

AMPHORA CLASSICS

Chicken Breast Maxwell With broccoli and crab meat topped with Hollandaise sauce	14.95	Moussaka Our Grecian classics includes layers of fresh eggplant, potato slices, and seasoned ground beef, topped with creamy Béchamel and tomato sauce	12.95	Island Hopper A selection of our popular Amphora Greek specialties ~ moussaka, pastichio and spanakopita	14.95
Sloppy Joe Bake Served over rotini pasta	12.95	Kapama Tender lamb simmered in a red wine tomato sauce	14.95	Half Chicken Grecian Style	12.95
Chili Salsa Beef Stew Served over rice	11.95	Shrimp Santorini Jumbo shrimp sautéed with tomatoes and crumbled feta cheese in a garlic butter sauce	16.95	Roast Turkey With Amphora stuffing, mashed potatoes, homemade gravy and cranberry relish	13.95
Chicken Cordon Blue With ham and Swiss cheese	13.95	Amphora Special* Thinly sliced filet mignon medallions and jumbo shrimp sauteed with garlic, herbs and white wine, served over a bed of rice	24.95	Meatloaf Served with our red skin mashed potatoes	12.50
Pastichio Layers of pasta and seasoned ground beef topped with a creamy béchamel sauce	11.95			Arna Chicken Breast of chicken, sautéed with Feta cheese, garlic, cinnamon, tomatoes and herbs	13.95

BROILER

Steak Dianne* Sautéed with mushrooms and shallots, in a brandy cream sauce	17.95	Cajun Rib Eye* With mango salsa	18.95	Chicken Brochette Broiled marinated chicken skewers with roasted vegetables served over a bed of rice pilaf	13.95
Bistro Steak* With a mushroom Merlot sauce	17.95	Grilled Pork Rib Eye*	16.95	Lamb Chops* Three chops, served with mint jelly	18.95
Amphora's Pork Spare Ribs With a sweet Texas BBQ sauce, served with french fries and cole slaw	15.95	New York Sirloin Steak* 10 oz New York Sirloin 16 oz	17.95 22.95	Broiled Center Cut Pork Chops	14.95
Sauteed Calves Liver With caramelized onions, bacon and balsamic veal Au Jus	15.95	Rib Eye Steak* Dusted with our peppercorn seasoning	18.95	Amphora Mixed Grill* Includes pork chop, chicken breast and London broil	19.95
Southwestern Flank Steak* With Chimichurri sauce	16.95	Filet Mignon* Broiled with a mushroom ragout	19.95		
Ginger Soy Flank Steak* Served with peach relish	16.95	Chopped Sirloin Steak* Topped with mushroom sauce	12.95		
		London Broil* Topped with mushroom sauce	14.95		

*These items may be cooked to order. Consuming, undercooked, meat, seafood, poultry, shellfish or eggs, may increase your risk of foodborne illness.



MEDITERRANEAN

Spaghetti Marinara	9.95
With our homemade plum tomato sauce	
Spaghetti Bolognese	10.95
With a seasoned plum tomato meat sauce	
Spaghetti Carbonara	11.50
Sautéed with bacon, eggs, shallots and parmesan cheese, tossed with a cream sauce	
Tortolini Alfredo	11.95
Cheese filled tortellini tossed with	
Chicken Mushroom Ravioli	12.95
Cheese filled ravioli sautéed with a chicken and mushrooms in a light cream sauce	
Spinach Ravioli	11.95
Cheese filled ravioli sautéed with spinach and parmesan in a light cream sauce	
Cajun Chicken Pasta	13.95
Penne pasta sautéed with spicy chicken, pine nuts, peas and plum tomatoes	
Chicken Florentine	13.95
Baked breast of chicken, with mozzarella cheese and spinach, topped with marinara sauce	
Veal Parmesan	15.95
Lightly breaded veal cutlet, baked with mozzarella cheese and topped with our homemade marinara sauce, served with spaghetti	
Chicken Parmesan	14.95
Lightly breaded breast of chicken, baked with mozzarella cheese and topped with our homemade marinara sauce, served with spaghetti	
Pasta Fra Diabolo with Shrimp	14.95
Tossed with plum tomatoes, wine and crushed red pepper	
Antipasto Pasta	13.95
Linguini tossed with roasted vegetables, Genoa salami, olives in a white wine butter sauce	
Pasta Cioppino	15.95
With shrimp, scallops, mussels and clams in a plum tomato wine sauce	
Chicken Scarparella	13.95
With shallots in a white wine butter sauce, served with spaghetti	
Spaghetti with Sicilian Meatballs	12.95

SEAFOOD

Seared Southwestern Style Tuna *	16.95
Served with a mango salsa (served medium)	
Poached Atlantic Salmon*	16.95
With a spinach & artichoke cream sauce	
Grilled Salmon with Ratatouille*	16.95
Chicken and Seafood Paella	17.95
With shrimp, scallops, mussels, clams, chicken, sausage & rice	
Mediterranean Catch	14.95
Tilapia, sauteed with tomatoes, peppers, onions and Feta cheese	
Seafood Platter	20.95
A seafood sampler of crabcakes, scallops, shrimp, and tilapia, broiled or fried	
Sea Scallops	16.95
Broiled in lemon butter or golden fried	
Crab Cakes	19.95
Two fresh lump crabcakes, broiled or fried, served with sauce	
Stuffed Jumbo Shrimp	19.95
Jumbo shrimp stuffed with crabmeat in a lemon butter sauce	
Jumbo Shrimp Served Broiled Or Fried	16.95
Shrimp Scampi	16.95
Grand Plates Served with a Tossed Garden Salad	

