



14th Annual Greek Specialties

Breakfast Special

Greek Omelet Gyro meat sautéed with red onion, feta cheese and tomatoes served with tzatziki sauce, includes hash browns and choice of toast or buttermilk pancakes. 12.95

Pairs well with our Greek Bloody Mary

Lunch Specials

All lunch size portions 15.95 available 11 am - 4 pm (Sunday 1 – 4)

Served with your choice of homemade chicken lemon rice soup or Greek dinner salad, includes rice with Greek tomato sauce & pita points

Moussaka Fresh sliced eggplant, layered with ground lamb & sirloin, tomato herb red wine sauce, cinnamon, nutmeg, and then topped with béchamel sauce.

Pastitsio A blend of cavatappi pasta, seasoned ground sirloin, topped with béchamel sauce and Shaved Parmesan Cheese.

Spanakopita (Spinach Pie) Phyllo dough layered with spinach and fresh feta cheese.

Gyro Sandwich Choice of grilled lamb with beef or grilled chicken, layered on a warm pita round, topped with lettuce, tomato, red onion, feta cheese and homemade tzatziki sauce with a choice of greek rice or french fries.

Shish Kabob Pork loin, hand cut & marinated in our "old world recipe", skewered with fresh vegetables then chargrilled.

Saganaki "Flaming Greek Cheese" served with Pita Points 12.95

The Large Greek Salad Romain lettuce, cucumber, pickled beets, tomato, red onion, kalamata olives, pepperoncini with feta cheese & Greek dressing. 13.49
Add Chicken or Gyro Meat for 3.00

During the month of March enjoy our 15th Annual Polish Menu!



GREEK MOUSSAKA



SHISH KABOB

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



15th Annual Greek Specialties

Homemade Three Course Greek Dinner 18.95

Available only in February, Available at 11 am Sunday 1 -4 pm
Served with chicken lemon rice soup, Greek dinner salad,
rice with Greek tomato sauce & pita points.

Moussaka Fresh sliced eggplant, layered with ground lamb & sirloin, tomato herb red wine sauce, cinnamon, nutmeg, and then topped with shaved parmesan.

Pairs well with [Good Harbor Red & Keweenaw](#), [Widow Maker](#)

Pastitsio A blend of cavatappi pasta, seasoned ground sirloin, topped with béchamel sauce and shaved parmesan cheese.

Pairs well with [Chardonnay & Ludington Brewing](#), [James St. Brown](#)

Spanakopita (Spinach Pie) Phyllo dough layered with spinach and fresh feta cheese.

Pairs well with [Good Harbor Fishtown & Short's Brewing](#), [Local's Light](#)

Gyro Sandwich Your choice of grilled lamb or grilled chicken, layered on a warm pita round, topped with lettuce, tomato, red onion and tzatziki sauce with a choice of Greek rice or French fries.

Pairs well with [Pinot Noir](#) or [Bell's, Two Hearted](#)

Shish Kabob Pork loin, hand cut & marinated in our "old world recipe", skewered with fresh vegetables then chargrilled.

Pairs will with [Cabernet Sauvignon](#) or [Sam Adams](#)

Saganaki

"Flaming Cheese" served with Pita Points 12.95

Baklava Cheesecake 8



Ouzo Shots 4

Greek Bloody Mary 8

*March is Polish month at Rico's Café.
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our ethnic months!*



SAGANAKI



SPINACH PIE



PASTITSIO