ALL OF OUR APPETIZERS AND GREEK SPECIALTIES ARE HOMEMADE!
TOUR OF GREECE
Platter filled with Greek favorites: Tropita, Spanakopita, Keftedes, Gyro Meat and Feta 2 for 10.50 or 4 for 15.50

FLAMING SAGANAKI - OPA!
Imported Greek cheese cooked golden brown - Served tableside 10.00

FETA STICKS
Lightly breaded, fried Feta cheese, served with our homemade Tomato Basil or Raspberry Sauce 10.00

SPANADIP
Spinach, artichoke, Feta and cream cheese baked to a golden brown! Served with fresh pita 10.50

KALAMARI
A Greek Islands favorite - Pan-fried squid with a taste of lemon and oregano 10.99

OCTOPOTHI
Grilled octopus served with fresh tomatoes and green olives in a lemon vinaigrette 13.99

SIKOTAKIA
Chicken livers baked in the Greek tradition 9.75

GARDIDES SAGANAKI
Our signature Saganaki topped with delicious sauteed shrimp 13.00

HALAL FALAFEL - 4 PIECES
Dr. Z’s Falafels served with assorted vegetables and sides of mint Feta and tahini 10.50

CRETA FETA
Feta cheese, fresh tomatoes with olive oil and oregano baked to a golden brown! Served with fresh pita 8.50

GREEK STYLE WINGS
The flavor of Chicken Riganato as an appetizer with lemon, olive oil and oregano 10.99

KEFTEDES
Homemade Greek-style meatballs scented with mint, dill and other seasonings. Served with Tzatziki sauce 10.25

TIROPITA
A Greek savory cheese pie. Crisp, flaky phyllo wrapped around a blend of cheeses, eggs and seasonings 4.75

FLAMING OCTOPOTHI
Grilled octopus served with fresh tomatoes and green olives in a lemon vinaigrette 15.00

SPANAKOPISTA
Crispy butted phyllo, filled with herb seasoned spinach, Feta and other blended cheeses 4.50

FRIED ZUCCHINI W/ SKORDALIA
Fresh garlic blended with potatoes, olive oil and seasonings. Served with fried zucchini lightly battered and fried. 10.50. SUBSTITUTE ANY OF DIPS BELOW

GREEK VEGGIE SALAD
Classic Greek veggie salad of tomatoes, onions, green peppers, cucumbers, Feta cheese and Kalamata olives with your choice of olive oil or our homemade house dressing

SMALL 8.50

LARGE 10.50

GREEK CAESAR
Romaine lettuce, tomatoes, red onions, green peppers and homemade pita chips tossed with our homemade house dressing 9.20

GRECIAN BERRY
A berry salad with lettuce, red onions, camedelized pecans, apples, cranberries, Feta, homemade poppy seed and raspberry vinaigrette dressings 8.50

ATHENIAN SALAD
Lettuce, tomatoes, red onions, cucumbers, green peppers, Feta cheese and Kalamata olives, topped with our homemade house dressing

SMALL 7.49

MEDIUM 8.49

LARGE 9.49

Ask about our Soup of the Day. Cup 3.00 Bowl 4.00

Greek Island Pizzas

ORIGINAL
Mediterranean sauce, fresh tomatoes, feta, onions and mozzarella. 9.75

Add Gyro Meat 3.75 Add Chicken 4.00

BBQ CHICKEN
Sweet BBQ’d chicken, red onions, bacon, cream cheese, peppers, jalapenos and mozzarella 13.50

BUFFALO CHICKEN
Buffalo sauce, grilled chicken, bacon, green peppers, red onions, cream cheese and mozzarella 13.75

THE VILLAGER
Loukaniko sausage, tomatoes, onions, red peppers, goat cheese and black olives 13.25

Salads & Soup

All our pizzas are made with a thin, Crispy Crust and Homemade Sauce.

Dips

Your choice of dip served with warm pita. 8.00

Add our famous Greek Island Chips (fried zucchini/eggplant) for 3.50

HUMMUS  |  SKORDALIA  |  SPICY FETA  |  TZATZIKI

Greek Veggie Salad

CLASSIC GREEK VEGETABLE SALAD OF TOMATOES, ONIONS, GREEN PEPPERS, CUCUMBERS, FETA CHEESE AND KALAMATA OLIVES WITH YOUR CHOICE OF OLIVE OIL OR OUR OWN HOUSE DRESSING
PIKILIA
A plate full of our homemade Greek Classics...Chicken Riganato, Dolmathes, Original Souvlaki (Pork), Greek potatoes and your choice of Pastichio or Moussaka 19.25

DOLMATHES - 4 PIECES
Seasoned ground beef and rice wrapped in grape vine leaves and topped with a creamy egg lemon sauce 13.50

CHICKEN RIGANATO
Chicken baked to perfection with lemon, olive oil and oregano, served with hand-cut Greek potatoes 1/4 Chicken 11.75 1/2 Chicken 15.75 All White/Dark Meat 2.00 extra

CHICKEN SANTORINI
Chicken breast stuffed with spinach and Feta cheese, baked ‘til golden, served with rice and broccoli 13.75

PASTICHIO
Layers of Greek macaroni and seasoned ground beef topped with a bechamel sauce and baked ‘til golden brown 13.50

ROASTED PORK LOIN
Pork loin medallions, slow roasted with lemon, olive oil and other seasonings, served with hand-cut Greek potatoes 12.25

GRILLED CHICKEN (LOW CARB)
8 oz. tender chicken breast grilled and marinated, served with a generous portion of broccoli 1 Piece 11.25 2 Pieces 15.50

LAMB SHANKS
Available Friday & Saturday Only Succulent, falling off the bone lamb shanks, baked in a delicious thin red sauce served over rice 21.75

ROASTED LAMB DINNER
Slices of slow roasted lamb topped with Greek, au jus, served with Briami and hand-cut Greek potatoes 18.75

ASK OUR SERVERS ABOUT OUR DAILY GREEK SPECIALS!
All Greek Classic Entrees served with a side salad Add Feta or Kalamata Olives To Your Salad For 1.35 Substitute A Mini Greek Or Mini Athenian Salad For 4.00

SPANAKOPITA
One of our most popular appetizers is now an entrée. Crispy buttered phyllo, filled with herb seasoned spinach, Feta and other blended cheeses 11.25

PASTICHIO
A larger portion, with layers of Greek macaroni covered with tomato sauce, mushrooms and grated cheese, then topped with a bechamel sauce and baked ‘til golden brown 12.50

MOUSSAKA
Layers of eggplant, potatoes and seasoned ground beef topped with a bechamel sauce and baked ‘til golden brown 14.50

MOUSSAKA
A larger portion with all the taste of one of our most popular dishes but without the meat 13.50

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 Tzatziki or Mint Feta dipping sauce 11.25

All Vegetarian Specialties served with a side salad Add Feta or Kalamata Olives To Your Salad For 1.85 Substitute A Mini Greek Or Mini Athenian Salad For 4.50

All Burgers Served With Greek Steak Fries Add Bacon 1.50 Add Egg 2.25

MAD GREEK BURGER
Beef patty with grilled onions, jalapenos, smoked Gouda cheese, Cheddar cheese, finished off with bacon 11.25

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 12.25

ISLAND BURGER - 1/2 LB
Beef patty charbroiled and topped with Gyro meat and melted Feta cheese 11.25

CLASSIC HAMBURGER - 1/2 LB
Beef patty charbroiled and served on a toasted bun 9.25 Double 13.00

CLASSIC CHEESEBURGER
1/2 lb. beef patty charbroiled and topped with cheese, served on a toasted bun 9.75 Double 13.50

Ask our servers about our daily Greek specials! All Greek classic entrees served with a side salad. Add Feta or Kalamata olives to your salad for 1.35. Substitute a mini Greek or mini Athenian salad for 4.00.
**From the Grill**

**ST. LOUIS STYLE RIBS**
Pork ribs smoked and boiled until they fall off their bones, grilled to order and topped with our Tangy BBQ sauce. Served with choice of potato 14.25

**PORK CHOPS**
Two center cut pork chops served with choice of potato 15.50

**CLUB STEAK**
Charbroiled to your satisfaction and served with choice of potato 14.25

**PAIDAKIA SKARAS (LAMB CHOPS)**
Thick cut lamb chops grilled, marinated and served with half order of Briami and hand-cut Greek potatoes 25.75

**KEBABS**
Tender chunks of meat marinated and grilled to perfection. Served on a bed of rice with a generous side of broccoli.
- Lamb (1 Skewer) - 18.99
- Beef Tenderloin (1 Skewer) - 15.25
- Shrimp (2 Skewers) - 17.99
- Chicken (2 Skewers) - 17.50
- Mixed Grill - 25.75

**BRIZOLA (NEW YORK STRIP)**
100% Choice strip steak charbroiled to your satisfaction. Served with your choice of potato 19.25

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**From the Sea**

**GRILLED SALMON**
Fresh salmon fillet marinated and grilled. Served with a bed of rice and broccoli 18.25

**TILAPIA**
Marinated tilapia fillet, carefully grilled ‘til flaky and tender, then baked and served with broccoli and rice 14.25

**LEMON PEPPER CATFISH**
A generous portion of catfish topped with a lemon pepper seasoning and baked to perfection, served with broccoli and rice 15.25

**MARITHES (SMELT FISH)**
Seasoned and breaded, pan-fried with olive oil, lemon and oregano, served with skordalia 13.75

**SOLE ALMONDINE - 2 FILLETS**
Dover sole fillets lightly breaded, topped with almonds then baked golden brown. Served with broccoli and rice 16.75

**SHRIMP KEBAB**
Two skewers packed with tender shrimp marinated to perfection served on a bed of rice with a generous side of broccoli 18.00

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**À La Carte**

**DOLMATHES** 4.00
**MOUSSAKA** 11.50
**PASTICHO** 10.50
**ORIGINAL SOUVLAKI** 8.75
**CHICKEN SOUVLAKI** 8.75
**LOUKANIKOS SAUSAGE** 7.50
**BEEF KEBAB** 10.50
**LAMB KEBAB** 12.25
**SHRIMP KEBAB** 9.75
**CHICKEN BREAST** Sm 6.25 Lg 6.75
**CHICKEN RIGANATO** 8.00
**6 OZ / 9 OZ SALMON** 8.00 / 12.00

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**Sides**

**BROCCOLI** 4.25
**SIDE SALAD** 2.75
**PEPERONCINI** 1.50
**KALAMATA OLIVES** Sm 1.85 Md 3.50 Lg 4.75
**ONION RINGS** 4.75
**GREEK STYLE STEAK FRIES** 3.75
**FETA FRIES** 5.00
**GREEK POTATOES** 4.25
**RICE** 3.75
**BRIAMI** Sm 3.25 Lg 5.25
**TZATZIKI** Sm 1.70 Lg 2.00
**SPICY FETA DIP** Sm 3.00 Lg 5.00
**HUMMUS** Sm 2.50 Lg 4.25
**PITA BREAD** 1.70 each
**ANCHOVIES** 4.50
**GYRO MEAT** Sm 3.75 Lg 5.00

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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.
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**Sandwiches**

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
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<tbody>
<tr>
<td>Roasted Lamb Sandwich</td>
<td>12.25</td>
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<tr>
<td>Loukaniko</td>
<td>10.00</td>
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<tr>
<td>Flat Iron Sandwich</td>
<td>10.00</td>
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<tr>
<td>Fish and Chips</td>
<td>12.25</td>
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<tr>
<td>Grilled Chicken Sandwich</td>
<td>9.99</td>
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</tbody>
</table>

**Gyros & Souvlakis**

<table>
<thead>
<tr>
<th>Gyro</th>
<th>Price</th>
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<tbody>
<tr>
<td>Roasted on a vertical spit, thinly sliced, topped with onions, tomatoes and tzatziki sauce. Served on a pita.</td>
<td>8.25</td>
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</tbody>
</table>

**The Mad Greek**

A gyro with some mad flavors inside. Jalapenos, onions, melted spicy feta and lettuce topped with a spicy tzatziki sauce. 10.25

**Gyro Platter**

Large version of the sandwich, with feta and olives too. 9.99

**SOUVLAKIS**

A Greek Islands classic. Tender chunks of meat grilled on a skewer and marinated with lemon, olive oil and spices. Charbroiled on a pita with a side of onions, tomatoes and tzatziki sauce.

**Gyro Platter**

Make it a Dinner! Add A Side Salad 2.75 Add A Side Salad And Potatoes 4.50

**Gyro**

Roasted on a vertical spit, thinly sliced, topped with onions, tomatoes and tzatziki sauce. Served on a pita. 8.25

**The Mad Greek**

A gyro with some mad flavors inside. Jalapenos, onions, melted spicy feta and lettuce topped with a spicy tzatziki sauce. 10.25

**Gyro Platter**

Large version of the sandwich, with feta and olives too. 9.99

**Chicken Gyro**

Marinated chicken breast grilled and sliced, topped with onions, tomatoes and tzatziki sauce. 9.50

**Veggie Gyro**

Feta cheese, broccoli, tomatoes, onions, green peppers, cucumbers and tzatziki sauce on the side. 9.00

Prepared hot or cold!

Add Gyro 3.25 | Add Chicken 3.75

**Fish and Chips**

Crispy fried fish, served with a side salad, fresh fried potato slices and tartar sauce. 12.25

**Grilled Chicken Sandwich**

Marinated chicken breast served on a bun with Greek Style steak fries. 9.99

**Trellos Kota**

Grilled or breaded chicken smothered with cheddar cheese, jalapenos and bacon. Served on a pita or bun with Greek Style steak fries. 10.75

**Chicken Supreme**

Marinated chicken breast smothered with grilled onions, peppers and topped with American cheese. Served on a fresh pita with Greek Style steak fries. 10.80

**Breasted Chicken Sandwich**

Breasted chicken breast fried. Served on a bun with Greek Style steak fries. 8.99

**Breasted Cod Fish**

Fillet lightly breaded, fried crunchy golden brown. Served on a bun with Greek Style steak fries. 8.75

**Breasted Pork Sandwich**

Pork loin deep-fried. Served on a bun with Greek Style steak fries. 8.25

**Kids Menu available for children 12 and Under**
Dessert Tray

GALAKTOBOUREKO
A beloved Greek dessert, if you can say the name, it may be your new favorite pastry. Made with custard in a crispy phyllo dough and topped with honey.

BAKLAVA
Made with phyllo pastry, cinnamon, honey, and walnuts.

BAKLAVA ICE CREAM
Chopped baklava topped with creamy vanilla ice cream. Also available by the pint, quart and half gallon.

BAKLAVA A LA MODE
Warmed and topped with our homemade baklava ice cream.

GREEK YOGURT
Thick and delicious topped with honey and walnuts.

KIDS TANTALIZING TREAT
Cookie dough balls covered in powdered sugar and a drizzle of chocolate. Add ice cream for an upcharge.

AMERICAN DESSERTS
A variety of American desserts available too!

BISCOTTA
Small, twice-baked and slightly sweet cookie. Try a Greek Coffee with it!

KOURABIEDES (Wedding Cookies)
A powdered sugar cookie which is eaten as a Christmas treat as well as for other celebrations throughout the year.

KATAIFI
A pastry that looks like it is wrapped in shredded wheat. Traditional pastry made with nuts on the inside and soaked in honey.

CREAM CHEESE PUFF PASTRY
Cream cheese filled pastry you will delight in eating.

VANILLA ICE CREAM
Add chocolate syrup if you would like!

NOT YOUR GRANDMA’S LOUKOMATHES
Donut holes drenched in honey and topped with chopped walnuts. Add ice cream for an upcharge.

SAN PELLEGRINO SPARKLING WATER
Imported from Italy. Two refreshing flavors: regular or lemon lime.

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

Your server will be showing you a tray of traditional homemade Greek deserts. (Baklava, Kataifi, Flogeres, Kourabiedes, Cream Cheese Pastry, Biscotta).

Catering

ADD A TASTE OF GREECE TO YOUR NEXT EVENT!

Make your next catered event something people will talk about for a lifetime by booking one of the usual finger foods and cuisine and enjoy authentic, freshly prepared Greek food prepared fresh at our restaurant and delivered to your event.

Delivery/Pickup

FAX 402/345-7428 or CALL 402/346-1528 TO ORDER FOR OFFICE AND HOSPITAL DELIVERIES OR PICK-UP.

Minimum orders vary by location; please call for details.

Thank you for visiting The Greek Islands. Please come back soon.

WWW.GREEKISLANDSOMAHA.COM