



STARTERS

SAGANAKI	9.00
Flour dusted graviera cheese, sautéed, fresh lemon	
CHARRED MEDITERRANEAN BABY OCTOPUS	14.00
Lemon, oregano, EVOO, aged balsamic	
CALAMARI: FRIED	12.00
East Coast calamari, lightly breaded, flash fried.	
Lemon, cocktail sauce	
MIXED GRILL	16.00
Octopus, gulf shrimp, calamari, olive oil, lemon, oregano, aged balsamic	
KEFTE	10.00
Beef kefte, tzatziki sauce	
THREE SPREADS	9.00
Hummus, egg plant , taramosalata (fish roe spread), pita bread	

SPECIALTIES

PORK CHOP	17.00
Grilled all natural Berkshire pork	
Bone in, french fries, sautéed vegies	
SKIRT STEAK	25.00
All natural hormone free skirt steak, boursin mash potatoes	
NY STRIP	23.00
Charbroiled, all natural NY Strip, vegetables, rice pilaf	
AMISH ROASTED CHICKEN	16.00
Grecian style cage-free oven roasted half chicken, lemon, garlic, oregano, rice pilaf	
CHICKEN & ARTICHOKE	16.00
Sautéed chicken breast, artichoke hearts, capers, lemon, roasted red peppers, asparagus, boursin mashed potatoes	
SALMON (WILD CAUGHT)	24.00
Sautéed in herbs, lemon, olive oil, Rice pilaf, veggies	
VEGGIE PASTA*	11.00
Yellow, green squash, tomatoes, kalamata olives, white wine, spaghetti, mitzithra cheese	
SPAGHETTI W/ OUZO CREAM SAUCE*	11.00
Thyme, basil, parsley, cream, tomato concasse	
MELI'S FAMOUS SPAGETI W/ MEATBALLS*	15.00
House made meatballs, spaghetti, our own sauce	

ADD TO YOUR PASTA

Chicken breast	5.00
Shrimp	8.00
Grilled calamari	6.00

*Gluten Free pasta available upon request

SOUP AND SALADS

SOUP OF THE DAY	BOWL	5.50
MEDITERRANEAN SALAD		10.00
Ripe tomatoes, feta cheese, Kalamata olives, cucumbers, red onions, sea salt, oregano, EVOO, aged balsamic vinegar		
ROASTED BEET SALAD		10.00
Organic arugula, red roasted beets, goat cheese, pecans, balsamic vinaigrette		
D' ANJOU PEAR SALAD		11.00
Kale, organic mixed greens, avocados, d' anjou pears, reggianno cheese, roasted almonds, croutons, lemon vinaigrette		
MELI SALAD		9.00
Organic arugula, avocado, tomato, onion, imported feta, house vinaigrette		
REGIANNNO SALAD		11.00
Ripped tomatoes, onions, capers, croutons, shaves of reggiano cheese, balsamic vinaigrette		

ADD TO YOUR SALAD

Chicken breast	5.00
Hormone-free grilled skirt steak	10.00
Salmon	10.00
Grilled calamari	6.00

BURGERS & SANDWICHES

Add a cheese: american, blue cheese, cheddar, swiss, pepper jack	
Choice of side: fries, jalapeño coleslaw, pasta salad	
MEDITERRANEAN HOUSE BLEND BURGER	13.00
Feta cheese, shredded romaine, sliced onions, on a classic brioche bun	
HOUSE BLEND BURGER (short rib/brisket, chuck)	12.00
Garnished w/ lettuce and tomato, on a brioche bun	
SIMPLY TURKEY	12.00
House smoked turkey, american cheese, arugula, tomatoes, jalapeño mayo on multigrain	
CHICKEN BREAST	12.00
Brioche bun, shredded lettuce, swiss cheese, tomatoes, smoked apple wood bacon, chipotle aioli	
MAHI MAHI	12.00
Fish tacos, pico de gallo, corn tortilla, cilantro, chipotle aioli	
REUBEN	12.00
Grilled marble rye bread, thinly sliced corned beef, pickled cabbage, swiss cheese, our own sauce	

SIDES

Rice pilaf	6.00
Boursin mashed potatoes	7.00
Sautéed spinach, garlic, lemon	6.00
Sautéed vegies	7.00
Hand-cut fries	5.00
Small organic mixed greens salad	7.00

Eat Well, Live Healthy. "As Nature Intended"

18% Gratuity added to parties of 6 or more. We are not responsible for lost or stolen items.
Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, poultry, or shell stock reduces the risk of food borne illness.
Young children, elderly, & individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



DESSERTS

YOGURT AND HONEY	8.00
Greek Yogurt strained topped w/ Greek Honey and nuts	
YOGURT, DATES, AND MARMALADE	8.00
Greek Yogurt strained topped w/ dates & marmalade of the day	
RICE PUDDING	5.00
HOUSE MADE BREAD PUDDING (TOPPED WITH OUR OWN GELATO)	7.00
Also Day Selection of Pastries from our display case	

SPARKLING WINES

	Glass	Bottle
Bocelli Prosecco, Italy (187 ml)		11
Henry Varnay Blanc de Blanc, France	9	33
Bricco Riella Moscato D' Asti, Italy	10	36
Jacquart Brut Champagne, France		65

ROSE

Petaloudes Domaine Harlaftis, Greece	9	31
Chateau Flaugergous Rose, France		45

CRISP & AROMATIC WHITES

Giocato Pinot Grigio, Slovenia	9	33
A to Z Pinot Gris, Oregon	10	37
Sigalas, 100% Assyrtiko, Santorini, Greece	10	39
Kaltern Pinot Grigio, Italy		37
Lobster Reef Sauvignon Blanc, New Zealand	10	37
Skouras Moschofilero, Greece	10	37
Custard Chardonnay, Sonoma	11	39

LIGHT/MEDIUM REDS

Bread and Butter Pinot Noir, California	12	45
Alias Merlot, California	9	33
Charles Smith Velvet Devil Merlot, Washington		33
Antonio Sanguineti Chianti, Italy	9	33

BIG REDS

Plungerhead Cabernet Sauvignon, Alexander Valley, California	10	37
Valle Secreto Carmenere, Chile	10	37
Valle Secreto Syrah, Chile		46
Battle Axe Malbec, Argentina	10	37
LaMadrid Malbec Reserva, Argentina		47
Boneshaker Zinfandel, Lodi, California	11	39
Thomas Goss Shiraz, McLaren Valley, Australia	11	39
Ben Glaetzer Bishop Shiraz, Barossa Valley, Australia, 2010		69
Rock Wall Jessie's Vineyard Zinfandel, California		45

DESSERT WINES

Dom Rancy Rivesaltes Ambre, Vin Doux Naturel, Rousillon, France	9
Kopke 10 yr Tawny Porto, Portugal	12
Domaine Sigalas Vin Santo, Greece	14

GRAPPA/DIGESTIFS

Homericon Masticha Stoupakis, Chios, Greece	11
Poli Po Traminer Aromatica Grappa, Veneto, Italy	12

BEERS

(Our beer selection changes seasonally)

Amstel Light	6	Stella	6
Corona	6	Guinness	7
Heineken	6	Miller Lite	5.5
Revolution IPA	7	Lagunitas IPA	7
Lagunitas Lil Sumpin	7	Fix, Greece	6.5
Mud Puppy Porter	6.5	Upland Wheat	6.5
Two Brothers Domaine Dupage	6.5	Stella Cider	7

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