NIKANOS

MEDITERRANEAN BAR & GRILLE

SOUPS AND SALADS

Soup of Yesterday
Always better the next day — *MKT*

Avgolemono Soup
Silky and fragrant base made from egg and lemon, served with chicken and orzo — *11.00*

Caesar Salad a la Greque
Grilled romaine spear topped with shaved kasseri cheese, crispy chickpea croutons, alici anchovy and lemon tahini dressing (GF) — *15.00*

Greek Village Salad
The iconic salad of Greece! Tomatoes, kalamata olives, cucumbers, feta, pickled red onion, oregano, Greek olive oil and red wine vinegar (VT) (GF)
Small 9.95 — Large 17.95

Tuscan Chopped Salad
Chopped iceburg lettuce with tomatoes, cucumbers, pepperoncinis, olives, imported prosciutto, pecorino romano, fried chickpeas and our homemade dressing — *15.95*

ADD TO ANY SALAD

Chicken or Falafel *10* • **Grilled Shrimp** *13*
Salmon or Steak *14*

STARTERS

Oysters Onassis
Baked with breadcrumbs, ouzo, spinach, tomato and feta — *3.95ea*

Nikanos Fried Calamari
With fried chickpeas, tomatoes, feta, cherry peppers and lemon vinaigrette — *15.95*

Keftedes
Lamb meatballs braised in tomato sauce with grated kasseri cheese — *14.00*

Grilled Octopus
With a warm salad of haricot vert, new potatoes, cherry tomatoes, oil cured olives, fava beans, preserved lemon vinaigrette — *MKT*

Traditional Dips and Spreads
Tzatziki, Hummus, Tiggie's Red Bean with grilled pita
One Dip 5.95 — Three Dips 16.00
Extra Pita 2.00

Bangs Island Steamed Maine Mussels
With ouzo, tomatoes, fennel, garlic, olive oil, herbs and grilled house bread — *18.50*

Saganaki
Flaming kashkaval cheese with ouzo, toasted fennel seed and grapes (VT) — *12.95*

Warm Olives
A mix of marinated Greek olives, garlic, chickpeas and herbs (V) (GF) — *10.50*

Spanakopita
Sauteed spinach, feta and herbs layered in crispy baked phyllo (VT) — *13.95*

Parmigiana di Melanzane
Eggplant breaded and baked with mozzarella, parmigiano, ricotta, herbs and spices (VT) — *13.95*

Crispy Ikarian Style Zucchini Wheels
Freshly sliced, flash fried and served with tzatziki (VT) — *12.95*

Dolmades
Traditional stuffed grape leaves topped with house made avgolemono sauce (VT) (GF) — *11.00*

V (Vegan) VT (Vegetarian) GF (Gluten Free)

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please alert your server to any food or beverage allergies you may have. 18% gratuity will be added to parties of 6 or more.*

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MAINS

Traditional Greek Souvlaki (Skewers)
Over our seasoned Greek rice, vegetable souvlaki and a side of tzatziki or lemon tahini (GF)
Seasoned Chicken Thighs 27.95
Steak 28.95 Lamb MKT
Both Sauces 1.00

YiaYia's Roasted Lemon Chicken
Served with roasted lemon potatoes, sautéed greens and lemon-tahini (GF) 31.95

Pastitsio
Our take on a Greek favorite with layers of bucatini, rich lamb bolognese and creamy béchamel, served with a demi salad 26.95
Sub Small Greek Salad 8.95

Braised Lamb Shank
With our famous feta mashed potatoes, roasted vegetables and lamb au jus (GF) MKT

Pasta Nikanos
Salmon, local white fish, shrimp and mussels with herbs, garlic, white wine and marinara over homemade pasta 34.00

New York Strip Sirloin
10-12oz sirloin topped with sautéed mushrooms and onions served with mashed potatoes MKT

Psari Plaki
Fresh baked fish with olives, fennel, braised gigante beans, tomato sauce, retsina, olive oil and oregano (GF) MKT

Grilled Scottish Salmon
Served with seasoned Greek rice, seasonal vegetables and a side of lemon tahini (GF) 33.95

Catch of the Day *MKT*

Valerie's Shrimp
Sautéed jumbo shrimp with white wine, garlic, herbs and homemade tomato sauce, served over rice, with melted muenster cheese and a vegetable souvlaki (GF) 31.95

Lamb Bolognese
Slowly braised and served over our fresh pappardelle, topped with pesto and shaved parmesan 34.95

Sundried Chicken Parmesan
Bell and Evans tender chicken breasts, breaded and pan fried then finished in the oven with a sundried tomato and cream sauce, topped with melted cheese and served over homemade fettuccine 33.00

SIDES

Seasoned Greek Rice Feta Mashed Potatoes Seasonal Vegetable Medley
Sautéed Mushrooms Roasted Lemon Potatoes
7

FLATBREADS

Roasted Tomato
With fresh basil, homemade red sauce, blend of mozzarella, provolone and parmesan (VT) 14.95
Add Chicken 5.00

White Flatbread
With spinach, feta, olives, garlic, olive oil and a creamy béchamel sauce (VT) 15.95
Add Steak 8.00

Spiced Lamb
With tomato, eggplant, gigante beans, cured black olives, a blend of cheeses, Greek olive oil and arugula 17.95

Fig and Prosciutto
Fresh figs and imported prosciutto baked with our Greek olive oil and béchamel sauce topped with arugula and a balsamic glaze 17.95