Pre-Game

Zesty Queso Gyro Dip w/Crisp Pita Chips \$6

White cheese queso dip w/spicy Gyro meat. Served with crispy pita chips

Nacho Dippers \$8

Nacho Chips loaded with ground beef and nacho cheese

Catfish Tacos \$10

Two made-from-scratch tacos w/lettuce, cheese, tomatoes & salsa

Deep Fried Pickles \$7

Crisp dill pickle spears coated with spicy beer batter. Served with Adelphia sauce

Nacho Chips \$5

Pick one dip! Nacho Cheese, House Salsa, Chili Con Queso, Fire Roasted Verde Salsa ADD any extra dip \$3. Unlimited Chips

Boneless Chicken Wings \$8

Fresh & seasoned boneless wings w/ choice of sauce.

Grouper Bites \$8

ightly breaded Grouper nuggets served with southwest ranch sauce

Jalapeño Poppers \$8

Red jalapeño pepper halves stuffed with tangy chili cream cheese covered in seasoned crisp bread crumbs and red & green chili flakes. Served with ranch dressing

Spinach Artichoke Dip w/Crisp Pita Chips \$8

Greamy parmesan sauce, mixed with diced artichokes & chopped spinach topped with diced tomato.

Served w/crispy pita chips

Gyro Pizza \$8

marinara, gyro, tomato, onion, mozzarela, feta, kalamata olives **Beef or Chicken Sliders \$9**

Black angus beef, or chicken with caramalized onions, choice of cheese

Single Play Platter \$9

2 angus beef sliders w/cheese, onion & 4 wings

Double Play Platter \$11

2 angus beef sliders w/cheese, onion & 6 wings **Triple Play Platter \$13**

2 angus beef sliders w/cheese, onion, 4 wings, 2 pieces deep fried feta

Wednesday Live Music 9:00pm - 11:30pm

Baby Back Spare Ribs Special w/house salad, brown beans, garlic toast \$17

Starting Line-Up

Best Appetizer Taste-of-All Charleston 5-Time Champion! Deep Fried Feta \$10

Multiple years-crowned Charleston's best appetizer!
Our signature dish. Batter dipped cubes of feta cheese garnished with diced tomato, cucumber & red onion, topped with kalamata olives. Served on sliced pita & lightly draped w/Yia Yia's dressing

Ahi Tuna \$16

Lightly smoked and served on a bed of Adelphia rice with asian & wasabi splash

Souvlaki (Beef or Chicken) \$10

A generous protion of char-grilled skewer with onion, mixed sweet peppers, served on a bed of Adelphia rice

Greek Stuffed Mushrooms \$9

Seasoned mushroom caps stuffed w/shrimp, gyro meat, garlic, red onion and mixed sweet peppers. Lightly breaded and topped with a generous portion of mozzarella cheese

Dolmathes (Grape Leaf Rolls) \$7

Seasoned beef and rice rolled in a grape leaf, baked in lemon & olive oil topped w/diced tomato

Deep Fried Feta Supreme \$12

A play on our famous original feta, wrapped with gyro meat & batter coated

Sampler Platter \$15

- 4 Grouper bites, 4 jalapeno poppers,
- 4 deep fried pickles, 4 nacho dippers

AWARD WINNING JUMBO CHICKEN WINGS DAILY SPECIALS

6 Wings \$7 8 Wings \$9 10 Wings \$11 15 Wings \$15 20 Wings \$20

w/Celery & Ranch or Blue Cheese

Greek Quesadilla \$12

Large 12" flour tortilla stuffed with traditional gyro meat, feta, melted cheese, red onion, diced cucumber & tomatoes, topped with kalamata olives.

Served with tzatziki sauce

Greek Nachos \$13

Deep fried pita chips stacked high with gyro meat, feta, spicy tzatziki sauce, seasoned Greek style, topped with tomato, onion, cucumber & kalamata

Mexican Quesadilla \$12

Large 12" flour tortilla stuffed with marinated chicken, freshly caramelized onion, mixed sweet peppers, Mexican cheese, topped with jalapeños, served w/salsa & sour cream

Nachos Grande \$11

(Add Chicken or Gyro meat \$4.50)
Tortilla chips stacked high with melted cheddar cheese, house bean chili, lettuce & tomato, topped with freshly sliced green onion and \(\phi\)lapeño. Served w/salsa & sour cream

WING SAUCES

ADELPHIA - LEMON PEPPER ZING - HOT - BBQ - ASIAN - PLAIN - MIX ANY

Thursday Ladies Night 4:30-9pm

1/2 price on most appetizers 6:00pm - 9:00pm \$4 Call liquor drinks \$7 Pitchers of Domestic Drafts \$5 Margaritas - Cosmos - Martinis - Daquiris \$6 Mondavi House Wines

ADD ANY TOPPING TO YOUR SALAD

Gyro or Grilled Chicken \$4.50 (3) Jumbo Grilled Shrimp \$6 Grilled Salmon \$6

Greek Salad \$9

red onion, mixed sweet peppers, kalamata served with Yia Yia's dressing

Spinach Salad \$10

Fresh strawberries, mandarin oranges, red onion, spicy toasted pecans, bleu cheese crumbles, served with house made raspberry vinaigrette

Greek Village Salad \$8

A variety of tomatoes, cucumber, red onions, mixed sweet peppers, chickpeas, kalamata olives, feta cheese, topped w/Yia Yia's dressing & pita bread

Caesar Salad \$8

Romaine & iceberg lettuce topped with parmesan cheese, croutons & caesar dressing

Taco Salad \$13

Built in a large bowl shaped tortilla shell w/ romaine lettuce, an assortment of mixed sweet peppers, red onion, cucumber, tomato, Mexican seasoned ground beef, jalapeños, salsa & sour cream upon request

Chef Salad \$14

Mixed greens, mixed bell peppers, tomatoes, red onion, cucumber, topped w/real bacon bits, fresh egg, ham, marinated grilled chicken, turkey, swiss & cheddar cheese

Hummus Salad \$12

Hummus or red bell pepper hummus served with mixed greens, tomato, feta cheese, kalamata olives, cucumber, red onion, mixed sweet peppers, pepperoncini with Yia Yia's dressing & pita bread

Caprese Salad \$8

Mozzarella cheese, tomato & basil topped with olive oil & balsamic glaze

Ahi Tuna Salad (Seared or Sashimi) \$19

Fresh greens w/a variety of vegetables. sesame seeds, choice of dressing

SALAD DRESSINGS

Yia Yia's Greek Dressing, Bleu Cheese, Ranch, Honey Mustard, House Made Raspberry Vinaigrette

SOUPS

Soup Du Jour or House Made Chili Cup 3.50 Bowl 5.50 Avgolemono Soup Greek lemon rice soup (Fridays only) Cup 3.50 Bowl 5.50

Burgers, Sandwiches & Wraps

THE FOLLOWING ITEMS INCLUDE WAFFLE FRIES OR KETTLE CHIPS AT NO CHARGE

Sweet potato fries or beer-battered onion rings (add 2.50) Freshly sliced fruit (add 3.50)

Add cheese, sauteed onion, mushrooms, jalapeños or bacon .75 each

Greek Gyro \$9 Low Carb \$8

Traditional gyro meat wrapped in pita with lettuce, tomato, red onion & Yia Yia's tzatziki sauce. (Sub. chicken) (Megalo size your gyro 2.00)

Adelphilly Gyro \$10

Traditional gyro meat, caramelized onion & mixed sweet peppers, smothered with provolone cheese and our secret sauce.

(Sub. chicken or veggie)

The Homewrecker Hot Dog \$11

1/2 lb Kosher beef foot long hot dog served w/chili, blended cheese, diced red onion, cole slaw

Yia Yia's Chicken Sandwich \$9

Char-grilled or hand battered chicken breast served with lettuce, tomato and red onion

Blackened Catfish Sandwich \$9

Served on an onion bun, served with house tartar sauce, pickle spear

Fresh Ground 1/2 lb Turkey Burger \$9

Flat-grilled, served with lettuce, tomato, red onion and a pickle spear.

Angus Roast Beef Sandwich \$10

Grilled Angus roast beef on garlic buttered bread, smothered with provolone cheese and caramelized onions. Served w/Au jus

Butcher Block Deli Sandwich \$9

Premium deli-cut ham, turkey or Angus roast beef served with lettuce, tomato, red onion and a pickle spear. Choice of bread: 8-grain wheat, sour dough, rye. Choice of cheese: american, swiss, provolone, feta, cheddar, pepper jack, bleu cheese or ghost pepper

Custom Grind 1/2 lb Steak Burger \$10

Char-grilled, served on an onion bun with lettuce, tomato and red onion.

Triple Crown Grilled Cheese \$9

Generous portions of aged sharp cheddar, swiss and feta cheeses. Served on garlic buttered, sour dough bread and a pickle spear. (add gyro meat 4.50)

Spyros 1/2 lb Custom Grind Steak Burger \$11

Char-grilled served on an onion bun, topped with feta cheese, sauteed onion, tomato, raw cucumber and our spicy secret sauce.

Ahi Tuna Wrap \$17

Sashimi style Ahi tuna with hot sesame oil, sesame seeds, cabbage, carrots, cucumber and soy sauce

Grilled Chicken Tortilla Wrap \$10

Marinated grilled chicken breast, lettuce, salsa and blended cheese.

Chicken Caesar Tortilla Wrap \$10

Fresh mixed greens, a marinated grilled chicken breast with traditional Caesar dressing.

Southwest Turkey Tortilla Wrap \$10

Premium turkey breast, bacon, lettuce and blended cheese with house-made southwest salsa.

Black & Bleu Tortilla Wrap \$10

Blackened grilled chicken, bleu cheese, bacon, tomato and lettuce.

Entrees

ENTREES INCLUDE SIDE & SALAD

All items prepared to order. Please let us know if you have any special dietary request.

We will be glad to accommodate you



Fresh Catch Blackened any item *Based on availability



Grilled Salmon \$22

8 oz. Char-grilled seasoned salmon filet, served on a bed of Adelphia rice

Chilean Sea Bass \$30

8 oz. seasoned, served on a bed of Adelphia rice

Mediterranean Mahi Mahi \$22

80z. seasoned, topped with bacon wrapped asparagus, kalamata olives, cherry tomatoes, caramelized white onions

Grouper \$24

8 oz. fresh baked grouper seasoned, served on a bed of Adelphia rice

Swordfish \$24

Sweetly seasoned w/pineapple garnish, served on a bed of red beans & rice

Ahi Tuna \$26

8 oz. lightly seared, seasoned ahi tuna steak served on a bed of Adelphia rice (also available Sashimi style)

Sweet Red Snapper \$20

Sweetly seasoned, garnished with pineapple, served on a bed of red beans & rice

Entrees

2 Souvlaki (beef or chicken) \$22

Seasoned char-grilled skewers with onion mixed sweet peppers, served on a bed of Adelphia rice

Filet Mignon \$27

6 oz. Choice center cut seasoned char-grilled filet, served on a bed of Adelphia rice

Prime Cut Ribeye \$30

12 oz. all-natural top choice cut, seasoned and char-grilled. We suggest bourbon or garlic style

Greek Gyro Platter \$13

Traditional gyro megalo sized w/spanakopita

Greek Chicken Pasta \$18

Tomatoes, kalamata olives, feta cheese & marinated chicken in a white wine garlic & olive oil sauce served over a bed of linguini w/garlic toast

Seafood Pasta \$20

Linguini topped with shrimp & grouper in a white wine, garlic & olive oil sauce served w/garlic toast

Entree Sides

Dolmathes (Grape Leaf Rolls)

Spanakopita

Vegetable Du Jour

Corn on the Cob

Fresh Fruit

Adelphia Rice

Greenbeans

! OPEN 365 DAYS A YEAR!

BOOK OUR PRIVATE ROOM FOR YOUR NEXT PARTY OR BUSINESS MEETING

LET OUR PROFESSIONAL OFF-PREMISE CATERING STAFF TAKE CARE OF YOUR NEXT PARTY OR EVENT

PERFECT ATTENTION TO EVERY DETAIL! ASK YOU SERVER FOR OUR CATERING MENU

A La Carte Sides

Greek Gyro \$7

Spanakopita \$2.50

Dolmathes (2 Grape leaf rolls) \$4

Adelphia Rice \$3.50

Hummus (or red bell pepper) \$2

6 Pita Bread \$1.50 (hummus \$3.50)

3 Large Marinated Grilled Shrimp \$6

Pita or Nacho Chips w/any dip \$5

House Salad \$2.50

2 pc. Corn on the Cobb \$2

Kettle Chips \$3

Chicken Fingers \$5

Sweet Potato Fries \$3.50

Waffle Fries \$3.25

Onion Rings \$4

Cheesy Fries \$4

Cheesy Fries w bacon bits \$4.50

Specialty Salad \$4 (hummus \$6)

Freshly Sliced Fruit \$6

Mac & Cheese \$4

Greenbeans \$2

Kids Menu

All meals \$7 - Includes a child's drink & fries. Sub milk or juice .75

Mac & Cheese Cheese Pizza

4 Wings & Fries Cheese Quesadilla

Kid's Pasta Grilled Cheese 2 Mini Cheeseburgers

Mini Corn Dogs Chicken Fingers

Single Play Platter \$9 2 angus beef sliders w/cheese, onion & 4 wings **Double Play Platter \$11** 2 angus beef sliders w/cheese, onion & 6 wings

Triple Play \$13

2 angus beef sliders w/cheese, onion, 4 wings, 2 pieces deep fried feta

SET UP. AND CLEAN UP AFTER YOUR BUFFET WHILE TAKING CARE OF EVERY DETAIL. AMERICAN, ITALIAN OR AUTHENTIC GREEK CUISINE AT AN AFFORDABLE PRICE.

PLEASE ASK YOUR SERVER FOR OUR CATERING MENU.

Lunch & House Specials

LUNCH SPECIALS \$8 Includes soft drink

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY

Meatloaf, mashed potatoes, green beans Tuna melt, vegetable medley Hot Bologna or BBQ chicken sandwich w/chips Manicoti, side salad Blackened Catfish w/kettle chips

1/2 Sandwich with your choice of cup of soup \$7
1/2 Sandwich and any specialty side salad \$9

HAPPY HOUR M-F 4:30pm-7:30pm

HOME OF THE DOUBLE POUR: Always a double pour, at single drink price

\$2 Domestic Drafts \$6 Mondavi House Wines \$5 Cosmos - Martinis - Daquiris \$7 Pitchers of Domestic Drafts \$4 Call liquor drinks \$6 Domestic draft w/dbl shot of Fireball or Jagermiester .50 cents off all bottle beers

WEDNESDAYS LIVE MUSIC 9pm-11:30pm

Baby Back Spare Ribs w/House Salad, brown beans, garlic toast \$17

THURSDAYS LADIES NIGHT 4:30pm-9pm

1/2 Price for everyone on most appetizers 6pm-9pm \$4 Call liquor drinks - \$2 Domestic Drafts \$5 Margaritas - Cosmos - Martinis - Daquiris \$6 Mondavi House Wines \$7 Pitchers of Domestic Drafts

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Adelphia Sunday Brunch

10am - ALL DAY

Adelphia Breakfast Burger \$14

1/2lb Custom Grind Steak Burger, hash browns, topped w/2 eggs, bacon, cheese on an onion bun

Greek Omelet \$10

Gyro meat, mixed sweet peppers, onions & feta topped with tomatoes, blended cheese, kalamata olives & side wheat toast

Eggs Benedict \$10

Hash browns with gyro meat, mixed sweet peppers, onions & feta cheese topped with 2 poached eggs & hollandaise sauce

Banging Waffle \$8

Eggs, turkey sausage, gyro meat & blended cheeses on a belgium waffle

Build your own Omelet \$10

Choose any 3 - w/wheat toast
Ham Turkey Mushroom Jalapeños Tomatoes
Bell Peppers Spinach Onion Bacon Bits
Gyro Meat

Breakfast Gyro \$12

3 eggs, gyro meat, sauteed onions & peppers, tzatziki sauce, feta & blended cheese, topped w/diced tomatoes

3 Pancakes \$4.50

Topped w/whipped cream, strawberry, chocolate drizzle

Hungry Greek Platter \$10

3 eggs any style, seasoned hash browns,2 turkey sausage patties or bacon,buttermilk biscuit & gravy

Western Omelet \$9

Choice of sliced turkey or ham, sautéed onions, mixed sweet peppers, topped with tomatoes & blended cheese, served w/salsa & wheat toast

Veggie Omelet \$8

Spinach, sautéed onions and feta, topped with diced tomatoes & blended cheese & side of wheat toast

Steak & Eggs \$15

50z Sirloin steak, 2 eggs, hash browns & wheat toast

Two eggs any style \$6

Turkey sausage patty or bacon, seasoned hash browns & wheat toast

Breakfast Biscuit \$6

Egg, seasoned hash browns, turkey sausage patty & cheese served on a fresh buttermilk biscuit

Breakfast Burrito \$16

2 eggs, spinach, salmon, mozzarella cheese, sriracha sauce with a side of assorted fresh fruit

Ala Carte Sides

Egg \$1.25 Toast \$1 Fresh Fruit \$4 Hash Brown \$2 Bisquit \$1.50 Gravy \$2 Bacon \$2 Gyro Meat, Ham or Turkey \$3 Turkey Sausage Patty \$.75 (1)Belguim Waffle \$4 (2)French Toast \$4

Cheese Selection

Provolone Swiss Cheddar Feta Bleu Cheese Ghost Pepper Pepper Jack

Drinks

Bloody Mary \$4 N

Mimosa \$4

Greek Coffee \$7 (Crown Apple, Baileys) Milk/OJ \$2 Coffee \$2