

THE
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Dinner

Business Hours

Sun - Thurs: 11am - 10pm

Fri - Sat: 11am - 11pm

Edgewood Shopping Center

56th & Hwy 2

Lincoln, Nebraska

Phone: 423-2222

Fax: 423-2228

www.theparthenon.net

SALADS

Salads topped with our homemade Greek dressing and served with fresh pita bread.

GREEK SALAD

Lettuce, onions, cucumbers, tomatoes, green peppers, feta cheese, Greek olives and peppercini peppers. 8.95

HORIATIKI SALAD

(Village salad) Bed of cucumbers, onions, tomatoes, green peppers, feta cheese, Greek olives and peppercini peppers. 9.95

SPINACH GREEK SALAD

Fresh spinach, topped with onions, cucumbers, tomatoes, green peppers, feta cheese, Greek olives and peppercini peppers. 8.95

ATHENIAN SALAD

Mixed romaine lettuce with green onions, tomatoes, cucumbers, green peppers, capers, feta cheese, Greek olives and peppercini peppers, topped with anchovies. 9.95

HERB CRUSTED SALMON GREEK SALAD

Lettuce, onions, cucumbers, tomatoes, green peppers, feta cheese, Greek olives, peppercini peppers, topped with a hand-cut fresh salmon fillet sautéed in a skillet with herbs and garlic. 11.95

SOUP & SALAD COMBO

Side Greek salad & your choice of any soup (cup) served with pita bread. 8.50

Top off your salad with gyro or chicken gyro. . . 1.95

GREEK PIZZA

All Greek pizzas are prepared with a sun-dried tomato pesto sauce and special blend of cheese.

Available in thick or thin crust.

THE MYKONOS

Gyro meat, onions, bell peppers, tomatoes, garlic and oregano. 9.45

THE SANTORINI

Greek sausage, onions, bell peppers, and tomatoes. 9.75

THE CORFU

Chicken, roasted red peppers, onions, bell peppers, tomatoes, cream cheese, garlic and oregano. 9.45

THE RHODOS

Olive oil, spinach, artichoke hearts, mushrooms, onions, tomatoes, bell peppers, garlic and oregano. 9.15

Add a small Greek salad...2.50

SPECIALTY PASTA DISHES

Served with pita bread and your choice of one side: Greek potato, Greek fries, rice pilaf, vegetable of the day or klitharaki.

PARTHENON PASTA PLATTER

A bed of spinach topped with linguini, mushrooms, artichoke hearts, shrimp, buttery virgin olive oil, feta cheese and garlic. 13.74

SHRIMP MEDITERRANEAN

Sautéed shrimp with a fresh blend of tomatoes, onions, green peppers, wine, olive oil and fresh garlic. This sensational shrimp medley features jumbo shrimp with melted feta cheese served on linguini. 13.69

BROILED CHICKEN OVER LINGUINI

Marinated chicken tenders broiled to perfection, served over linguini and topped with our creamy mushroom and spinach Athenian sauce. 13.74

GREEK STYLE SPAGHETTI & MEATBALLS

Keftedes (Greek style meatballs) served over spaghetti, topped with our homemade tomato sauce. 12.69

EGGPLANT FETA

Fresh eggplant lightly sautéed in olive oil and garlic, served over angel hair pasta, then smothered with our homemade tomato sauce, and finally, topped with melted feta cheese and a touch of sweet basil. 12.74

Substitute a small Greek salad or a cup of soup for your side...1.99 Add a small Greek salad...2.50

SOUVLAKI ENTREES

Served with pita bread and your choice of one side: Greek potato, Greek fries, vegetable of the day or klitharaki.

PORK SOUVLAKI

Pork tenderloin, marinated, skewered, broiled and served on a bed of rice. 10.69

CHICKEN SOUVLAKI

Chicken tenders, marinated, skewered, broiled and served on a bed of rice. 11.69

BEEF SOUVLAKI

Beef tenderloin, marinated, skewered, broiled and served on a bed of rice. 12.69

LAMB SOUVLAKI

Tender pieces of lamb sirloin, marinated, skewered, broiled and served on a bed of rice. 13.69

SHRIMP SOUVLAKI

Fresh gulf shrimp, marinated, skewered, broiled and served on a bed of rice. 12.69

VEGETABLE SOUVLAKI

Mushrooms, tomatoes, zucchini, bell peppers and onions, marinated, skewered, broiled and served on a bed of rice. 10.69

SEAFOOD SOUVLAKI

Fresh salmon, halibut and swordfish, skewered and broiled with red and green peppers, yellow and red onions, and served on a bed of rice. 14.69

Substitute a small Greek salad or a cup of soup for your side...1.99 Add a small Greek salad...2.50

ENTREES

All entrees below are served with pita bread and your choice of two sides: Greek potato, Greek fries, rice pilaf, vegetable of the day or klitharaki.

GREEK ENTREES

- GYRO PLATTER** 
Special Greek blend of meat and seasonings served on a bed of lettuce with onions, tomatoes and tzatziki sauce. 10.95
- CHICKEN GYRO PLATTER** 
Marinated chicken tenders broiled and served on a bed of lettuce with onions, tomatoes and tzatziki sauce. 11.95
- MOUSAKA** 
(Eggplant casserole) Layers of eggplant, zucchini, potatoes and seasoned ground beef, topped with our cream sauce and oven baked. 11.95
- VEGETARIAN MOUSAKA**
(Eggplant casserole) We've taken the meat out of our ever popular mousaka. . . 11.75
- PORTABELLO CHICKEN**
Marinated chicken breast and portabello mushrooms, grilled and topped with Kasseri cheese, served over a bed of spinach and klitharaki (orzo pasta). 12.99
- PASTITSIO** 
(Greek style lasagna) Layers of Greek macaroni, seasoned ground beef and grated cheese, topped with our cream sauce and oven baked. 11.95

- VEGETARIAN PASTITSIO**
(Greek style lasagna) We've taken the meat out of our ever popular pastitsio and added vegetables to make a delightful vegetarian entree. 11.75
- DOLMATHES PLATTER** 
Grape leaves stuffed with rice and ground beef, topped with our velvet lemon sauce. 10.99
- VEGETARIAN DOLMATHES**
Grape leaves stuffed with rice and herbs, served chilled with a wedge of lemon. 10.95
- JUMBO SPANAKOPITA** 
Generous 8 oz. portion of our famous Spanakopita (spinach and feta cheese baked in filo dough), served with a side of tzatziki sauce 9.95
- CHICKEN BREAST SPANIKI**
Seasoned and broiled chicken breast stuffed with spinach, mushrooms and feta cheese, served over a bed of rice. 12.99
- GREEK STYLE BROILED PORK CHOPS**
Two four ounce center cut bone in pork chops marinated and seasoned with our Greek style seasonings. Char grilled to perfection. 14.99


SEAFOOD

We are committed to providing the freshest fish from all over the world. Entrees below feature the freshest fish available, seasoned with the Parthenon's special blend of seasonings and served: Charbroiled (C), Pan Seared (P) and Broiled (B).

- GROUPER (B)**
Gulf, eight ounce fillet, prepared in our lemon, olive oil and fresh dill sauce. 15.99
- RED SNAPPER (B)** 
Gulf, eight ounce fillet, prepared in our lemon, olive oil and fresh dill sauce. 17.95
- HALIBUT (B)**
Alaskan eight ounce fillet, prepared in our lemon, olive oil and fresh dill sauce. 17.95
- CRAB STUFFED WILD ALASKAN SOLE (B)**
Eight ounce fillet stuffed with our special crabmeat stuffing, prepared with lemon, olive oil and fresh dill sauce, topped with our lobster cream sauce. 14.95

- STUFFED SALMON (B)** 
Atlantic eight ounce fillet, stuffed with our special crab meat stuffing, prepared with lemon, olive oil and our fresh dill sauce. 14.95
- SWORDFISH (C)**
Atlantic eight ounce fillet, prepared in our lemon, olive oil and dill sauce. 14.99
- PEPPERCORN SEARED YELLOW FIN TUNA (P)**
Pacific Rim, eight ounce fillet, pan seared with peppercorns and fresh garlic in olive oil. 13.99
- SOCKEYE CEDAR PLANK SALMON (B)**
Eight ounce hand cut fillet topped with garlic herb butter and broiled on a smokey cedar plank. Served with roasted asparagus. 19.99

LAMB

- BRAISED LAMB SHANK** 
Lamb shank braised in a tomato wine sauce with fresh garlic, onions, bell peppers and tomatoes. 17.95
- LEG OF LAMB**
Leg of lamb prepared peasant style, baked in the oven with fresh garlic and natural flavors. 14.95

- LAMB CHOPS**
Lamb loin chops, a tender trio, broiled with oregano and lemon juice. 19.95
- GRILLED NEBRASKA LAMB STEAK**
Eight ounce lamb sirloin, hand rubbed with tahini and fresh garlic, broiled, served over a bed of Tabuli, drizzled with extra virgin olive oil and fresh mint. 16.95

STEAKS

The Parthenon is proud to serve only Certified U.S.D.A. Choice Beef.

- NEW YORK STRIP 12 OZ.**
Our most popular steak. Center cut, hand rubbed with our steak seasonings and broiled to your satisfaction.. 24.99
- T-BONE 20 OZ.**
This classic combines full flavor with ideal tenderness. Hand rubbed with our steak seasonings and broiled to your satisfaction. 27.95
- TOP SIRLOIN 8 OZ.**
Center cut, aged for full flavor and tenderness. Hand rubbed with our steak seasonings and broiled to your satisfaction. 15.99

- BONE IN RIB-EYE 16 OZ.**
Aged 21 days, exceptional marbling makes this Rib-Eye the most flavorful cut of all. Hand rubbed with our steak seasonings and broiled to your satisfaction. 25.50
- FILET MIGNON 8 OZ.**
The most tender cut of Midwest Beef available. Hand rubbed with our steak seasonings and broiled to your satisfaction. 27.00

Top off your steak with: wild mushroom port sauce or melted feta cheese and oregano or sautéed garlic with onions for just \$2 more.

COMBINATION PLATTERS

- MOUSAKA, PASTITSIO & DOLMATHES**
Equal portions of our 3 best sellers, served with your choice of any side item and fresh baked pita bread.
(Available vegetarian) 17.95 per person – 27.95 per couple
- LAMB**
Leg of lamb, dolmathes, and mousaka or pastitsio, with your choice of any side item and fresh baked pita bread. . . 18.95 per person – 30.95 per couple

- SOUVLAKI**
Your choice of beef, chicken, lamb, pork, shrimp or veggie souvlaki on a bed of rice. Served with gyro meat, spanakopita and your choice of any side item and fresh baked pita bread. 19.95 per person – 31.75 per couple

Substitute a small Greek salad or a cup of soup for your side...1.99 Add a small Greek salad...2.50

WRAPS

All wraps served with your choice of one side: Greek potato, Greek fries, rice pilaf, vegetable of the day or klitharaki.

GREEK FEAST

Special Greek blend of meat and seasonings, feta cheese, lettuce, onions, tomatoes and tzatziki sauce. 7.69

PARTHENON CHICKEN

Broiled chicken, rice, feta cheese, olives, lettuce, onions, tomatoes and tzatziki sauce. 8.69

MIDDLE-EASTERN

Hummus spread, broiled chicken, lettuce, onions, tomatoes and tzatziki sauce. 8.69

STEAK GRECO

Shredded sirloin steak sautéed with grilled onions, green and red peppers, mushrooms, a special blend of cheese, rice and tzatziki sauce. 8.69

VEGETARIAN DREAM

Sautéed eggplant, feta cheese, lettuce, tomatoes, onions, cucumbers and tzatziki sauce. 8.10

VEGAN ENTREES

Served with pita bread and your choice of one side: Greek fries, vegetable of the day or klitharaki.

ORZO STUFFED PEPPERS

Two garden fresh green peppers stuffed with orzo, fresh mint, basil, capers, sautéed onions and tomatoes in a white wine sauce, topped with a touch of olive oil and baked in a light tomato sauce. . . 11.49

STUFFED PORTABELLO MUSHROOM

Large portabello mushroom sautéed in olive oil with fresh garlic and onions, stuffed with sun dried tomatoes, basil, parsley, baked in a light tomato sauce and served over a bed of fresh spinach. 11.69

ROASTED WALNUT SPAGHETTI

Roasted walnuts, olive oil, fresh parsley and garlic, sautéed and served over a bed of spaghetti. 11.69

SWEET RED PEPPERS OVER LINGUINI

Fresh sweet red peppers, Roma tomatoes, fresh basil, garlic, onions and olive oil, sautéed with our fresh tomato sauce with a touch of crushed red peppers and served over a bed of linguini. 11.69

Substitute a small Greek salad or a cup of soup for your side...1.99 Add a small Greek salad...2.50

SOUPS

For many Greeks, soup can often be a meal. We make our soup daily with only the freshest ingredients. We're sure you will love them!

AVGOLEMONO

A combination of chicken broth, fresh lemon juice, eggs and rice.

SOUP OF THE DAY

Please ask your server.

Cup ...2.95 Bowl ...4.95

KIDS MENU

All kid's meals served with fries and soft drink. 12 years old and under.

GYRO

Served on pita, with lettuce, onions, tomatoes and tzatziki sauce (George Michael's Favorite) 4.95

CHICKEN GYRO

Served on pita with lettuce, onions, tomatoes and tzatziki sauce (Sophia's Favorite) 4.95

GRILLED CHEESE PITA

American cheese pita melt (Jacoby's Favorite) 4.45

7" CHEESE PIZZA

(Yianni's Favorite) 4.99

SPAGHETTI OR LINGUINI

With homemade tomato sauce (Tessa's Favorite) 4.65

A LA CARTE

GREEK OVEN BAKED POTATOES

Potatoes marinated in lemon juice, virgin olive oil and Greek seasonings, baked to perfection. 2.99

GREEK FRIES

Handcut steak fries, seasoned with The Parthenon's blend of Greek seasonings, with a hint of vinegar. 2.99

PITA BREAD

Lightly brushed with olive oil and browned to perfection. 1.50

SPANAKOPITA

Spinach and feta cheese baked in filo dough. 2.49

TIROPITA

Blend of three cheeses baked in filo dough. 2.49

TZATZIKI

Creamy yogurt cucumber dip with garlic and virgin olive oil.99

SIDE SALAD

Smaller version of our Greek salad 2.50

GREEK OLIVES

Imported Greek Kalamata olives 1.99

FETA CHEESE

Imported Greek specialty cheese. 1.99

PEPPERCINI PEPPERS

Imported mild Greek peppers. 1.99

RICE PILAF

Rice baked to perfection with Greek seasonings. 1.95

KLITHARAKI

Orzo pasta baked in tomato sauce. 2.25

VEGETABLE OF THE DAY

Please ask your server. 2.25

HUMMUS

Chickpea spread with garlic, tahini, a touch of roasted red pepper and virgin olive oil. 1.50

TABULI

Fresh parsley salad. 2.25