

STARTERS

Shrimp Cocktail	Chilled Gulf Shrimp served with tangy cocktail sauce	7.95
Asian Calamari	A delicious blend of peppers, sesame, honey and soy	7.95
Sesame Tuna	Crusted seared tuna, served medium with wasabi mayo	8.50
Stuffed Shrimp	Plump Gulf Shrimp, stuffed with lump crabmeat	8.95
Crab Cake	Lots of lump crabmeat in a delightful seasoned breading	8.95
Mushrooms	Whole button mushrooms sautéed in veal stock and white wine	6.95
Carolina Sweet Ribs	Our mustard based sauce makes these the best ribs in town	7.95
Spartan Ribs	Baby Backs seasoned and marinated in a Greek Butter Sauce	7.95
Paithakia (Pi thai' kia)	Grilled Lamb rack chops, Tzatziki, roasted red pepper and pita	10.95
Greek Chicken Soup	“Av go le’ monno”- Chicken, lemon and orzo – The Best!	4.25
Soup of the Day	Our chef always keeps them interesting, fresh and delicious	4.25

STEAK HOUSE SELECTIONS

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

Your aged USDA “*TOP CHOICE*” selection will be seasoned and broiled for maximum flavor

Prime Rib au jus

12oz 19.95

16oz 22.95

Top Sirloin

8oz 17.95

Filet Mignon

6oz 19.95

8oz 24.95

Ribeye

12oz 19.95

New York Strip

12oz 22.95

New York Pepper Steak

8oz 18.95

ADD TO ANY STEAK

Stuffed Shrimp \$8.95 Shrimp Kalymnos \$8.95 Crab Cake \$8.95 Sautéed Mushrooms \$3.95 Asparagus & Hollandaise \$3.95
Sauces – Béarnaise – Hollandaise – Greek Lemon Butter \$2.25

CHOPS AND RIBS

All Chops and Ribs served with our crisp house salad or cup of soup and your choice of baked potato, baked sweet potato, oven roasted Greek potatoes, seasoned fries or vegetable of the day and bread

Lamb Rack	Marinated in Greek spices, charbroiled – temperature please	25.50
Spartan Ribs	Baby Backs rubbed in Greek spices, topped with Greek Butter	19.95
Carolina Sweet Ribs	Baby Backs seasoned then finished with mustard based BBQ sauce	19.95
Pork Chops	Two bone-in chops grilled in Greek butter Sauce	14.95

SALADS

May be substituted for house salad for an additional \$4.75 to entree

The Wedge	Iceberg with blue cheese, bacon – topped with bleu cheese dressing	8.95
Apple Pecan	Blended greens, crumbled bleu cheese, caramelized pecans, red seedless grapes served with a raspberry vinaigrette	8.95
Caesar	A classic served with our homemade croutons	8.95
Greek	Crisp lettuce and romaine, tomato, red onion, Greek olives, feta cheese, cucumbers, pepperoncini peppers, oregano and Greek dressing	8.95

Welcome to Greenville’s “Uptown”
Thank you for supporting local independents

Specialties of the House

All specialties of the house served with crisp house salad or soup and your choice of baked potato, baked sweet potato, oven roasted Greek potatoes, seasoned fries or vegetable of the day and bread

Athenian Chicken Kabob	A Stax specialty. You won't find another kabob like this anywhere. Bursting with flavor!	15.95
Mediterranean Chicken	Fresh chicken breast stuffed with fresh spinach, feta cheese and pancetta - topped with Greek lemon butter sauce	15.95
Chicken Neptune	Seasoned breast topped with lump crabmeat, fresh asparagus and hollandaise sauce	17.95
Shrimp Kalymnos	Named after the Island that made this famous. Gulf shrimp baked with onion, feta cheese, tomatoes and Greek butter sauce	15.95
Shrimp & Grits	Succulent gulf shrimp and home-style grits in a sinful jalapeno bacon cream sauce	17.95
Crab Christo	Gulf shrimp and lump crabmeat in a white wine cream sauce topped with mushrooms and baked with gruyere cheese.	22.50
Sesame Tuna	Encrusted, seared and served medium with wasabi mayo and a soy ginger sauce	21.50
Stax's Carolina Trout	Fresh mountain catch tucked under crabmeat and shrimp drizzled with a lemon butter sauce.	21.95
Stuffed Shrimp	Mellow plump shrimp and lump crabmeat with parmesan cheese and lemon butter sauce	21.50
Crab Cakes	Fresh lump crabmeat delicately sautéed served with a tangy remoulade sauce	23.50
Stuffed Flounder	Rich cracker mixture of jumbo Gulf shrimp and scallops topped with hollandaise sauce	18.95
Fried Shrimp	Plump Gulf shrimp lightly battered and fried golden brown	15.95
Herb Encrusted Tilapia	A house favorite - sautéed golden brown with a light breaded crust, finished with tomato caper and basil buerre blanc then garnished with lump crabmeat	19.95
Fresh Fish	A delightful selection each evening of only the freshest fish available – guaranteed!	

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.**

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Proprietor ~ Chris Stathakis

Your Chef ~ Cornelius Cureton