

NAXOS
grill & bar

Dinner Menu



saganaki



nachos



naxos bruschetta

appetizers

Naxos' Favourites Vegetarian Dishes

feta with olives & fresh bread

Feta cheese slice & Kalamata olives with homemade bread, oregano, & extra virgin olive oil drizzle. \$15

calamari

Tender baby squid lightly battered & served crisp with red onions & tzatziki dip. \$15

saganaki

The star of this show is the kefalotiri cheese, flambéed in brandy tableside with authentic OPA! Served with garlic bread. \$14

breaded shrimp

9 breaded shrimp served with lemon and cocktail sauce. \$14

spanakopita

Spinach, feta cheese & herbs wrapped in phyllo pastry & oven baked to a golden crisp. Served with tzatziki dip. \$14

naxos bruschetta

Tomatoes marinated with virgin olive oil, red onions, black olives, garlic, herbs & spices topped with crumbled feta on our homemade garlic bread. \$15

dolmadakia

Grape leaves, stuffed with rice & herbs topped with our very own lemon dill sauce. Served with homemade bread. \$13

gigantes

Giant lima beans baked in tomato sauce with fresh herbs & topped with red onions. Served with homemade bread. \$13

nachos

The works! Melted cheese, bacon bits, tomatoes, olives, red onions, green peppers & red peppers. \$16
Add – Chicken \$6
Add – Extra cheese \$2
Add – Jalapenos, banana peppers or extra veggies \$1.50

naxos style dry riblets

Everyone's favourite dry riblets seasoned "Naxos Style" topped with a red onion garnish & fresh lemon. Served with carrots, celery & tzatziki dip. \$13

wings

Fried crisp with your choice of sauce: BBQ, hot, medium, mild, honey garlic, sweet chilli Thai, or Naxos style. Served with ranch or blue cheese dressing, carrots & celery. 10 wings \$12. 20 wings \$23.

chicken quesadilla

Two grilled tortillas stuffed with chicken, cheddar & mozzarella cheese, tomatoes, & green onions. Served with salsa & sour cream. \$16

chicken fingers

5 chicken fingers served with carrots, celery & ranch or plum sauce \$12

naxos dips

Your choice of dip with 2 charbroiled pitas

1 dip \$14

2 dips \$18

Tzatziki

Greek yogurt, chopped cucumber, dill, & garlic

Hummus

chickpea, tahini, cumin & garlic

Kopanisto

roasted red peppers, feta cheese & herbs

cheesy bacon fries with ranch \$13

poutine \$12

french fries \$8

onion rings \$8

yam fries \$8

add gravy \$1

garlic bread \$2

pita bread \$2



a little more

supreme burger

A classic burger topped with BBQ sauce, sliced cheese, bacon, lettuce, tomato, onion & pickle slice. \$10

steak sandwich with fries

6 oz AAA New York steak charbroiled & served on garlic bread with sauteed mushrooms. \$18

naxos burger

This burger is made Greek Style with grilled red onions, peppers and spinach then topped with tzatziki and crumbled feta, lettuce, tomatoes, onion & pickles. \$12
Also available as a Veggie burger.



souvlaki greek salad



jimmy's jambalaya

pasta, seafood soupa + salata

Naxos' Favourites Vegetarian Dishes

pasta

All pasta dinners include soup or Greek salad & garlic bread.

spaghettini marinara

Spaghettini noodles tossed with green peppers, red peppers, mushrooms, red onions & marinara sauce. \$19

Add – chicken breast, shrimp skewer or hot Italian sausage \$6

fettuccini alfredo

Fettuccini noodles tossed with rich & creamy Alfredo sauce. \$19

Add – chicken breast or shrimp skewer \$6

greek pasta with chicken or shrimp

A delicious chicken breast, or shrimp skewer seasoned “Naxos Style” served on spaghettini noodles, tossed in light olive oil, with feta cheese, tomatoes, fresh spinach, garlic, black olives, red onions, bell peppers & parmesan. \$26

jimmy's jambalaya

Penne noodles, tossed with our homemade spicy marinara sauce, green & red peppers, red onions, hot Italian sausage, large shrimp, white wine & topped with crumbled feta cheese. \$26

seafood

All seafood dishes are served with your choice of potato or rice pilaf, market select vegetables, & soup or Greek salad.

lemon butter dill salmon

A delicious salmon fillet topped with our very own Mediterranean style lemon butter dill sauce & served on a bed of rice pilaf. \$25

penny's mediterranean salmon

Wild salmon fillet topped with a Mediterranean medley of red & green peppers, red onions, fresh mushrooms, sundried tomato, oregano, fresh spinach, & crumbled feta cheese. \$26

pickerel (walleye)

Lightly breaded pickerel fillets grilled to perfection & served with lemon & tartar sauce. \$25

garlic shrimp dinner

9 Large shrimp sautéed with a special blend of herbs, white wine, garlic, red onions, diced tomatoes & peppers, served on a bed of rice pilaf. \$26

soupa

avgolemono

This traditional Greek soup is made with a rich lemon, egg and chicken broth with rice. \$6

soup of the day

Ask your server for details. \$6

salata

greek salad

Lettuce, tomatoes, cucumber, red onions, peppers, crumbled feta cheese, oregano & kalamata olives, tossed in our very own Greek dressing. Served with garlic bread. Large \$19 | Regular \$17

horiatiki salata

Our authentic village style Greek salad is made with tomatoes, cucumbers, red onions, peppers, Kalamata olives & oregano, tossed in Greek dressing & topped with a slice of feta cheese. Served with homemade bread. \$20

caesar salad

Crisp romaine lettuce tossed with parmesan cheese, bacon bits & croutons. Served with garlic bread. Large \$19 | Regular \$17

souvlaki

greek salad

Your choice of pork, chicken or shrimp. Served with garlic bread. \$21

chicken or shrimp caesar salad

Our Caesar salad with grilled chicken or a shrimp skewer. Served with garlic bread. \$19

chicken taco salad

Grilled chicken breast, tomatoes, green onions, peppers, black olives, shredded cheddar & mozzarella cheese, on a bed on garden greens with crispy tortilla chips. \$19



penny's mediterranean salmon



chicken souvlaki platter



new york steak



grecian chicken dinner

dinner options

 Naxos' Favourites  Vegetarian Dishes

naxos platters

All platters are served with your choice of soup or Greek salad, rice pilaf, market select vegetables & Greek style oven roast potatoes.

pork souvlaki platter

Tender cuts of pork, marinated in Naxos secret spices & served with tzatziki dip. \$23

chicken souvlaki platter

Tender cuts of marinated chicken & served with tzatziki dip. \$24

lamb souvlaki platter

Tasty lamb kebab marinated in Naxos spices and served with tzatziki dip. \$27

gyros platter

Sliced gyros on 2 grilled pitas topped with diced tomatoes, red onions & tzatziki sauce. \$23

naxos pitas

All pitas are served with market select vegetables, soup or Greek salad & Greek style oven roast potatoes.

pork souvlaki pita

Tender pieces of grilled pork marinated in Naxos secret spices, rolled up in a grilled pita with diced tomatoes, onions & tzatziki sauce. \$20

chicken souvlaki pita

Tender pieces of grilled chicken rolled up in a grilled pita with diced tomatoes, onions & tzatziki sauce. \$20

gyros pita

Sliced gyros, tomatoes, onions & tzatziki placed on grilled pita & rolled in a wrap. \$20

greek salad pita with chicken

Greek salad and a tender marinated chicken breast all rolled in a grilled pita. \$20

chicken caesar pita

Caesar salad and a marinated chicken breast all rolled into a grilled pita. \$20

grecian chicken pita

Naxos style grilled chicken breast rolled up in a pita with herbs, garlic, tomatoes, peppers, onion, black olives, spinach and feta cheese. \$22

naxos dinner features

All dinner features are served with soup or Greek salad, market select vegetables, and your choice of potato or rice.

grecian chicken dinner

Tender chicken breasts marinated in our special blend of Naxos herbs and spices topped with a Mediterranean mix of tomatoes, garlic, peppers, red onions, black olives, spinach & feta cheese. \$28

naxos lamb chops

These succulent lamb chops are seasoned to perfection & then slowly broiled to ensure tenderness. \$35

liver and onions

Tender beef liver topped with sautéed onions & bacon strips served on a bed of gravy. \$24

mousaka

Mouth watering sweet eggplant layered with seasoned ground beef and potatoes, smothered with our own bechamel sauce then slow baked to perfection. A classic favourite! \$28



ribeye steak 10 oz

A 10 oz ribeye steak, the most flavourful of all steaks, charbroiled to your liking. \$35

new york steak 10 oz

You'll love this 10 oz classic charbroiled NY steak! \$33

Add – Skillet of Sautéed Mushroom \$7
Add – Shrimp Skewer or Chicken Breast \$6
Add – 4 Breaded Shrimp \$6

naxos drinks

House Wine •

white wines

- Kourtakis Apelia – Greece – D 6 oz glass \$7.50 | ½ Litre \$20 | Litre \$39
- Jackson Triggs Sauvignon Blanc – Ontario – XD 6 oz glass \$8 | ½ Litre \$21 | Litre \$41
- Folonari Pinot Grigio – Italy – D 6 oz glass \$10 | Bottle \$28
- Relax Riesling – Germany – MS 6 oz glass \$8 | 750 ml bottle \$27
- Lindemans BIN 65 Chardonnay – Australia – XD 6 oz Glass \$8 | 750 ml bottle \$25
- Val d'Oca Prosecco DOCG – Italy – Champagne – D 750 ml bottle \$35
- Sawmill Creek Autumn Blush – Canada – M 6 oz glass \$8

red wines

- Kourtakis Apelia – Greece – D 6 oz Glass \$7.50 | ½ Litre \$20 | Litre \$39
- Pelee Island Merlot – Ontario – D 6 oz glass \$8 | ½ Litre \$21 | Litre \$41
- Woodbridge by Robert Mondavi Cabernet Sauvignon – California – D 6 oz glass \$9 | 750 ml bottle \$28
- Lindemans Cawarra Shiraz Cabernet – Australia – D 6 oz glass \$8 | 750 ml bottle \$25
- Perez Cruz Reserva Cabernet Sauvignon Vintage – Chile – XD 750 ml bottle \$30
- J. LOHR Seven Oaks Cabernet Sauvignon Vintage – California – D 750 ml bottle \$40
- 19 Crimes Shiraz – Durif – Australia 750 ml bottle \$33
- Smoking Loon Zinfandel 750 ml bottle \$30

cocktails 1 oz

- Caesar (a classic Caesar) \$8
- Naxos Koolaid (Skyy Vodka, melon liqueur, Amaretto & cranberry juice) \$7
- White Freeze (Skyy Vodka, banana, raspberry & 7-Up) \$7
- Mount Olympus (Skyy Vodka, Blue Caracao, raspberry liqueur & sour mix) \$7
- Naxos Iced Tea (Absolute Peach, Triple Sec & iced tea) \$7
- Santorini Sling (gin, orange juice, lime juice & grenadine) \$8
- Strawberry Daiquiri (Bacardi Rum, strawberry & lime blended with ice) \$8
- Pina Colada (Malibu Rum, pineapple, coconut & lime blended with ice) \$8
- Paralyzer (Kahlua, Skyy Vodka, milk & a splash of cola) \$8
- Tom Collins (gin, lime juice & soda) \$7
- Naxos 69 (Malibu, Peach Schnapps, cranberry juice & orange juice) \$8
- Screw Up (Skyy Vodka, orange juice & 7-Up) \$8
- Coastal Kiss (Amaretto, Southern Comfort & pineapple juice) \$8

shots

bar shots

Gibson's Finest, Skyy Vodka, Beefeater, Bacardi White, Lambs Palm Breeze, Grants Scotch.
1 oz \$5.25 | 2 oz \$7.75

premium shots

Weisers Deluxe, Appleton Estate, Southern Comfort, Famous Grouse, Forty Creek, Marquis De Villard, Captain Morgan Spiced/Dark, Malibu
1 oz \$5.75 | 2 oz \$8.50

deluxe shots

Tangeray, Jack Daniels, Crown Royal, Bombay Sapphire, Metaxa, Jim Beam Canadian Club, Absolute, Tequila
1 oz \$6.25 | 2 oz \$9.25

top shelf

Grey Goose, Glenfiddich 1 oz \$6.75 | 2 oz \$10
Hennessy \$8
Patron \$10.50

martinis 2 oz

top shelf - \$11.50

- Manhattan (Crown Royal or Jack Daniels & Sweet Vermouth)
- Dirty Greek (Grey Goose or Bombay Sapphire with feta stuffed olives & olive brine)
- Cosmopolitan (Grey Goose, Triple Sec, cranberry juice & lime juice)
- Chocolate of the Gods (Kahlua, Frangelico, Baileys, chocolate, cream, & honey)
- S'agapo-tini (Absolute Raspberry, Chambord, cranberry juice, sour mix & 7-Up)

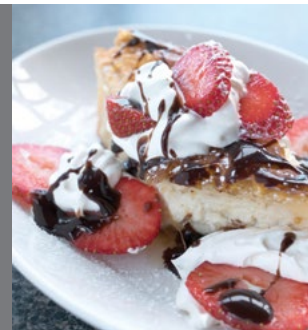
naxos' favourites - \$9.25

- Penny's Long Island (Absolute Peach, Long Island mix, lime & Pepsi)
- Naxolada (Malibu, melon liqueur, banana liqueur, pina colada & sour mix)
- Zeus (Bacardi, Blue Caracao, raspberry liqueur, sour mix & 7-Up)
- Mighty Aphrodite (Skyy Vodka, Peach Schnapps & cranberry juice)
- Windex (Skyy Vodka, Blue Caracao, Peach Schnapps, sour mix & 7-Up)
- Pometini (Pomegranate liqueur, Absolute Peach & cranberry juice)
- Apple Caramel (Skyy Vodka, Butter Ripple Schnapps & Apple Sour Puss)
- Southern Sunrise (Skyy Vodka, Southern Comfort, Amaretto & orange juice)
- Chocolate Banana (Skyy Vodka, Crème de Cacao & banana liqueur)
- Island Banana (Malibu Rum, Bailey's & banana liqueur)
- Grasshopper (Crème de Cacao, Crème de Menthe & milk)

liqueurs 1 oz

- Ouzo \$5
- Baileys, Tequila Rose, Tia Maria \$6.75
- Kahlua, Drambuie, Grand Marnier, Goldschlager, Jagermeister, Amaretto, Frangelico \$6.25

ask your server about our dessert features of the day



specialty coffees

- B-52 (Bailey's, Kahlua & Grand Marnier)
- After 8 (Crème de Menthe & Kahlua)
- Spanish Coffee (Kahlua, brandy & triple sec)
- Irish Coffee (Irish Whiskey)
- Blueberry Tea (Hot tea, Amaretto & Grand Marnier)
- Monte Cristo (Kahlua, Amaretto & Grand Marnier)
- Ferrero Rocher (Bailey's, Kahlua, Frangelico)
- Bailey's or Kahlua or Ouzo (Your choice perfect for after dinner!)
- 1 oz \$7.50

beer

domestic

Bud, Bud Light, Blue, Coors Light, Canadian, Crystal, Kokanee, Export, OV \$5.00

import & special brew

Stella, Steam Whistle, Heinekin, MGD, Corona, Alexander Keiths. \$5.50

specialty

ciders & coolers \$6.00
Guinness, Strongbow \$6.50 tall cans
sangria \$10.00

draught - domestic

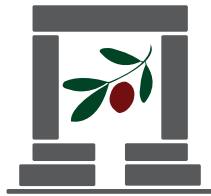
Ask your server what's on tap
12 oz \$4.75 | 20 oz \$5.75
Pitcher 60 oz \$17

draught - import & special brew

Ask your server what's on tap
12 oz \$5.25 | 20 oz \$6.50
Pitcher 60 oz \$19.25

non-alcoholic beverages

- Coffee, Tea, Decaf (per person) \$3
- Specialty Tea, Greek Coffee, Espresso, Frappe, Hot Chocolate \$4
- Milkshake, Float \$5
- Soft Drinks \$3.50
- Milk, Juice \$3
- Bottled Water \$2.50
- Perrier, Red Bull \$4



NAXOS grill & bar

about naxos grill & bar

Naxos Grill & Bar has been locally owned and operated since March 6th, 2007. We are pleased to delight your taste buds with our family recipes. You might hear us yelling “OPA!” It’s a traditional Greek exclamation that can be used to describe jubilant emotion. For our purposes, here at Naxos Grill & Bar, it could mean the following; your saganaki is on fire, dancing is great fun, or we’re smashing plates as part of ‘kefi’ (the irrepressible expression of joy). We believe it brings good luck and it’s therapeutic. OPA!

From our traditional family to yours, we hope you enjoy our warm and friendly hospitality and take pleasure in the great food. It’s our privilege to serve you today and we look forward to serving you tomorrow. We’re sure you will enjoy what we have to offer, so sit back, relax and enjoy the flavour and hospitality of Naxos Grill & Bar.

Best Regards,

Penny Kahramanos
Owner/Operator

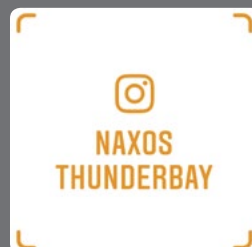
- Take out service available
- Book your next birthday celebration, wedding reception, anniversary or retirement party at Naxos
- Outdoor patio seating (weather permitting)
- Gift certificates available for purchase in any denomination
- Breakfast, lunch, dinner and late night specials - ask your server for details

about naxos greece

Naxos Grill & Bar was named after the Greek island where Penny’s father was born and is the largest and most fertile island in the Cyclades.

It’s a popular destination for tourists with its impressive mountainous landscapes, endless golden sandy beaches showcasing pristine oceanic views, with over 40 traditional white painted villages, fishing harbours, Byzantine churches, ruins of ancient temples, and an active nightlife. Naxos is able to sustain itself with its own production of agricultural and dairy products.

Upon entering the city of Naxos you will be greeted by the Portara, also known as The Great Door, the remnants of a temple that was begun about 530 BC by the tyrant Lygdamis, but was never finished. Under Venetian and Turkish rule the temple was dismantled so its marble could be used to build a castle. Thankfully, the Portara was too heavy and massive, each column weighs about 20 tons, to be completely dismantled, and of the four columns three have survived. The Portara has become the “symbol” of Naxos. Some say that if you make a wish standing at its doorway, you can feel the energy as Apollo begins to make your wish come true.



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We Gladly Accept:



* HST not included.

* For parties of 8 or more a 18% gratuity may be added.