



## **Welcome to George's Molón Lavé**

Our restaurant is named after a famous Greek Phrase that was uttered by King Leonidas I when the Persian armies demanded that the Greeks surrender their weapons at the Battle of Thermopylae. In modern Greek, Molón Lavé means, "Come and take them." At Molón Lavé we are proud to offer you an amazing array of Greek food to bring you the taste and feel of Greece. We are proud of our Greek Heritage and invite you to enjoy the comfort, joy and taste of truly authentic Greek Food.

## ***From the Broiler***

Includes: Greek Salad or Soup; Greek Lemon Potatoes or Handcut Greek Fries;  
and Fresh Asparagus.

<b><i>Lamb Kabob</i></b>	<b>25.95</b>
<b><i>Filet Mignon 8oz</i></b>	<b>29.95</b>
<b><i>Chicken Kabob</i></b>	<b>24.95</b>
<b><i>New York Steak 8oz</i></b>	<b>26.95</b>
<b><i>Ribeye Steak</i></b>	<b>8oz 27.95</b> <b>16oz 49.95</b>
<b><i>Rack of Lamb</i></b>	<b>1/2 Rack 32.95</b> <b>Full Rack 60.95</b>
<b><i>Lamb Chops</i></b>	<b>25.95</b>
<b><i>Pork Chop</i></b>	<b>18.95</b>

## ***Seafood***

Includes: Greek Salad or Soup; Greek Lemon Potatoes or Handcut Greek Fries;  
and Fresh Asparagus.

<b><i>Broiled Halibut</i></b>	<b>29.95</b>
<i>Flaky and Delicious, Lightly Seasoned to bring out its Delicate Taste.</i>	
<b><i>Shrimp George</i></b>	<b>21.95</b>
<i>Shrimp, Fresh Tomatoes, Onions and Bell Peppers. All sautéed in a special Wine Sauce with our blend of Spices. Served over Orzo.</i>	
<b><i>Salmon</i></b>	<b>21.95</b>
<i>Marinated in Olive Oil, Fresh Garlic, Oregano &amp; Lemon Juice.</i>	

**\*\*Consuming raw or undercooked meats, seafood, shell fish or poultry may increase your risk of food borne illness. For those who have food allergies, please inform your server.**

*We will be happy to accommodate any changes.*

## **Greek Specialties**

Al a Carte. Add side Greek Salad for 3.95.

- Lamb Shank** 24.95  
*Tender Lamb Shank slowly Simmering in Red Wine Sauce. It will Tantalize your taste buds. Served over Orzo.*
- Moussaka** 18.95  
*Delicious layers of Meat, Baked Eggplant, Zucchini, Herbs and Potatoes, topped with a Besamela Sauce. A Festival of taste.*
- Dolmathes** 17.95  
*Grape Leaves stuffed with finely Ground Beef, Rice and Herbs all topped with Aegolemono Sauce. Everyone at your table will want a taste.*
- Pastitsio** 16.95  
*A unique experience for Lasagna lovers. A Macaroni and Casserole covered with a light Besamela Sauce. We import the noodles from Greece.*
- Chicken Sauté** 16.95  
*Fresh Tomatoes, Onions and Bell Peppers. All sautéed in a Special Wine Sauce with our blend of Spices. Served over Orzo.*
- Lamb Gyro** 14.95  
*Lettuce, Onions, Tomatoes with Homemade Tzatziki Sauce. Add side Greek Salad or Handcut Greek Fries for 3.95*
- Chicken Gyro** 14.95  
*Lettuce, Onions, Tomatoes with Homemade Tzatziki Sauce. Add side Greek Salad or Handcut Greek Fries for 3.95*

## **Salads**

Add Grilled Fresh Chicken Breast or Gyro meat for 4.95.

- Horiatika Salad** 21.95  
*Original Greek Salad with Fresh Diced Tomatoes, Cucumbers, Onions, Bell Pepper, Olives and Feta Cheese. Topped with our House Greek Dressing.*
- Greek Salad** 15.95  
*Romaine Lettuce, Cucumbers, Tomatoes, Onions and Feta Cheese. Topped with our House Greek Dressing.*

## **Vegetarian Specials**

Al a Carte. Add side Greek Salad for 3.95.

- Spanakopita** 17.95  
*A sophisticated Spinach dish with Feta Cheese, blended and baked in a delicate Phyllo Dough.*
- Briami** 17.95  
*Experience a Traditional Dinner of baked Vegetables including: Zucchini, Tomatoes, Carrots, Green Peppers and Potatoes. All baked with Delicious Seasonings. The taste will be the same as if you were dining with a family in Ancient Athens.*

## Soups

### **Homemade Lentil Soup**

*Lentils, Carrots, Red Onions, Parsley and Greek Spices.*

*Cup 6.95*

*Bowl 10.95*

### **Argolemono Soup**

*Chicken Stock, Lemon Juice, Egg Yolks and Orzo.*

*Cup 6.95*

*Bowl 11.95*

## Appetizers

All Appetizers Served with Warm Pita Bread.

### **Dip Platter**

*Hummus, Feta Dips, Tzatziki.*

*22.95*

### **Scampi**

*Sautéed in a Delicious blend of Wine, Garlic and Butter with Fresh Tomatoes, Onions and Bell Pepper.*

*13.95*

### **Saganaki**

*Flaming Greek Kefalotiri Cheese Dish, served Tableside. What a Show!*

*13.95*

### **Feta Dip**

*With Oregano, Garlic and Olive Oil.*

*12.95*

### **Tzatziki Dip**

*A Tangy Garlic - Cucumber Yogurt Sauce.*

*11.95*

### **Hummus Dip**

*A 2500 - Year - Old standard made with Ground Garbanzo Beans, Olive Oil, Lemon and Garlic. Alexander the Great ate this Same Dish.*

*11.95*

### **Calamari Appetizer**

*15.95*

### **Dolmathes Appetizer**

*Grape Leaves stuffed with finely Ground Beef, Rice and Herbs all topped with Avgolemono Sauce. Everyone at your table will want a taste.*

*11.95*

## Sides

### **Greek Salad**

*6.95*

### **Handcut Greek Fries**

*6.95*

### **Feta Dip**

*Small 8.95 / Large 7.95*

### **Tzatziki Dip**

*Small 5.95 / Large 7.95*

### **Hummus Dip**

*Small 5.95 / Large 7.95*

### **Kids Orzo with Gyro Meat**

*9.95*

### **Kids Orzo with Chicken**

*9.95*

### **Potatoes Side**

*5.95*

# GEORGE'S MOLON LAVÉ

## LUNCH MENU



### GYROS

WARM PITA · TOMATO · ONION · LETTUCE · TZATZIKI

-ADD FRIES OR SALAD + DRINK FOR +\$5-

CHICKEN GYRO	LEMON OREGANO GRILLED CHICKEN	\$14
LAMB GYRO	THIN SLICED LAMB, SAVORY & TENDER	\$13
VEGGIE GYRO	CHOPPED VEGETABLES MIXED WITH FETA	\$12

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### SALADS

-ADD CHICKEN +\$4 | ADD LAMB +\$3-

GREEK SALAD	ROMAINE, TOMATO, CUCUMBER, ONION, FETA, OLIVES	\$10
HORIATIKI	TRADITIONAL VILLAGE-STYLE, NO LETTUCE	\$12

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### SOUPS

AVGOLEMONO	SILKY EGG-LEMON BROTH WITH ORZO	CUP \$4   BOWL \$8
LENTIL	TRADITIONAL LENTIL SOUP	

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### SIDES

FRIES	CRISPY SEASONED FRIES TOPPED WITH FETA	\$4
SALAD	GREEK SALAD OR HORIATIKI	\$4
TZATZIKI	YOGURT, CUCUMBER, GARLIC	\$3
HUMMUS	GARLIC SPREAD WITH A HINT OF LEMON	\$2
FETA DIP	WHIPPED FETA, OIL, GARLIC, OREGANO	\$2

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### DRINKS

SODA	DIET COKE, COKE, SPRITE, ROOTBEER, ORANGE	\$2
ICED TEA	FRESHLY BREWED, UNSWEETENED, SERVED WITH LEMON	\$2

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George's  
Molon Lave

## **PRIVATE LABEL WINE LIST**

To please your palate and enhance your pleasure at Molon Lave, we have privately selected a special collection of Award-Winning wines that have been handcrafted for us into a level of elegance and taste you are certain to enjoy!

### **WHITE WINE**

#### **MOLON LAVE CHARDONNAY**

Our Chardonnay is crisp and fruity with richness and complexity. You will enjoy fresh, clean fruit flavors with a smooth finish.

**International Silver Medal Winner.**

**13.00/glass 45.00/bottle**

#### **MOLON LAVE PINOT GRIS**

You will enjoy a crisp citrus taste with overtones of tropical fruit, pear and apple with a sweet honey nose and a hint of river rock on the finish.

**13.00/glass 45.00/bottle**

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### **RED WINE**

#### **MOLON LAVE CABERNET SAUVIGNON**

This is a delicious handcrafted gem with hints of plums, raspberries, black cherries and black tea with a touch of oak. Soft tannins and a velvety finish will grab your attention at the end.

**Rated 92 Points** and **International Gold Medal Winner** two years in a row.

**14.00/glass 48.00/bottle**

#### **MOLON LAVE PREMIUM RED BLEND**

Plenty of rich fruit flavors with smooth tannins and a fabulous finish. Winner of two **Gold Medals** and named Best of Category at the Northwest Wine Summit. Certainly one of Washington's finest red blends.

**13.00/glass 45.00/bottle**

#### **MOLON LAVE MERLOT**

Our Merlot features notes of racy raspberries, cranberries and plums. This is a VERET smooth delight with a great finish on the palate.

**14.00/glass 48.00/bottle**