



**DINE IN • TAKE OUT • CATERING**

**Open Monday - Saturday**

**Call for hours**

**Phone: 435-259-0200**

**Fax: 435-259-0050**

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## SANDWICHES

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**French Dip 8**

A traditional favorite! Slow Roasted Angus Brisket, topped with Seasoned Onion Strings, along with Homemade Horseradish Sauce.

**Tuna Melt 8**

White Albacore Tuna, Sweet Pickles, Shredded Lettuce, Tomato and Red Onion on Parmesan-Grilled Sour Dough.

**Roasted Turkey 8**

Sliced Turkey Breast, Roasted to perfection, piled on Grilled Harvest Bread, with Cran-Raisins, Mayonnaise, Tomato and Provolone.

**BLT 8**

Thick sliced Double Hickory Smoked Bacon. Lettuce, Tomatoes, Provolone, then "extra loaded" with even more Bacon and Mayonnaise. Served on Toasted Wheat.

**The Best Reuben 8**

Hot Center Cut Pastrami, Sauerkraut and Sweet Pickles, served on Grilled Rye with Homemade 1000 Island Dressing, topped with Swiss Cheese.

**Italian Hero 8**

Honey Baked Ham, Salami, Bologna, Provolone, Lettuce, Tomatoes, Banana Peppers, Olives, Red Onion, Green Peppers, Mayonnaise, Mustard, Oil & Vinegar, Salt & Pepper, all piled on a French Roll.

**Garden Fresh Veggie 7.5**

Lettuce, Green Peppers, Sprouts, Tomatoes, Cucumber, Red Onion and Swiss Cheese, topped with Avocado. Served on Harvest Bread with Mayonnaise.

**BBQ Pork 7.5**

Tender Slow-cooked Shredded Pork, marinated in a Sweet and Spicy BBQ Sauce, topped with Cheddar Cheese & Seasoned Onion Strings, served on a Grilled French Roll.

**Phake Philly 8**

You talking to me? This sandwich is loaded with attitude, as well as Thin Sliced Angus Brisket sautéed with Green Peppers and Red Onions, topped with Melted Provolone and served on Grilled Sour Dough.

**Bleu Hoagie 8**

Thin sliced Angus Brisket, sautéed with Hickory Smoked Bacon and Sweet Onions, topped with melted Bleu Cheese and served on a Toasted French Roll.

**BBQ Chicken Sandwich 8**

Thin sliced Breast of Chicken, Lettuce and Tomato drizzled with Ranch Dressing, Hickory Smoked Bacon, Cheddar Cheese topped with Crispy Onion Strings & BBQ Sauce, served on a Grilled French Roll.

**Classic Club 8**

The Original Triple Decker! Bacon, Baked Ham, Smoked Turkey with Tomatoes, Lettuce, on Toasted White Bread with Mayonnaise. Add Avocado... \$1.25

**Italian Meatball Sub 8**

Mama Mia! "Chicago" style Meatballs, marinated in a Zesty Sauce, Melted Provolone, on a Toasted French Roll. Then... topped once more, with Shaved Parmesan & Asiago Cheese.

**BBQ Beef 8**

Tender, Slow-Roasted Angus Brisket, sliced thin, marinated in Sweet and Spicy BBQ Sauce, Cheddar Cheese, topped with Seasoned Onion Strings on a Grilled French Roll.

**Deli Style Grilled Cheese 7.5**

Loaded with Cheddar, Swiss & Provolone on Asiago Parmesan-Grilled Sourdough Bread. Add Ham, Smoked Turkey or Bacon \$1

**Center Street Veggie 7.5**

Lightly toasted Sour Dough, spread with Jalapeno Cream Cheese and layered with sliced Tomatoes, Red Onion, Green Pepper, Banana Peppers, Sprouts and a dash of Salt and Pepper. Add Bacon. Roast Brisket, or Turkey... \$1.25

**Omelet Stacker 7.5**

An "Eye-Opener" sandwich, for those who missed breakfast! Fluffy Three-Egg Omelet, that YOU create from our own "Stacker" options... including Bacon.

**Soup & Half Stacker 8**

"Soup of the day," alongside half of a 'Build-Your-Own "Stacker." With Specialty Sandwich or Salad of Choice \$9

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**The Original STACKER 7.5**

Follow the steps to create your own Sensational Sandwich, with your choice of one SIDE from our Homemade Deli Salads.

Step # 1

Choose your **BREAD**: White, Wheat, Rye,

Sour Dough, French Roll, Harvest. Request Toasted if desired.

Step #2

Choose your **SPREAD**: Mayo, Mustard, Spicy Mustard, Dijon Mustard, Horseradish Sauce, Oil & Vinegar, 1000 Island.

Step #3

Choose your **MEAT**: Smoked Turkey, Honey Baked Ham, Pastrami, Salami, Bologna, Beef Brisket, White Albacore Tuna Salad, Homemade Chicken Salad, Fresh Made-to-Order Egg Salad.

Step #4

Choose your **CHEESE**: Cheddar, Swiss, Provolone, Pepper Jack or Feta.

Step #5

Choose your **FIXINGS**: Lettuce, Tomato, Olives, Red Onions, Sweet Pickles, Green Peppers, Cucumbers, Sprouts, Pickled Jalepenos, Pepperoncinis and Banana Peppers.

Step #6

Choose one of our homemade **SIDE SALADS**: Potato Salad, Cole Slaw, Pasta Salad or Macaroni Salad.

Add: Bacon, Avocado, Extra Meat or Extra Cheese	1.5
Additional Side Salad	1.5

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**SALADS**

**Traditional Caesar 7.5**

Fresh Romaine, tossed with our Homemade Caesar Dressing, Homemade Cheese Croutons and Shaved Parmesan Asiago Cheese. With Chicken...8

**Bleu Caesar 8**

Crisp Romaine Lettuce, Bleu Cheese Crumbles, Chopped Bacon, Tender Roasted Beef Brisket, Red Onions and Diced Fresh Tomatoes, tossed in our Homemade Caesar Dressing.

**Honey Mustard Chicken Salad 7.5**

Shredded Iceberg Lettuce, Red Cabbage, Chicken Breast, Green Onion, Bacon, Tomato and Chopped Egg, tossed in a Thick Country Style Honey Mustard.

**BBQ Chicken Salad 8**

A deli delight! BBQ Seasoned Chicken, Tomato, Corn, Garbanzo Beans, Red Onion, Chopped Eggs, Bacon and Cilantro served with Ranch Dressing and drizzled with Tangy BBQ Sauce.

**Chef Salad 7.5**

An American Classic! Honey Baked Ham, Smoked Turkey, Swiss Cheese, Cheddar Cheese, with Crisp Lettuce, Tomato and Egg tossed in the dressing of your choice.

**Cobb Salad 8**

A traditional favorite! Served with Chicken Breast, Tomatoes, Bleu Cheese Crumbles, Crisp Bacon and Chopped Eggs, tossed in your choice of dressing. Topped with Avocado.

**Chop-Chop Salad 8**

Finely diced Smoked Turkey, Tomato, Swiss Cheese, Red Onion, Crisp Hickory Smoked Bacon, Green Pepper, Garbanzo Beans, with Crisp Lettuce, tossed in our Homemade Greek Dressing.

**BLT Salad 8**

Chopped Crisp Lettuce, Double Hickory Smoked Bacon, Aged Swiss Cheese, Fresh Tomato tossed in Hidden Valley Ranch Dressing.

**Dressing Options:**

Homemade Greek, Homemade Caesar, Bleu Cheese, Homemade 1000 Island, Thick Country Style Honey Mustard and Hidden Valley Ranch

**SOUP**

**Avgolemono** - A Greek Favorite! Lemon and Rice with Shredded Chicken Breast Cup 3.5 Bowl 5

**Soup of the Day** Cup 4 Bowl 6



**GREEK SPECIALTIES**

**Roast Leg of Lamb Sandwich 8.5**

Slow Roasted Leg of Lamb, sliced thin atop a bed of Seasoned Lettuce, Olive Oil and Crumbled Feta Cheese served on Grilled Pita Bread.

**Gyros 8**

Chopped Lamb and Beef Sautéed crisp to release the flavors along a Fresh Tomato and Red Onion Medley Tossed in Olive Oil and Greek Spices and topped with our Homemade Tzatziki Sauce.

**Mediterranean Sandwich 7.5**

A delicious medley of Roasted Eggplant, Zucchini, Roasted Red Pepper, Red Onion, Feta Cheese and Homemade Hummus on Tosted Harvest Bread.

**Athena Platter 8**

Greek Salad, Tzatziki & Hummus, Cup of Avgolemono, served with a choice of Romaine Leaves or Grilled Pita.

**Dolmathes (Stuffed Grape Leaves) 8.5**

Ground Lamb & Beef sauteed with onions, mint and garlic wrapped in California Grape Leaves and topped with Avgolemono Sauce.

**Greek Antipasto 8**

Fresh Greens, Salami, Ham, Kalamata Olives, Fresh Tomato, Red Onions, Roasted Red Peppers, Sliced Pepperoncinis, with Greek Dressing.

**Gyros Salad 8**

Crisp Greens, Cucumber, Tomato, Red Onion, Kalamata Olives, Feta Cheese and Sautéed Gyros, Diced and tossed in our Homemade Greek Dressing and topped with Fresh Homemade Tzatziki Sauce.

**Grecian Cobb Salad 8**

Yassou! Crisp Lettuce, Roasted Leg of Lamb, Hickory Smoked Bacon, Fresh Tomato, Chopped Egg and Crumbled Feta Cheese tossed in our Homemade Greek Dressing with Avocado

**Greek Salad 7.5**

A delicious blend of Lettuce, Tomato, Cucumber, Red Onion, Green Pepper, Feta Cheese, Beets, Kalamata Olives, tossed in our Homemade Greek Dressing.



Our entire product is of the highest quality with the vast majority made right here daily! We are not fast food, but we are made to order comfort food that will meet your every expectation. We appreciate your patience if your order takes awhile and we will always quote a time when necessary. Phone or Fax orders are always welcome and will provide more time to enjoy your meal when the clock is an issue.