

Pegasus Taverna

558 Monroe St 48226-2933 · +13139640869 · Updated: Jan 14, 2026

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COLD APPETIZERS 5

Feta Cheese	\$5.50
imported zesty goat cheese drizzled with olive oil.	
Grecian Olive Platter	\$5.50
mixed olives from various regions of greece.	
Tzadziki	\$6.00
housemade yogurt, blended with grated cucumber, garlic, sea salt, fresh dill & olive oil.	
Scordalia	\$5.75
if you like the taste of garlic, the garlic and potato is a must. served with marinated beets.	
Melitzanosalata	\$5.50
roasted eggplant mixed with olive oil, celery, onion, tomato and other delightful spices.	

SOUPS 2

Avgolemono	\$2.75
a traditional savory chicken, lemon, egg and rice soup.	
Soup Of The Day	\$2.75

SALADS 5

Klassiki Salata (the Classic Greek Salad)	\$8.50
a mixture of salad greens garnished with feta cheese, beets, olives, pepperoncini and cucumbers, served with our house greek dressing.	
Caesar Salad	\$8.50
torn romaine hearts, homemade croutons and parmesan cheese tossed in our house made caesar dressing	
Horiatiki Salata (village Salad)	\$9.00
a classic blend of fresh tomatoes, cucumbers, onions, olives and green pepper rings, crowned with feta cheese.	
Spanakosalata	\$9.00
fresh spinach with feta cheese, mushrooms, fresh dill, hardboiled egg, red onions and crumbled bacon, served with warm bacon dressing.	
Small Greek Salad	\$5.00
a smaller version of our classic greek.	

SEAFOOD SELECTIONS 8

Garithes Psites	\$17.95
jumbo shrimp in our special marinade. wait until you see what shell broiling does for this favorite.	
Pegasus Garithes	\$17.95
jumbo shrimp, seasoned with lemon garlic butter, dusted with oregano & basil bread crumbs & broiled with kasseri cheese, served on a bed of rice pilaf with a choice of vegetable.	
Garithes Tiganites	\$17.95
batter fried, served with cocktail sauce with lemon and choice of rice or potato and vegetable.	
Kalamarakia Tiganita	\$12.95
fried baby squid, served with rice or potato and a choice of vegetable.	
Bakaliaros Tiganitos (fish & Chips)	\$13.50
premium cod filets, beer battered, served with tartar sauce, lemon & steak fries.	
Lake Superior Whitefish Oreganato	\$16.50
fresh filet, seasoned with lemon garlic butter, oregano, cracked black pepper & sea salt, broiled to perfection, served with roasted potato or rice pilaf and a choice of vegetable.	
Lake Perch	\$15.50
fresh perch, dipped in creamy yogurt and spiced & coated in a light breading, served with fries and coleslaw.	
Atlantic Salmon	\$18.50
classic greek presentation of atlantic salmon, broiled & topped with a mixture of olive oil, lemon, fresh herbs and spices.	

DESSERTS 5

Cheesecake With Strawberries	\$4.50
Giaourti (yogurt Home-made)	\$4.00
with honey.	
Chocolate Mousse	\$4.50
Cream Caramel	\$4.00
Rizogalo	\$4.00
creamy rice pudding.	