



# THE GREEK ISLANDS

## LUNCH MENU

FAMILY OWNED – ESTABLISHED 1983

ALL OF OUR APPETIZERS AND GREEK SPECIALTIES ARE HOMEMADE!

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# Appetizers

## GREEK ISLANDS PIZZA

Thin crust pizza, topped with our Mediterranean sauce, fresh tomatoes, onions, mozzarella and feta cheese 7.99  
Add Chicken or Loukaniko (Greek Sausage) 10.99  
Add Gyro Meat or Anchovies 9.99

## COMBINATION PLATTER

Platter filled with Greek specialties:  
Tiropita, Spanakopita, Keftedes,  
Gyro meat and feta cheese  
for two 8.50 for four 12.99

## SAGANAKI

Imported Greek cheese cooked golden brown and served flaming at your table OPA! 7.99

## FETA STICKS

Lightly breaded, fried feta cheese, served with our homemade tomato basil sauce 8.99

## SPANADIP

Spinach, artichoke, feta and cream cheese baked to a golden brown and served with fresh pita 9.00

## GREEK STYLE WINGS

The flavor of chicken riganato as an appetizer with lemon, olive oil and oregano 8.99

## KALAMARI

Pan-fried squid with a tast of lemon and oregano, a Greek Islands favorite 9.25

## SIKOTAKIA

Chicken livers baked in the Greek tradition 7.50

## BUFFALO CHICKEN PIZZA

Thin crust, spread with homemade spicy buffalo sauce and topped with grilled chicken, bacon, green peppers, red onions, mozzarella and a hint of cream cheese 10.99

## SKORDALIA

For all you garlic lovers, this one's for you!!!  
Fresh garlic blended with potatoes, olive oil and seasonings to make this dip, served with fresh pita 8.25

## FRIED ZUCCHINI WITH SKORDALIA

Medallions of zucchini lightly battered and fried, served with our tasty Skordalia 8.99

## FIRE FETA DIP

Roasted red peppers blended with feta cheese and served with fresh pita 8.99

## FRIED ZUCCHINI WITH HUMMUS

Medallions of zucchini lightly battered and fried, served with our excellent hummus 8.50

## CRETA FETA

Feta cheese , fresh tomatoes with olive oil and oregano baked to a golden brown! Served with fresh pita 6.50

## SPANAKOPITA

Crispy buttered phyllo , filled with herb seasoned spinach, feta and other blended cheeses 3.50

## KEFTEDES

Homemade greek style meatballs scented with mint, dill and other seasonings. Served with Tzatziki sauce 8.99

## TIROPITA

A greek savory cheese pie. Crisp, flaky phyllo wrapped around a blend of cheeses, eggs and seasonings 3.25

## HUMMUS

Chickpeas blended with tahini, olive oil and lemon juice, served with fresh pita 6.75

Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

# Greek Specialties

All Greek specialties are served with a side salad and choice of potato.  
Substitute a small Greek salad or a small Athenian salad for an additional 4.85.  
Add feta or Kalamata olives to your side salad for \$.90ea.

## CHICKEN RIGANATO

Chicken baked to perfection with lemon, olive oil and oregano, served with Greek potatoes  
fourth chicken 8.50 half chicken 11.50  
all white/dark meat 1.25 extra

## CHICKEN SANTORINI

8 oz. breast of chicken stuffed with spinach and feta cheese, baked 'til golden, served with rice and broccoli 9.50

## COMBINATION DINNER

A plate full of our homeade specialties... Chicken Riganato, Souvlaki, Greek potatoes and your choice of Dolmathes, Pastichio or Moussaka 12.75

## PASTICHIO

Layers of Greek macaroni and seasoned ground beef topped with grated cheese and our cream sauce, baked golden brown 9.50

## CHICKEN SOUVLAKI

Marinated, grilled chicken breast served on pita bread with fresh tomatoes and our homemade Tzatziki sauce 8.75  
Double Chicken 12.50

## MOUSSAKA

Layers of eggplant, potatoes and seasoned ground beef with grated cheese, topped with our cream sauce and baked to a golden brown 10.25

## DOLMATHES

Seasoned ground beef and rice wrapped in grape vine leaves and topped with an egg lemon sauce 9.25

## SOUVLAKI

Tender chunks of pork marinated in lemon, spices and olive oil, charbroiled and served on a pita bread with fresh tomatoes, onions and our homemade Tzatziki sauce 9.25 Double Souvlaki 13.50

## ROASTED PORK LOIN

Pork loin slow roasted with lemon, olive oil and other seasonings, served with Greek potatoes 9.50

## GRILLED CHICKEN (low carb)

8 oz. tender chicken breast grilled and marinated, served with a generous portion of broccoli one piece 8.50 two pieces 11.75

# Vegetarian Specialties

All entrées listed below are served with side salad.  
Add feta or Kalamata olives to your side salad for \$.90ea.

## MOUSSAKA

A larger portion with all the taste of one of our most popular dishes but without the meat 10.25

## FALAFEL

Homemade Falafel created from Dr. Z's secret family recipe, a traditional blend that is second to none. Served on a pita with green peppers, red onions, cucumbers and lettuce. With your choice of Tahini or Mint Feta dipping sauce 8.50

## SPANAKOPITA

One of our most popular appetizers is now an entrée. Crispy buttered phyllo, filled with herb seasoned spinach, feta and other blended cheeses 9.25

## PASTICHIO

A larger portion of our layers of Greek macaroni topped with tomato sauce, mushrooms, grated cheese and our cream sauce. Baked to a golden brown 9.25

# A la Carte

PASTICHIO 7.50

SOUVLAKI 6.50

CHICKEN SOUVLAKI 6.50

DOLMATHES 2.99

MOUSSAKA 8.50

LOUKANIKO 6.00

8 OZ. CHICKEN BREAST 5.99

BEEF KABOB 8.75

LAMB KABOB 9.50

SHRIMP 7.50

1/4 CHICKEN RIGANATO 6.99

4 OZ. / 9 OZ. SALMON 6.99/9.99

# From The Grill

All grilled specialties are served with a side salad.  
Substitute a small Greek salad or a small Athenian salad for an additional 4.85.  
Add feta or Kalamata olives to your side salad for \$.90ea.

## ST. LOUIS STYLE BBQ RIBS

Pork ribs smoked and boiled until they fall off their bones, then grilled to order and topped with our tangy BBQ sauce.  
Served with choice of potato 8.50

## PORK CHOP

One center cut pork chop served with choice of potato 8.50

## CHICKEN KABOB

One skewer of tender chunks of chicken breast marinated and grilled to perfection, served on a bed of rice and broccoli 9.25

## CLUB STEAK

7 oz. club steak charbroiled to your satisfaction.  
Served with choice of potato 11.99

## FLAT IRON STEAK SANDWICH

8 oz sirloin strip char grilled to your satisfaction. Served on a pita with grilled peppers and red onions. Choice of homemade sweet red pepper or spicy BBQ sauces.  
Served with choice of potatoes or side salad 10.25

# Seafood

All seafood dishes are served with a side salad, rice and broccoli.  
Substitute a small Greek salad or a small Athenian salad for an additional 4.85.  
Add feta or Kalamata olives to your side salad for \$.90ea.

## GRILLED SALMON

A fresh, nine ounce salmon fillet marinated and grilled 12.99

## LEMON PEPPER CATFISH

A generous portion of catfish topped with a lemon pepper seasoning and baked to perfection 10.99

## TILAPIA

A marinated tilapia fillet, carefully grilled till flaky and tender, then baked 10.25

## SHRIMP KABOB

One skewer of shrimp, grilled then served over a bed of rice with broccoli 9.99

## STUFFED COD

One cod fillet is stuffed with broccoli and cheese, then breaded and baked 10.25

## SOLE ALMONDINE

One sole fillet lightly breaded and topped with almonds then baked golden brown 10.25

# Salads

## LARGE ATHENIAN SALAD

A generous portion of lettuce, tomatoes, red onions, cucumbers, green peppers, feta cheese and Kalamata olives, topped with our homemade house dressing 7.99  
with gyro meat 10.25 with 8 oz. grilled chicken 11.50 with salmon 13.50 with shrimp 13.99

## SMALL ATHENIAN SALAD 6.75

with gyro meat 9.00 with 8 oz. grilled chicken 10.25 with salmon 12.25 with shrimp 12.75

## HALF ATHENIAN SALAD 6.25

with gyro meat 7.99 with 8 oz. grilled chicken 9.50 with salmon 10.99 with shrimp 11.25

## LARGE GREEK SALAD

A plate full of tomatoes, onions, green peppers, cucumbers, feta cheese and Kalamata olives with your choice of olive oil or our homemade house dressing 8.50 with gyro meat 10.75 with 8 oz. grilled chicken 12.00 with salmon 14.00 with shrimp 14.50

## SMALL GREEK SALAD 6.99

with gyro meat 9.25 with 8 oz. grilled chicken 10.50 with salmon 12.50 with shrimp 12.99

## GREEK CAESAR SALAD

Romaine lettuce, tomatoes, onions, peppers and homemade pita chips tossed with our homemade house dressing 7.50 with gyro meat 9.75 with 8 oz. grilled chicken 11.00 with salmon 13.00 with shrimp 13.50

# Sandwiches & More

## GYRO

Gyro meat served on pita bread topped with tomatoes, onions and our homemade Tzatziki sauce 6.25

### GYRO PLATTER

With potato or salad 9.95

With potato and salad 11.25

### GRILLED CHICKEN

8 oz. marinated chicken breast

served with steak cut fries 8.25

### SOUVLAKI ON PITA BREAD

A skewer of pork loin marinated in lemon, spices and olive oil, charbroiled and served on pita bread with tomatoes, onions and our homemade

Tzatziki sauce 7.99 Double Pork Souvlaki 12.85

### FISH AND CHIPS

Three pieces of crispy fried fish, served with a salad, fresh fried potato slices and tartar sauce 8.50

### BREADED FISH

Cod fillet lightly breaded, fried to a crunchy golden brown and served on a bun with steak cut fries 5.99

### CHICKEN SOUVLAKI

A skewer of marinated chicken, char-broiled to perfection and served on pita bread with tomatoes, onions and our homemade Tzatziki sauce 7.50

Double Chicken Souviaki 11.75

### LOUKANIKO

Greek sausage flavored with orange peel and other herbs and spices.

Served on a pita with onions, tomatoes and red peppers, choice of greek potatoes or side salad 8.25

### VEGGIE GYRO

Pita bread topped with feta cheese, fresh tomatoes, onions, green peppers, cucumbers and topped with our homemade Tzatziki, served hot or cold 7.25

### GRILLED CHICKEN GYRO

8 oz. marinated chicken breast grilled to perfection, served on pita bread and topped with tomatoes, onions and Tzatziki 8.99 With potato 9.99 With potato and a side salad 10.99

### GRILLED CHICKEN SUPREME

8 oz. marinated chicken breast smothered with grilled onions, peppers and topped with American cheese, served on a fresh pita with steak cut fries 8.99

### BREADED CHICKEN

Chicken breast fillet breaded and fried, served on a bun with steak cut fries 6.25

### PORK TENDERLOIN

Breaded pork loin deep-fried and served on a bun with steak cut fries 6.25

# Burgers

All burgers served with steak cut fries.

### THE GREEK ISLANDS BURGER

1/2 lb beef patty charbroiled and topped with gyro meat and melted feta cheese 8.99

### HAMBURGER

1/2 lb beef patty charbroiled and served on a toasted bun 7.50

### CHEESEBURGER

1/2 lb beef patty charbroiled and topped with American cheese 7.99

### DOUBLE HAMBURGER

Two of our charbroiled 1/2 lb beef patties 10.25

### DOUBLE CHEESEBURGER

Two 1/2 lb patties and two slices of cheese 10.99

### THE G.O.B.

Nothing Greek about this! A burger with loads of grilled onions and topped with American cheese 8.55

# Sides

<b>ONION RINGS</b>	3.99	<b>GREEK POTATOES</b>	3.25
<b>BROCCOLI</b>	3.25	<b>KALAMATA OLIVES</b> sm 2.75 lg 3.50	
<b>BRIAMI</b> sm 2.25 lg 4.25		<b>GYRO MEAT</b> sm 2.25 lg 3.50	
<b>PITA BREAD</b> .95 each		<b>TZATZIKI</b> 2 oz. .75 4 oz. 1.25	
<b>FETA CHEESE</b>		<b>RICE</b>	2.99
sm .90 lg 2.25 sliced 3.50		<b>ANCHOVIES</b>	3.75
<b>STEAK CUT FRIES</b>	2.99	<b>PEPPERONCINI</b>	1.50
<b>SIDE SALAD</b>	2.50		

# Beverages

## COKE PRODUCTS 1.95

Coke, Diet Coke, Cherry Coke, Mellow Yellow, Barq's Root Beer, Mr. Pibb and Minute Maid

**ICED TEA** 1.95

**HOT TEA** 1.75

**COFFEE** 1.50

**MILK** 1.25

**HOT CHOCOLATE** 1.75

**GREEK COFFEE** 3.25

## SAN PELLEGRINO SPARKLING WATER

(imported from Italy) Two refreshing flavors: regular or lemon lime 2.50

# Dessert Tray

## TANTALIZING TREATS

Your server will be showing you a tray of tantalizing homemade Greek desserts

## BAKLAVA ICE CREAM

Ice cream infused with phyllo pastry, cinnamon and walnuts... a must try

## FRIAZOS

Not Greek, but very tasty. Ice cream layered with rich mousses, decadent sauces and crunchy candy or cookie toppings... ask about today's featured Friazo

## BAKLAVA A LA MODE

Made with phyllo pastry, cinnamon, honey, and walnuts topped with our homemade baklava ice cream.

A15-20% gratuity will be added to groups of 10 or more.

# Catering

Don't forget the Greek Islands for your next Catering Event!!

**THANK YOU FOR VISITING THE GREEK ISLANDS**

**PLEASE COME BACK SOON**