

Lunch Menu

Appetizers

TZATZIKI & GRILLED PITA - \$7

The famous Greek dip of yogurt, cucumber and garlic

HOUMOS & GRILLED PITA - \$7

Chickpeas, garlic, fresh lemon and tahini

TARAMA & GRILLED PITA - \$7

Traditional Greek fish roe

COMBINATION DIP & GRILLED PITA - \$13

Houmos, tzatziki and tarama. Try all three!

KALAMARI - \$11

Fried squid served with tzatziki and fresh lemon

ZUCCHINI STRIPS - \$9

Served with tzatziki dip

SPANAKOPITA - \$10

Baked phyllo pastry filled with garden spinach, fresh herbs, goat cheese and feta cheese

GARLIC TIGER PRAWNS - \$11

Oven baked butterfly style

DOLMATHES - \$9

Stuffed grape leaves with chopped beef, rice, fresh herbs and lemon sauce

YALANDJI DOLAMTHES - \$9

Grape leaves with rice, fresh herbs and lemon sauce

TIROPITA - \$9

Blend of three cheeses baked in phyllo pastry

BABY BACK RIBS - \$10

Baked in our homemade barbeque sauce or try it Greek style grilled with fresh lemon and herbs

WINGS - \$9

Greek style, Hot, BBQ or honey garlic

CHICKEN FINGERS - \$9

Golden brown and served with plum sauce

SAGHANAKI FLAMBÉ - \$13

Skillet baked Kefalotiri, flambéed in brandy tableside...Opa!

SOUPA - \$6

Please ask your server for today's homemade soup

Salads

Greek Salad - \$Sm 9 Lg 14

Ripe tomatoes, cucumbers, red onions, bell peppers, crumbled feta and kalamata olives with our signature Greek dressing.

Caesar - \$Sm 8 Lg 12

Crisp hearts of romain tossed in our homemade dressing finished with parmesan and croutons.

Wild Greens - \$8

Tossed in balsamic vinaigrette.

Millos Lunches

Quick Pick - \$12

Your choice of soup and salad.

Athenian Melt - \$13

Grilled chicken breast on foccacia bread piled high with sauteed bell peppers, red onions and feta cheese.

Dolmathes - \$13

Stuffed grape leaves with chopped beef, rice, fresh herbs and lemon sauce.

Souvlaki - \$13

Your choice of shish kebab Lamb, Beef, Chicken or Pork. Have it wrapped in a pita bread with tzatziki, diced tomato and onions.

Moussaka - \$13

Oven baked eggplant casserole, zucchini and potato with ground beef.

Keftethes - \$13

Sauteed Greek meatballs baked with red island sauce and feta cheese.

GYRO - \$13

Sliced beef and Lamb wrapped in pita bread with tzatziki, diced tomato and onions.

Gemista - \$13

Tomatoes and green peppers stuffed with rice and ground beef in a light tasty tomato sauce.

Kalamari Lunch - \$13

Fried squid served with tzatziki and fresh lemon.

Chicken Caesar Wrap - \$12

Grilled chicken, crisp romaine, fresh lemon wrapped in pita.

Spanakopita - \$13

Baked phyllo pastry filled with garden spinach, fresh berbs, goat cheese and feta cheese.

Millos Burger - \$13

Sirloin burger with cheese, fresh tomato, lettuce and onions.

Vegetarian Plate - \$13

Yalandji dolmathes, spanakopita and zucchini strips.

Pasta

Baked or Steamed spaghetti - \$13

A Classic! Spaghetti with meat or tomato sauce.

Spaghetti Greco - \$14

Sliced keftethes, green onions, diced tomatoes and bell peppers with feta cheese in a tomato sauce.

Fettuccini Greco - \$14

A combination of sundried tomatoes, mushrooms, spinach and diced tomatoes in a cream sauce.

Feta Chini - \$12

Fettuccini noodles and feta cheese in a parmesan cheese alfredo sauce.

Dinner Menu

Appetizers

TZATZIKI & GRILLED PITA - \$8

The famous Greek dip yogurt, cucumber and garlic

HOUMOS & GRILLED PITA - \$8

Chickpeas, garlic, fresh lemon and tahini

TARAMA & GRILLED PITA - \$8

Traditional Greek fish roe

Combination Dip & Grilled Pita - \$15

Houmos, tzatziki and tarama. Try all three!

KALAMARI - \$12

Fried squid served with tzatziki and lemon

ZUCCHINI STRIPS - \$8

Served with tzatziki dip

SAGHANAKI FLAMBÉ - \$13

Skillet baked kefalotiri, flambéed in brandy tableside...Opa!

GARLIC TIGER PRAWNS - \$12

Oven baked butterfly style

PITA - \$4

Grilled pita bread

SPANAKOPITA - \$10

Baked phyllo filled with garden spinach, fresh herbs, goat cheese and feta cheese

TIROPITA - \$9

Blend of three cheeses baked in phyllo pastry

BABY BACK RIBS - \$13

Baked in our homemade barbeque sauce or try it Greek style grilled with fresh lemon and herbs

WINGS - \$12

Greek style, hot, BBQ or honey garlic.

CHICKEN FINGERS - \$9

Golden brown and served with plum sauce

SOUPA - \$7

Please ask your server for today's homemade soup

DOLMATHES - \$11

Stuffed grape leaves with chopped beef, rice, fresh herbs and lemon sauce

YALANDJI DOLMATHES - \$11

Grape leaves with rice, fresh herbs and lemon sauce

APPETIZER PLATTER - \$28

Spanakopita, tiropita, kalamari, keftethes, dolmathes, houmos, tzatziki and grilled pita.

Salads

GREEK SALAD - \$Sm 9 Lg 14

Ripe tomatoes, cucumbers, red onions, bell peppers, crumbled feta and kalamata olives with our signature Greek dressing

CAESAR - \$Sm 8 Lg 12

Crisp hearts of romaine tossed in our home made dressing finished with parmesan and croutons

WILD GREENS - \$8

Tossed in balsamic vinaigrette

- \$

DO IT GREEK STYLE! - \$6

Add garlic tiger prawns or grilled chicken breast to any salad

Pasta

BAKED OR STEAMED SPAGHETTI - \$14

A Classic! Spaghetti with meat or tomato sauce

SPAGHETTI GRECO - \$16

Sliced keftethes, green onions, diced tomatoes and bell pappers with feta cheese in a tomato sauce

FETTUCINI ALFREDO AND BABY BACK RIBS - \$20

A favourite combination!

FETA CHINI - \$15

Fettuccini noodles and feta cheese in a parmesan cheese alfredo sauce

FETTUCINI GRECO - \$16

A combination of sundried tomatoes, mushrooms, spinach and diced tomatoes in a cream sauce

FETTUCINI NEPTUNE - \$19

Salmon, halibut and prawns in a white wine cream sauce

DO IT GREEK STYLE! - \$6

Add garlic tiger prawns, grilled chicken breast or keftethes to any pasta

Entrees

MOUSSAKA - \$18

Oven baked eggplant casserole, zucchini, and potato with ground beef

GEMISTA - \$18

Tomatoes and green peppers stuffed with rice and ground beef in a light tasty tomato sauce

DOLMATHES - \$18

Stuffed grape leaves with chopped beef, rice, fresh herbs, goat cheese and feta cheese

SPANAKOPITA - \$17

Baked phyllo pastry filled with garden spinach, fresh herbs, goat cheese and feta cheese

VEGETARIAN PLATE - \$17

Spanakopita, zucchini strips and yalandji dolmathes

SOUVLAKIS - \$18

Your choice of chicken, beef or lamb, prepared on a skewer grilled with fresh lemon, oregano and herbs

KEFTETHES - \$17

Sautéed Greek meatballs baked with red island sauce and feta cheese

MILLOS RIBS - \$23

Baked in our homemade barbeque sauce or try it Greek style grilled with fresh lemon and herbs

RACK OF LAMB - \$32

Our signature dinner, seasoned with Greek herbs and spices

ROAST LAMB SHANK - \$19

Slow roasted with fresh tomato and herbs

LAMB CHOPS - \$21

Seasoned lamb chops with Greek herbs and spices

BISOLA ZORBA - \$19

Tripple AAA 8 ounce top sirloin Steak Add garlic tiger prawns 6 Add kalamari 4 Add lobster 13

MEDITERRANEAN CHICKEN - \$18

Breast of chicken with marinara sauce topped with feta cheese

AVGOLEMONO CHICKEN - \$18

Boneless breast of chicken, charbroiled with lemon seasoning

Special Platters

"MILOS" PLATTER (for two) - \$48

Featuring Greek salad, kalamari, beef souvlaki, lamb chops, dolmathes and moussaka

- \$

SEAFOOD PLATTER (for two) - \$49

Featuring Greek salad, kalamari, large prawns, halibut souvlaki, filet of salmon and tzatziki

Seafood

PRAWNS TRATA - \$22

Large Caribbean prawns sautéed in white wine with feta cheese, onions, garlic in a tomato sauce

TIGER PRAWNS - \$21

Large Caribbean prawns baked in garlic with fresh lemon

LOBSTER AND PRAWNS - \$32

Oven baked lobster tail and prawns served with garlic butter

LOBSTER TAILS - \$38

Two Caribbean lobster tails served with garlic butter

HALIBUT OR TIGER PRAWN SOUVLAKI - \$22

Prepared on a skewer with onion and pepper, charbroiled and topped with lemon

FILLET OF SALMON - \$19

With fresh lemon, oregano and herbs

KALAMARI DINNER - \$19

Description of item goes here

Drinks Menu

Millos Cocktails (2oz)

CAESAR - \$7.5

Vodka, clamato with pickled bean and spices

MARGARITA - \$7.5

Blended tequilla, triple sec, and lime juice

LEMONADA - \$7.5

Vodka, limoncello, and 7-up

CRETE ISLAND - \$7.5

Blended banana liqueur, triple sec, coco cream and milk

SANTORINI - \$7.5

Ouzo, vodka and lime juice

RHODES ISLAND - \$7.5

Vodka, banana liqueur, orange and lime juice

GREEK BUCK - \$7.5

Ouzo, metaxa, lemon juice, and ginerale

HERCULES - \$8

Red bull over smirnoff vodka

Martinis (2oz)

THE CLASSIC - \$8

Gin or vodka with a splash of vermouth

APHRODITE - \$8

Peach liqueur, smirnoff vodka, citrus and cranberry juice

THE MEDITERRANEAN - \$8

Malibu coconut, banana liqueur and pineapple and orange juice

ATHENA - \$8

Smirnoff vodka, apple sour puss and white grape juice

VULCAN - \$8

Raspberry vodka, raspberry sour puss, cassis, and cranberry juice

Premium Martinis

ALEXANDER THE GREAT - \$8.5

Hpnotiq, smirnoff vodka, raspberry sour puss and cranberry juice

ACHILLES - \$8.5

Alize red passion liqueur, smirnoff vodka, with cranberry and pineapple juice

Beer

LOCAL BEER - \$5.5

Kokanee, Canadian, Budweiser, Coors Light

IMPORT BEER - \$6

Corona, Heineken, Warsteiner, Stella Artois

DRAFT BEER - \$

Sleeve 5 Pint 6.5 Sleemans cream ale Sleemans honey brown Okanagan Spring 1516 lager

Ciders & Coolers

CIDERS - \$6.5

Apple, Peach, or Pear

COOLERS - \$6.5

SMIRNOFF ICE - \$7

Kids Menu

Kids Corner

MILLOS GOURMET BURGERS AND FRIES - \$9.95

FETTUCINI ALFREDO - \$9.95

CHICKEN FINGERS AND FRIES - \$9.95

SPAGHETTI WITH MEAT SAUCE - \$9.95

CHICKEN SOUVLAKI WRAP WITH FRIES - \$10.95

Desserts Menu

Dessert

BAKLAVA - \$6

The traditional Greek delicacy of nuts and honey

GALACTOBOURIKO - \$6

Phyllo pastry filled with honey custard

CRÈME CARMEL - \$6

A caramel custard topped with cinnamon

TIRAMISU - \$6.5

A classic Italian delight

NEW YORK CHEESECAKE - \$6.5

Ask about our topping!

ICE CREAM - \$5

Vanilla or Chocolate

SHERBERT - \$5

Orange

DESSERT OF THE DAY - \$6

Ask your server

Coffee

CAPPUCCINO CAFÉ - \$3.5

LATTÉ - \$4

ESPRESSO - \$3

- \$

GREEK COFFEE - \$3

Special Menu

Special
