

SPECIALTIES

Lamb Kabob

A modern twist to a classic Greek dish. Deliciously marinated lamb skewered with red onions, red peppers and mushrooms on a bed of rice.
one skewer \$10 / two skewers \$17

ZEUS' favorite! Pasko's Skewer

A savory, marinated steak kabob with fresh vegetables on a bed of rice with our own Chimichurri sauce on the side.
one skewer \$9.50 / two skewers \$16

Courthouse Fish

Tilapia seasoned with olive oil, white wine and herbs, steamed in foil served atop a bed of sautéed rice and veggies. \$9.75

Chicken Giannoulas

Our melt-in-your-mouth boneless chicken breast, carefully marinated and open grilled, served on sautéed rice with vegetables. Big enough for dinner, but great for lunch.
one piece \$9.50 / two pieces \$16

Grilled Portabella Wrap

Fresh portabella mushrooms sautéed with our Chimichurri sauce. Wrapped in pita bread with romaine lettuce, grated parmesan cheese, and red onions. Caesar dressing on the side. \$6.50

Popeye & Olive Oil

You're gonna love this very grown-up and unique twist on grilled cheese. Wilted baby spinach sautéed with fresh garlic and olive oil grilled on thick sliced homemade bread with brie and apricot preserves. A classic... just like Popeye! \$7.50

Popeye & Olive Oil



Pita Melt

Pita Melt

Trojan's twist on the classic patty melt. We start with the perfect burger patty, top it with a slice of melted American cheese and sautéed onions – seasoned just right. Then we serve it up on bun-sized grilled pitas. \$6.50

Tacos – *We know they're not Greek, but we couldn't resist!*

One \$3 / Any Two \$5.75 / Any Three \$8

Falafel Taco

A new twist on one of your veggie favorites! A spicy blend of chick peas and bulghur wheat deep fried and wrapped in a flour tortilla. Topped with red cabbage and our own pico de gallo.

Pork Taco

Slow-cooked pork seasoned with a hint of hot in a soft flour tortilla. Topped with grated cheese, lettuce and a side of our salsa verde.

Fish Taco

Two flour tortillas filled with spicy breaded Tilapia, red cabbage, pico de gallo and a side of our "cool" hot sauce.

BEVERAGES

Bottled Root Beer

Gourmet Root Beer from the award-winning Sprecher Brewery in Milwaukee.
\$2.50 / Make it a float. \$4

Coke, Diet Coke, Sprite, Mr. Pibb, Ginger Ale \$2

Iced Tea, Raspberry Tea, Lemonade \$2


Dasani Bottled Water \$2

Juices (orange, pineapple, cranberry, grapefruit & V8) \$2

AMERICAN SANDWICHES

Add bacon on any sandwich for \$1, add .35 for sandwich on pita

Add American, Monterey Jack or Feta cheese to any sandwich for .30 each

 = Vegan

All-American Chicken

A tender charbroiled chicken breast, seasoned to perfection and served with lettuce, tomato and mayonnaise on a bun. As American as hot dogs or apple pie! \$6

Chicken Salad

Made right here with only the freshest of ingredients. Served on toasted wheat bread with sprouts, lettuce and dill pickles. \$5.75

Btown BBQ

These mouth watering mini sandwiches are made from the best cuts of pork, rubbed, slow-cooked and sauced up just right! Served on a fresh, yellow egg bun. \$2.75 each

Vegan Burger

Our own recipe with just the right mix of black beans, red onion, red peppers, chipotle pepper in adobo sauce, and our secret blend of spices! Served on Vegan flatbread. Dressed your way. \$6

Fish Sandwich

Tilapia, breaded and served on a bun with our own tartar sauce, lettuce and tomato. \$5.75



Pitas & Cream

DESSERTS

Baklava

The best known of the Greek pastries— many layers of thin filo with lots of honey, cinnamon and finely crushed walnuts. \$4/ à la mode \$5.25

Baklava Ice Cream

Our own Baklava folded into vanilla ice cream. \$4

Ambrosia

Truly the nectar of the Gods. Delicious yogurt, walnuts and honey. \$4



Tenderloin

Tenderloin

Handmade breaded pork loin, deep fried and served on a bun. Dressed your way. \$6.75

Grilled Tenderloin

Fresh-cut tenderloin, lightly seasoned and grilled to perfection. Dressed your way. \$6.75

Better Burgers

Yep, we're pretty proud of 'em. Order them as you like. We'll cook 'em up for ya.

Hamburger \$4
Make it a double \$6
Cheeseburger \$4.25
Make it a double \$6.50

Dressed your way

Choose from:

Lettuce	Pickle	Mustard
Sprouts	Onion	Mayonnaise
Tomato	Tartar Sauce	Ketchup

Add a side of fries or a garden salad to any sandwich for \$3.

Pitas & Cream

A scoop of our Baklava ice cream garnished with cinnamon pita points. \$4

Cheesecake

Ask your server for today's flavor. \$5.25

Double Chocolate Brownie

Made fresh daily with lots of chocolate, blood orange infused olive oil, and dairy-free ingredients. Loads of flavor! \$4

Root Beer Float

Gourmet Sprecher Root Beer and vanilla ice cream. \$4



TROJAN HORSE
Restaurant & Tavern

CARRY OUT MENU 332-1101

GREEK SPECIALTIES & AMERICAN FAVORITES

Locally Owned and Operated since 1978



Open seven days a week for lunch, dinner & late night
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A LITTLE SOMETHING BEFORE

GREEK

Tabouleh

Traditional Mediterranean salad with bulghur wheat, tomatoes, onions, cucumbers, parsley and spices. \$5.25

Stuffed Grape Leaves

(Dolmas) Stuffed with rice, almonds and currants. Three per order. Served warm. \$5

Spanakopita

(Spinach Pie) A filo pastry filled with spinach and cheese. Better order more than one! \$4.50

Cheesepa'rer

Spinach and feta cheese spread served with two quartered pitas – think of it as hummus for cheese-heads. \$5.50

Meatballs Kokkinisto

A blend of beef and lamb seasoned just right with Parmesan and Fontinella cheeses baked right in. Topped with a hearty Greek red sauce. \$6

Baba Ganoush

Roasted eggplant spread blended with lemon juice, tahini, sesame seeds, and garlic. Served with two quartered pitas. \$5.50

Hummus

Chick peas and tahini, blended and spiced up just right... scoop it up with two quartered pitas. \$5.50

Greek Sampler

Hummus, Cheesepa'rer, Baba Ganoush and Tabouleh served with two quartered pitas. A great beginning! \$7

Add Three-pepper Spice \$1

AMERICAN

Fries

Handcut daily with Walter's slicer. \$3.75

Super Fries

A whole basket full of 'em. \$5.50

Jalapeño Straws

Fresh cut jalapeños breaded in our beer batter. Served with a side of jalapeño mayo. Olé! \$5

Breaded Mushrooms

Only the best will do – all dipped in our beer batter. \$4.50

Breaded Onion Rings

Fresh onion rings dipped in beer batter. \$4.50

Breaded Green Peppers

A very fresh, dipped and battered veggie. \$4.50

Breaded Dill Pickles

That's right. Breaded pickle spears! \$5.50

Mixed Veggies

Mushrooms, green peppers, jalapeño straws and onions all dipped in batter, fried and delicious. \$6

Greek Sampler



SALADS

Add chicken or gyros meat to any salad for \$2.75

Greek Salad

A classic. A mix of iceberg and romaine lettuce garnished with tomatoes, cucumbers, onions, feta cheese and Greek olives. Traditionally served with herbed oil & vinegar. \$5

Dolmasalata

Tomatoes, cucumbers, onions, feta cheese and olives topped with olive oil, vinegar and spices. \$5.50

Garden Salad

Lettuce, tomatoes, sliced carrots and red cabbage. Enough said. \$4

Chicken Pasta Salad

Three flavors of spiral pasta tossed with spinach, onions, tomatoes, Greek olives and feta cheese. Topped with strips of charbroiled chicken breast and served with your choice of dressing. This new "twist" on salad is a meal in itself. \$9 (1/2 order \$5)

NEW Tossa del Mar

Catalunian spinach salad with our spicy breaded Talapia, pico de gallo, salsa verde and sour cream. Served with quartered pita. \$8

Mediterranean Antipasto Salad



Portabella Spinach Salad



Portabella Spinach Salad

Portabellas grilled with chimichurri sauce, feta cheese, red onions and bacon make this fresh spinach salad a real contender. Add a drizzle of balsamic vinegar. Ooh La La! \$9.75

Chicken Caesar Salad

Grilled chicken breast atop a bed of fresh romaine lettuce with hard-boiled eggs, bacon, red onions, and grated parmesan. This is a serious salad. Served with pita croutons and Caesar dressing. \$9.50

Mediterranean Antipasto Salad

Made with garbanzo beans, quinoa, red and green peppers, red onion, cilantro, Kalamata olives, feta, almonds and our herbed oil and vinegar dressing. \$9 (1/2 order \$5)

<i>dressings</i>	Herbed Oil & Vinegar	
	Honey Mustard	
	Creamy Italian	
	Lite Ranch	
	Feta Cheese or Creamy Caesar	.75 extra
<i>extras</i>	Zaziki	.30
	Pita Bread	.65
	Tahini	.45
	Jalapeño Mayo	.50
	Cup of Zaziki	.75
	Add Three-pepper Spice	\$1

SOUP OF THE DAY

Oh so good & sooo good for you! Cup \$3.75 Bowl \$4.75

OUR SIGNATURE DISHES

Gyros Dinner

A heaping portion of our gyros meat on a bed of rice with pita bread, tomatoes, onions and side of Zaziki. Served with a Greek salad. \$17

Moussaka Dinner

Traditional Greek casserole with eggplant, meat sauce and custard topping. Served with a Greek salad and Tabouleh. \$18

Combination Plate I

A healthy portion of the three Greek meat dishes served at the Trojan Horse. Moussaka, Gyros and Souvlaki plus a Dolmasalata, Tabouleh and Spanakopita. \$20

Combination Plate II

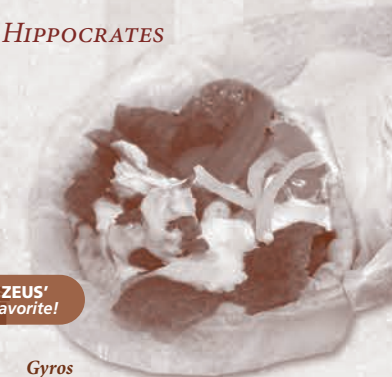
These five unique Greek offerings make one great meal. Stuffed Grape Leaves, Spanakopita, Tabouleh, Falafel, and Hummus served with pita bread and a Dolmasalata. A vegetarian delight! \$19

“LET FOOD BE
THY MEDICINE
AND MEDICINE
BE THY FOOD.”

– HIPPOCRATES

ZEUS' favorite!

Gyros



Gyros

A delicious blend of savory lamb, beef and spices. Our unique method of cooking seals the juices and seasonings into the gyros meat, which we make ourselves. The gyros is sliced very thin and topped off with tomatoes, onions and our own Zaziki sauce (a combination of yogurt, sour cream, cucumbers and garlic). \$7

Super G

Our gyros with more meat, more veggies, and more Zaziki but not more pita. \$8.50

Falafel

A spicy blend of chick peas and bulghur wheat. Deep fried, wrapped in pita with lettuce, tomato, onion and Tahini sauce. \$6.50

GREEK SANDWICHES

Chicken Gyros

A lighter version of our old standby! Tender strips of chicken breast seasoned just like our gyros sandwich. Wrapped in a pita and topped with fresh onions, tomatoes and Zaziki sauce. \$7

Super Chicken

Our chicken gyros with more of everything but not more pita. \$8.50

Souvlaki

Marinated, pork loin skewer broiled and served on pita with Zaziki, fresh sliced onions and tomatoes. \$7

The V.I.P.

Sautéed mushrooms, green peppers and onions, topped with fresh tomatoes, sprouts, onions and lettuce on pita with Zaziki. \$6