

STAX

SEAFOOD

GRILL

E Bar

"A Greenville Tradition for Over Twenty Years"

STARTERS

Shrimp Cocktail	Chilled Gulf Shrimp served with tangy cocktail sauce	8.00
Asian Calamari	A delicious blend of peppers, sesame, honey and soy	9.00
Sesame Tuna	Crusted seared tuna, served medium with wasabi mayo	10.50
Stuffed Shrimp	Plump Gulf Shrimp, stuffed with lump crabmeat	9.00
Crab Cake	Lots of lump crabmeat in a delightful seasoned breading	9.75
Mushrooms	Whole button mushrooms sautéed in veal stock and white wine	7.00
Carolina Sweet Ribs	Our mustard based sauce makes these the best ribs in town	8.00
Spartan Ribs	Baby Backs seasoned and marinated in a Greek Butter Sauce	8.00
Paithakia (Pi thai' kia)	Grilled Lamb rack chops, Tzatziki, roasted red pepper and pita	MKT
Greek Chicken Soup	"Av go le' monno"- Chicken, lemon and orzo – The Best!	4.50
Soup of the Day (Bowl)	Our chef always keeps them interesting, fresh and delicious	MKT

STEAK HOUSE SELECTIONS

All Steaks are served with your choice of baked potato, baked sweet potato, oven roasted Greek potatoes, seasoned fries or vegetable of the day and bread

ADD HOUSE SALAD OR CUP OF SOUP FOR 3.00

Your aged USDA "TOP CHOICE" selection will be seasoned and broiled for maximum flavor

Prime Rib au jus

12oz 20.00

16oz 24.00

Top Sirloin

8oz 18.50

Filet Mignon

6oz 20.00

8oz 26.00

Ribeye

12oz 22.00

New York Strip

12oz 21.00

New York Pepper Steak

8oz 18.00

ADD TO ANY STEAK

Stuffed Shrimp 9.00 Shrimp Kalymnos 9.00 Crab Cake 9.00 Sautéed Mushrooms 4.00 Asparagus with Hollandaise 4.00

Sauces: Béarnaise • Hollandaise • Greek Lemon Butter 2.25

CHOPS AND RIBS

All Chops and Ribs are served with your choice of baked potato, baked sweet potato, oven roasted Greek potatoes, seasoned fries or vegetable of the day and bread

ADD HOUSE SALAD OR CUP OF SOUP FOR 3.00

Lamb Rack	Marinated in Greek spices, charbroiled – temperature please	MKT
Spartan Ribs	Baby Backs rubbed in Greek spices, topped with Greek Butter	22.00
Carolina Sweet Ribs	Baby Backs seasoned then finished with mustard based BBQ sauce	22.00
Pork Chops	Two bone-in chops grilled in Greek butter sauce	16.50

SALADS

Any of these salads may be added to an entree for an additional 5.00

The Wedge	Iceberg with bleu cheese, bacon – topped with bleu cheese dressing	9.00
Apple Pecan	Blended greens, crumbled bleu cheese, caramelized pecans, red seedless grapes, served with a raspberry vinaigrette	9.00
Caesar	A classic served with our homemade croutons	9.00
Greek	Crisp lettuce and romaine, tomato, red onion, Greek olives, feta cheese, cucumbers, pepperoncini peppers, oregano and Greek dressing	9.00

Welcome to Greenville's "Uptown"
Thank you for supporting local independents

SPECIALTIES OF THE HOUSE

All specialties of the house served with your choice of baked potato, baked sweet potato, oven roasted Greek potatoes, seasoned fries, or vegetable of the day and bread
ADD HOUSE SALAD OR CUP OF SOUP FOR 3.00

Athenian Chicken Kabob	A Stax specialty. You won't find another kabob like this anywhere. Bursting with flavor!	17.00
Mediterranean Chicken	Fresh chicken breast stuffed with fresh spinach, feta cheese and pancetta - topped with Greek lemon butter sauce	17.00
Chicken Neptune	Seasoned breast topped with lump crabmeat, fresh asparagus and hollandaise sauce	17.00
Shrimp Kalymnos	Named after the Island that made this famous. Gulf shrimp baked with onion, feta cheese, tomatoes and Greek butter sauce	18.00
Shrimp & Grits	Succulent Gulf shrimp and home-style grits in a sinful jalapeno bacon cream sauce	18.00
Crab Christo	Gulf shrimp and lump crabmeat in a white wine cream sauce topped with mushrooms and baked with gruyere cheese	23.00
Sesame Tuna	Encrusted, seared and served medium with wasabi mayo and a soy ginger sauce	MKT
Stax's Carolina Trout	Fresh mountain catch tucked under crabmeat and shrimp drizzled with a lemon butter sauce.	22.00
Stuffed Shrimp	Mellow plump shrimp and lump crabmeat with parmesan cheese and lemon butter sauce	19.00
Crab Cakes	Fresh lump crabmeat delicately sautéed served with a tangy remoulade sauce	24.00
Stuffed Flounder	Rich cracker mixture of jumbo Gulf shrimp and scallops topped with hollandaise sauce	19.00
Fried Shrimp	Plump Gulf shrimp lightly battered and fried golden brown	18.00
Herb Encrusted Tilapia	A house favorite - sautéed golden brown with a light breaded crust, finished with tomato, caper and basil beurre blanc then garnished with lump crabmeat	19.00
Fresh Fish	A delightful selection each evening of only the freshest fish available – guaranteed!	MKT

Seafood Sauces – add 2.25

Lemon Dill • Hollandaise • Strawberry Hollandaise • Athenian Garlic Butter

**Stax Grill is a non-smoking establishment.
20% gratuity added to parties of five or more.**

Welcome to Greenville's "Uptown"

Proprietor ~ Chris Stathakis

Your Chef ~ Cornelius Cureton

STAX **SEAFOOD** **GRILL** *& Bar*

Welcome to Stax Grill

The Stathakis family has been procuring aged choice and aged prime beef, along with fresh fish from around the world, for over 75 years.

We take our food seriously. We work with companies who have the same passion about fine food and wine as our family.

We hire professionals who take pride in their work and enjoy pleasing the customers.

Maybe this is why we have become a tradition in the Upstate for so many years.

We are family owned and operated.

Come in and see why our food - just tastes better.

Thank you for thinking of Stax Grill and please come back to visit us soon.

www.staxsgrill.com



Your Chef
Cornelius Cureton

Your Host
Chris Stathakis