



# 16th 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. 13.95

*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 13.95

**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  
16th 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.*



# 16th Annual Greek Specialties

## Homemade Three Course Greek Dinner 19.95

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](#)

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## Saganaki

"Flaming Cheese" served with Pita Points 13.95

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## 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