



270-901-3370

<http://bowlinggreen.takeoutwaiter.com>

# Anna's Greek Restaurant

## APPETIZERS

- Pita & Tzatziki \$3.00  
*Grilled pita bread & tzatziki sauce*
- Domathes \$7.00  
*Grape leaves, hand stuffed and rolled prepared with a family blend of rice and special Greek herbs. Served with tzatziki sauce.*
- Calamari Fritti \$8.00  
*Golden fried calamari served with our light house tomato sauce and fries sprinkled with oregano.*
- Spanakopita Appetizer \$8.00  
*Crispy filo dough stuffed with spinach, feta cheese and Greek herbs. Served with tzatziki sauce. No rice. (Plate available in vegetarian section)*
- Saganaki Cheese \$9.00  
*Flaming fried cheese and grilled pita bread*

## PASTA'S

- Spaghetti Carbonara & Shrimp \$19.00  
*Our delicious homemade cream sauce smothered with mushrooms, bacon and grilled shrimp Topped with Parmesan cheese*
- Spaghetti Poutanesca & Chicken \$19.00  
*creamy napolitana sauce, pan seared kalamata olives, garlic, capers, chicken and parmesan cheese*
- Rigatoni Bolognese \$16.00  
*ground sirloin beef, minced onion, slowly simmered in fresh tomato sauce, and fresh herbs*
- Four Cheese Rigatoni & Gyro Meat \$18.00  
*creamy blend of, Mozzarella, Parmesan, Gruyere and Feta cheese cooked with rigatoni pasta topped with grilled gyro meat*

## SOUP & SALADS

- Avgolemono Soup \$5.00  
*chicken, lemon, rice soup.*
- Greek Salad \$8.00  
*Mixture of organic greens, tomatoes, cucumbers, onions, peppers, kalamata olives & feta cheese*
- House Salad \$4.00  
*Mixture of greens, onions, peppers, tomatoes, cucumbers, topped with mixture of four cheeses*
- Cabbage Salad \$4.00  
*Shredded cabbage, carrots, parsley, garlic, pickled peppers, vinaigrette seasoning.*

## VEGETARIAN

- Spanakopita Entree \$15.00  
*Filo dough stuffed with spinach, Feta Cheese, and greek herbs. Served with rice, tzatziki and cabbage salad*

- Vegetarian Briami Plate** \$16.00  
*Oven roasted potatoes, eggplant, zucchini, tomatoes, parsley marinated white wine and light tomato sauce*
- Vegetarian Four Cheese Rigatoni Plate** \$17.00  
*A creamy blend of, mozzarella, parmesan, gruyere and feta cheese cooked with penne pasta*
- Spaghetti Napolatan** \$15.00  
*Pan Cooked mushrooms, zucchini, onions, peppers, in our house blend of tomato sauce*

## **CHICKEN**

- Chicken ala Cream** \$18.00  
*Chicken breast grilled, pan sauteed with fresh mushrooms and cream sauce served with rice and veggies*
- Chicken Spinach** \$19.00  
*Marinated chicken pan sauteed with fresh spinach and topped with our blended cheese sauce served with rice and veggies*
- Chicken Lemon** \$16.00  
*Tender chicken breast pan seared, topped fresh lemon dressing, oregano and served with rice and veggies*

## **PORK**

- Schnitzel Viennese - Mushroom Cream Sauce** \$18.00  
*Tenderised pork tenderloin, marinated, breaded, fried to perfection saut ed in delicious creamy mushroom sauce served with rice*
- ANNA'S Tenderloin** \$19.00  
*9.oz Tender pork filet, grilled to perfection, then pan seared with Metaxa pineapple sauce. Served with potatoes and veggies*

## **GRILLS**

- Mix Grill for Two** \$69.00  
*Fresh off the grill Lamb Chops, Gyro Meat, Greek seasoned burger patty, chicken, pork tenderloin, beef meatballs, served with oven roasted potatoes, Pita Bread, tzatziki sauce and open face Greek salad and cabbage salad.*

## **BEEF SPECIALTIES**

- Mousaka** \$18.00  
*roasted eggplant, potato, zucchini, ground beef, herbs topped with a light bechamel sauce baked to perfection BRIAMI beef, saut ed with white wine and herbs, oven roasted with potatoes, eggplant, zucchini, red onions, tomatoes, parsley*
- Beef Fliet Stroganof** \$45.00  
*Grilled 8.oz filet, flamed with red wines, caramelized mushrooms, and onions. Served with rice and sauteed veggies*
- Garlic Beef Filet Mingnon** \$39.00  
*8.oz grilled tender filet, flamed on a sweet red wine, topped with garlic butter sauce. Served with oven potatoes and sauteed veggies*

## **LAMB**

- Gyro Portion** \$16.00  
*Gyro meat beef and lamb caramelized onions, green peppers, served on a grilled pita with tzatziki, garnish and French fries. Sprinkled with paprika.*
- Jon's Gyro** \$18.00

Gyro meat beef sauteed with mushrooms topped with our signature cream sauce served with rice blend. In honor and remembrance of our dear friend Jon Hensley. You are missed!

Arni Youvetsi \$22.00

Lamb chunks braised Greek style in red wine, slow cooked with vine tomatoes, onions, garlic and orzo pasta topped with parmesan cheese.

Arni Briamai \$23.00

Lamb sauteed with white wine, herbs, oven roasted potatoes, eggplant, zucchini, red onions, tomatoes, parsley

Lamb Chops \$37.00

Seasoned & marinated with olive oil, oregano, grilled to perfection. Served with oven roasted potatoes and sauteed veggies.

## **SEAFOOD**

Grilled Salmon - Lemon Sauce \$21.00

8 oz of fresh Atlantic Salmon marinated and seasoned with fresh herbs. Served with rice and sauteed veggies

Shrimp Saganaki \$19.00

Delicious juice grilled shrimp, sauteed in Ouzo, tomato sauce, feta cheese, and tabasco. Served with Grilled Pita

## **CHILDREN'S MENU**

Kids Greek Hamburger \$5.00

Fresh angus beef grilled to perfection with grilled pita bread and French fries. Served with tzatziki and garnish.

Kids Cheeseburger \$6.00

Fresh angus beef grilled to perfection topped with cheese. served with grilled pita bread, French fries. Served with tzatziki and garnish.

Kids Chicken Fingers \$5.00

Golden fried chicken breast stripes served with French fries. Served with garnish.

Kids Four Cheese Rigatoni \$7.00

A creamy blend of mozzarella, parmesan, gruyere and feta cheeses.

Kids Butter Spaghetti \$5.00

Spaghetti sauteed on our butter sauce only pan seared to perfection.

Kids Spaghetti & Meat Sauce \$6.00

## **SIDES**

Oven Roasted Potatoes \$4.00

Diced chunks of potatoes simmered with lemon dressing, olive oil, oregano and golden oven roasted to perfection.

Sauteed Garlic Mushrooms \$4.00

Sauteed with garlic and Greek herbs.

Sauteed Seasoned Veggies \$4.00

French Fries \$3.00

Prepared Greek style with herbs.

Tzatziki Sauce \$3.00

Feta Cheese \$4.00

Rice \$3.00

## **DESSERTS**

Tiramisu \$6.00

Greek Baklava \$6.00

Light homemade syrup poured over alternating layers of chopped walnut mixture and filo sheets.

Galaktoboureko \$6.00

Light homemade syrup poured over homemade Greek custard

*in-between filo sheets.*

Rizogalo (Rice Pudding) \$5.00

*Delicious homemade rice pudding  
sprinkled with cinnamon.*

Neapolitan Ice Cream \$5.00

*Treo combination of chocolate,  
strawberry and vanilla ice cream.*

**BEVERAGES**

Soda \$2.00