GREEK ISLANDS LUNCH MENU



APPETIZERS

TOUR OF GREECE

Serving: 2 for 14.00 or 4 for 21.00

Platter filled with Greek favorites: Tiropita, Spanakopita, Keftedes, Gyro Meat and Feta.

FLAMING SAGANAKI

10.50 OPA! Imported Greek cheese cooked golden brown served table-side | Add Shrimp 4.25

FETA STICKS

12.00

Lightly breaded, fried Feta cheese, served with our homemade Tomato Basil or Raspberry sauce.

SPANADIP

Spinach, artichoke, Feta and cream cheese baked to a golden brown! Served with fresh pita.

KALAMARI

12.50

A Greek Islands favorite. Pan-fried squid with a taste of lemon and oregano.

OCTOPOTHI

16.00

Grilled octopus served with fresh tomatoes and green olives in a lemon vinaigrette. (seasonal)

GREEK STYLE WINGS

13.00

The flavor of Chicken Riganato as an appetizer with lemon, olive oil and oregano.

12.00

4 PIECES - Dr. Z's Falafels served with assorted vegetables and sides of Mint Feta and tahini.

CRETA FETA

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

Homemade Greek-style meatballs scented with mint, dill and other seasonings. Served with Tzatziki sauce.

A Greek savory cheese pie. Crisp, flaky phyllo wrapped around a blend of cheeses. Baked to golden

SPANAKOPITA

Crispy buttered phyllo, filled with herb seasoned spinach, Feta and other blended cheeses. Baked to golden brown.

DIPS 9.00

Your choice of dip served with warm pita. Add Fried Zucchini 3.99 Choices: Hummus | Skordalia (garlic potato mash dip)

Spicy Feta | Tzatziki

GYROS & SOUVLAKIS

#1 - Add a side salad, Greek potatoes or fries 3.25 Substitute a House Salad 1.99 #2 - Add a side salad and choice of Greek potatoes or fries 5.00

GYRO SANDWICH

Meat roasted on a vertical spit, then thinly sliced, topped with onions, tomatoes and Tzatziki served on a pita.

STREET GYROS 12 (3 Mini gyros) - Choose between lamb (add 3.00), beef (add 2.00), chicken, fish or original gyro topped with Tzatziki sauce, a pickled onion and tomato.

CHICKEN GYRO

7.00

5.25

Marinated chicken breast grilled and sliced, topped with onions, tomatoes and Tzatziki

VEGGIE GYRO

Feta cheese, broccoli, tomatoes, onions, green

peppers, cucumbers and Tzatziki sauce on the side. Prepared hot or cold! Add Gyro Meat

Add Chicken 6.00 Add Salmon Add 2 Falafels 4.50

THE MAD GREEK

12.00 A gyro with some mad flavors inside.

jalapeños, onions, melted Feta and lettuce topped with a spicy Tzatziki sauce.

GYRO PLATTER 12.00 Large version of the sandwich with Feta and

SOUVLAKIS / KEBABS

A Greek Islands classic. Tender chunks of meat grilled on a skewer and marinated with lemon, olive oil and spices.

SOUVLAKI - Charbroiled and served on a pita with a side of onions, tomatoes and Tzatziki sauce.

KEBAB - Charbroiled and served on a bed of rice with a generous side of broccoli and a side salad.

SOUVI	LAKI	KEBAB
ORIGINAL PORK - Double	13.00 20.00	15.00
CHICKEN - Double	13.00 20.00	15.00
SHRIMP - Double	14.00 23.00	15.00
BEEF	18.00	20.00
LAMB	23.00	25.00
MIXED GRILL (pick 2)	33.00	33.00

All Salads & Soups are served with Orsi's bread.

ATHENIAN

Add Steak

A generous portion of lettuce, tomatoes, red onions, cucumbers, green peppers, Feta cheese and Kalamata olives, topped with our homemade house dressing. A Greek salad on

Large 10.00 | Medium 9.00 | Small 8.00

GREEK CAESAR

Romaine lettuce, tomatoes, red onions, green

peppers and homemade pita chips tossed with our homemade dressing.

HOUSE SALAD

Crisp romaine blend topped with Feta,

Kalamata olives and dressing.

ASK ABOUT OUR SOUP OF THE DAY

Cup 3.00 | Bowl 4.00

GREEK (HORIATIKI)

The classic Greek village salad of tomatoes, onions, green peppers, cucumbers, Feta cheese and Kalamata olives with your choice of olive oil or our homemade house dressing.

Large 11.00 | Small 9.00

GRECIAN BERRY

3.00

A berry salad with lettuce, red onions, caramelized pecans, apples, cranberries, Feta, homemade poppyseed and raspberry vinaigrette dressing.

Crisp romaine blend served with dressing.

SIDE SALAD

ADD TO ANY SALAD

Gyro Meat

5.50 Grilled 6oz Salmon 8.00 Chicken 802 **Falafels** 9.00 Shrimp Steak Croutons

GREEK CLASSICS

PIKILIA

A plate full of our homemade Greek Classics... Chicken Riganato, Original Souvlaki (Pork), Greek potatoes and your choice of Pastichio, Dolmathes, or Moussaka.

PASTICHIO

14.99

Layers of Greek macaroni and seasoned ground beef topped with a béchamel sauce and baked 'til golden brown.

MOUSSAKA

Layers of eggplant, potatoes and seasoned ground beef topped with a béchamel sauce and baked 'til golden brown.

CHICKEN SANTORINI

All Greek Classic entrées served with a side salad | Substitute a House Salad for 1.99

Chicken breast stuffed with spinach and Feta cheese, baked 'til golden, served with rice and broccoli.

Substitute a Mini Greek or Mini Athenian for 5.99

ROASTED PORK LOIN

Pork loin medallions, slow roasted with lemon, olive oil and other seasonings, served with hand-cut Greek potatoes.

ROASTED LAMB DINNER

Slices of slow roasted lamb topped with Greek, au jus, served with Briami and hand-cut Greek

CHICKEN RIGANATO

Chicken baked to perfection with lemon, olive oil and oregano, served with hand-cut Greek

1/4 Chicken 13.00 | 1/2 Chicken 20.00 All White/Dark Meat 2.50 Extra

DOLMATHES

3 PIECES Seasoned ground beef and rice wrapped in grape vine leaves and topped with a creamy lemon sauce.

Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health

PIZZA

Our pizzas are made with a thin crispy crust.

12.00

ORIGINAL

Add Gyro Meat 5.00 | Add Chicken 6.00

Mediterranean sauce, fresh tomatoes, onions and Mozzarella.

THE VILLAGER 16.00

Loukaniko sausage, tomatoes, onions, red peppers, cream cheese, goat cheese and black olives.

A LA CARTE

DOLMATHES	4.50	LAMB KEBAB	16.00
MOUSSAKA	11.00	SHRIMP KEBA	B 10.00
PASTICHIO	10.00	CHICKEN BREAST	7.50
LOUKANIKO	8.00	BEEF KEBAB	15.00
PORK SOUVLAKI	9.75	CHICKEN RIGANATO	11.00
CHICKEN	9.75	SALMON	907 12.00

BEVERAGES

HOT TEA	1.99	SAN PELLEGRIN	0
COFFEE	1.99	SPARKLING WATER	3.50
GREEK COFFEE	3.50	COKE	2.85
HOT CHOCOLATE	1.99	PRODUCTS Coke, Diet Coke, Ch	
CHOCOLATE		Coke, Diet Coke, Ch Coke, Coke Zero, Ba	
MILK CHOCOLATE	2.25	Root Beer, Mr. Pibb Minute Maid Lemon	and

MILK

GREEK

POTATOES

13.00

SIDES

ONION RINGS

BROCCOLI

SOUVLAKI

ICED TEA

		RICE	4.00
KALAN	MATA OLIVES		
Small	1.85	GYRO MEAT	Γ
Large	4.75	Small 5.50	
		Large 8.00	
PITA B	READ 1.85 each		
		BRIAMI	6.50
FETA (CHEESE		
Small	1.85 Crumbled	TZATZIKI	
Large	3.50 Sliced	Small 2.00	
		Large 2.50	
GREEK	4.25		
STYLE	FRIES	FETA FRIES	6.00

6.50

EGETARIAN

All Vegetarian entrées served with a side salad. Substitute a House Salad for 1.99

Substitute a Mini Greek or Mini Athenian for 5.99

SPANAKOPITA 12.75

One of our most popular appetizers is now an entrée. Crispy buttered phyllo, filled with herb seasoned spinach, Feta and other blended cheeses. Baked to a golden brown.

VEGGIE PASTICHIO

Larger portion, with layers of Greek macaroni covered with tomato sauce, mushrooms and grated cheese, then topped with a béchamel sauce and baked 'til golden brown.

VEGGIE MOUSSAKA

14.00 Larger portion with all the taste of one of our most popular dishes but without the meat.

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.

Substitute a House Salad for 1.99 Substitute a Mini Greek or Mini Athenian for 5.99

GRILLED CHICKEN SANDWICH

10.50 Marinated chicken breast served on a bun with Greek Style steak fries.

CHICKEN SUPREME

12.00 Marinated chicken breast smothered with grilled onions, peppers and topped with American cheese. Served on a fresh pita with Greek Style steak fries.

ROASTED LAMB SANDWICH

Served on a pita with lettuce, red onions and Mint Feta dipping sauce. Choice of potato or side salad.

BREADED COD FISH

Fillet lightly breaded, fried crunchy golden brown. Served on a bun with Greek Style steak fries.

BREADED PORK SANDWICH Pork loin deep-fried. Served on bun with Greek Style steak fries

FLAT IRON SANDWICH

19.00 Sirloin strip chargrilled to your satisfaction. Served on a pita with grilled peppers and red onions. Served with choice of potatoes or side salad. Choice of homemade Sweet Red Pepper or Spicy BBQ sauces.

BREADED CHICKEN SANDWICH

10.75

Chicken breast fillet fried. Served on a bun with Greek Style steak fries.

TRELLOS KOTA

Grilled or breaded chicken smothered with cheddar cheese, jalapeños and bacon. Served on a pita or bun with Greek Style steak fries.

All burgers served with Greek steak fries or a side salad | Add bacon 2.25 | Add Egg 1.50 Substitute a House Salad for 1.99 | Substitute a Mini Greek or Mini Athenian for 5.99

MAD GREEK BURGER

Beef patty with grilled onions, jalapeños, Pepper Jack cheese, cheddar cheese, finished with bacon.

LAMB BURGER

Succulent seasoned ground lamb charbroiled and topped with smoked Gouda cheese on a pretzel bun. Served with lettuce, red onion, tomato and Kalamata olive aioli sauce.

ISLAND BURGER

12.50

1/2 LB Beef patty charbroiled and topped with Gyro meat and melted Feta cheese.

CLASSIC HAMBURGER 9.50 1/2 LB Beef patty charbroiled and served on a

toasted bun. Cheeseburger 10.00

18.00 **Double Hamburger** 18.00 **Double Cheeseburger**

All From the Grill entrées served with a side salad | Substitute a House Salad for 1.99 Substitute a Mini Greek or Mini Athenian for 5.99

ST. LOUIS STYLE RIBS

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

GRILLED CHICKEN

8 oz. tender chicken breast marinated and grilled, served with a generous portion of

1 Piece 12.00 | 2 Pieces 18.99

BRIZOLA (NEW YORK STRIP)*27.00

100% Choice strip steak charbroiled to your satisfaction. Served with your choice of potato.

PAIDAKIA SKARAS (LAMB CHOPS)

Thick cut lamb chops marinated, grilled and served with half order of Briami and hand-cut Greek potatoes.

PORK CHOPS

One center cut pork chop, served with choice of potato.

STUFFED FLOUNDER FILLET 13.50

One piece, stuffed with crabmeat and Alaskan

pollock and whitefish, topped with capers

and zesty lemon sauce. Served with rice and

Seasoned and breaded, pan-fried with olive

oil, lemon and oregano, served with Skordalia.

All From the Sea entrées served with a side salad | Substitute a House Salad for 1.99 Substitute a Mini Greek or Mini Athenian for 5.99

GRILLED SALMON Fresh salmon fillet marinated and grilled.

Served with a bed of rice and broccoli.

15.00

LEMON PEPPER CATFISHGenerous portion of catfish topped with a 16.25

lemon pepper seasoning and baked to

perfection, served with broccoli and rice.

TILAPIA

15.00

Marinated tilapia fillet, carefully grilled 'til flaky and tender, then baked and served with

FISH AND CHIPS

14.00

Crispy fried fish, served with a side salad, fresh fried potato slices and tartar sauce.

DESSERTS

MARITHES (SMELT FISH)

GALAKTO BOUREKO A variety of cakes and

pies may be available.

NOT YOUR YIA YIA'S **LOUKOMATHES** **KOURABIEDES**

BAKLAVA CREAM CHEESE Baklava Ice Cream **PUFF PASTRY** Baklava Ala Mode

BISCOTTA

KATAIFI

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