomatoes on top a grilled brioche roll. \$9

Turkey Swiss Club

Fresh roasted sliced turkey, Swiss cheese, crispy bacon, lettuce, tomato and mayo stacked on three pieces of your choice of toast. (white, whole wheat or pumpernickel rye). \$9

Tuna Salad Club

Tuna salad, American cheese, crispy bacon, lettuce, tomato and mayo stacked on three pieces of your choice of toast. (white, whole wheat or pumpernickel rye). \$9

Kids Menu

For Guests 12 and Under
All items 7.99 and served with french fries or applesauce and one small drink (soda, milk, or juice).

Chicken Tenders

Grilled Cheese Sandwich

Pita Pizza

Pita bread topped with marinara sauce and mozzarella cheese

Mac N Cheese

Corkscrew pasta topped with cheddar cheese sauce.

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

Cocktails

Creamside \$8

Orange vodka, vanilla vodka, orange juice, whipped cream

Distinguished Gentleman \$9

Vodka, Campari, simple syrup, cranberry, grapefruit juice

Pamapolitan \$9

Pear vodka, Pama pomegranate liqueur, peach schnapps, lime juice, splash of cranberry juice

Lancaster Buck \$9

Spiced rum, Angostura bitters, splash of Southern Comfort, lime juice, orange juice, ginger beer

Moscow Mule \$8

Vodka, lime juice, ginger beer

Yorgos Old Fashioned \$10

Bulleit rye, simple syrup, orange bitters, sweet vermouth, muddled bourbon-soaked cherry and orange slice

George Collins \$10

Whiskey, lemon juice, simple syrup, club soda, Chambord float

Italian Gimlet \$10

Gin, simple syrup, lime juice, limoncello, topped with prosecco, served up

Mo'Ginto \$9

Gin, muddled mint and lime, St. Germaine, splash club soda

Greek Hammer Shot \$5

Ouzo, blue curaçao, banana liquor