



GREEK ISLANDS

DINNER MENU

APPETIZERS MEZEDES

TOUR OF GREECE

Serving: 2 for 14.50 or 4 for 22.00

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

FLAMING SAGANAKI 11.50
OPA! Imported Greek cheese cooked golden brown served table-side | **Add Shrimp 4.25**

FETA STICKS 13.00
Lightly breaded, fried Feta cheese, served with our homemade Tomato Basil or Raspberry sauce.

SPANADIP 12.50
Spinach, artichoke, Feta and cream cheese baked to a golden brown! Served with fresh pita.

FRIED ZUCCHINI 13.50
Your choice of dip. Choices: Hummus | Skordalia Spicy Feta | Tzatziki

KALAMARI 14.00
A Greek Islands favorite. Pan-fried squid with a taste of lemon and oregano.

OCTOPOTHI 17.00
Grilled octopus served with fresh tomatoes and green olives in a lemon vinaigrette. *(seasonal)*

GREEK STYLE WINGS 14.00
The flavor of Chicken Riganato as an appetizer with lemon, olive oil and oregano.

FALAFEL 12.99
4 PIECES - Dr. Z's Falafels served with assorted vegetables and sides of Mint Feta and tahini.

CRETA FETA 11.00
Feta cheese, fresh tomatoes with olive oil and oregano baked to a golden brown! Served with fresh pita.

KEFTEDES 13.50
Homemade Greek-style meatballs, fresh herbs and other seasonings. Served with Tzatziki sauce.

TIROPITA 5.50
A Greek savory cheese pie. Crisp, flaky phyllo wrapped around a blend of cheeses. Baked to golden brown.

SPANAKOPITA 6.00
Crispy buttered phyllo, filled with herb seasoned spinach, Feta and other blended cheeses. Baked to golden brown.

DIPS 9.50

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

MAKE ANY GYRO OR SOUVLAKIS A MEAL!

#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 12.00
Meat roasted on a vertical spit, then thinly sliced, topped with onions, tomatoes and Tzatziki served on a pita.

STREET GYROS 13.50
(3 Mini gyros) - Choose between lamb (add 3.00), beef (add 2.00), chicken, fish or original gyro topped with Tzatziki sauce, pickled onion and tomato.

CHICKEN GYRO 12.75
Marinated chicken breast grilled and sliced, topped with onions, tomatoes and Tzatziki sauce.

VEGGIE GYRO 11.00
Feta cheese, broccoli, tomatoes, onions, green peppers, cucumbers, and Tzatziki sauce on the side. Prepared hot or cold!

Add Gyro Meat 5.25
Add Chicken 6.25
Add Salmon 8.25
Add 2 Falafels 4.75
Add Steak 7.25

THE MAD GREEK 12.00
A gyro with some mad flavors, jalapeños, onions, melted Feta and lettuce topped with a spicy Tzatziki sauce.

GYRO PLATTER 13.50
Large version of the sandwich with Feta and olives.

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.

	SOUVLAKI	KEBAB
ORIGINAL PORK	14.50	
- Double	23.00	23.00
CHICKEN	14.50	
- Double	23.00	25.00
SHRIMP	15.50	
- Double	24.00	26.00
BEEF	19.00	22.00
LAMB	24.00	25.75
MIXED GRILL <small>(pick 2)</small>	34.00	34.00

SALADS & SOUP

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

ATHENIAN

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 lettuce!

Large 11.00 Medium 10.00 Small 9.00

GREEK CAESAR 11.00
Romaine lettuce, tomatoes, red onions, green peppers and homemade pita chips with our homemade dressing.

HOUSE SALAD 5.75
Crisp romaine blend topped with Feta, Kalamata olives and dressing.



ASK ABOUT OUR (M-F) SOUP OF THE DAY

Cup 4.00 Bowl 5.00

GREEK (HORIATIKI)

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

Large 12.00 Small 10.00

GRECIAN BERRY 11.50

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

SIDE SALAD 3.75
Crisp romaine blend served with dressing.

ADD TO ANY SALAD

Gyro Meat	6.00	Grilled Chicken 8oz	7.00
6oz Salmon	8.50	Croutons	1.50
Shrimp	9.50		
Steak	9.50		

GREEK CLASSICS

All Greek Classic entrées served with a side salad | Substitute a House Salad for 1.99
Substitute a **Mini Greek** or **Mini Athenian** for 5.99

PIKILIA 24.00
A plate full of our homemade Greek Classics... Chicken Riganato, Original Souvlaki (Pork), Greek potatoes and your choice of Pastichio or Moussaka.

PASTICHIO 16.50
Layers of Greek macaroni and seasoned ground beef topped with a béchamel sauce and baked 'til golden brown.

MOUSSAKA 17.50
Layers of eggplant, potatoes and seasoned ground beef topped with a béchamel sauce and baked 'til golden brown.

CHICKEN SANTORINI 16.50
Chicken breast stuffed with spinach and Feta cheese, baked 'til golden, served with rice and broccoli.

ROASTED PORK LOIN 14.50
Pork loin medallions, slow roasted with lemon, olive oil and other seasonings, served with hand-cut Greek potatoes.

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

1/4 Chicken 14.50 | 1/2 Chicken 22.00
All White/Dark Meat 2.50 Extra

LAMB SHANKS (AVAILABLE FRIDAY & SATURDAY ONLY) 26.75
Succulent, falling off the bone lamb shanks, baked in a delicious light red sauce served over rice.

ROASTED LAMB DINNER 22.50
Slices of slow roasted lamb topped with Greek, au jus, served with Briami and hand-cut Greek potatoes.

DOLMATHES 18.50
4 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 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.

PIZZA

Our pizzas are made with a thin crispy crust.

ORIGINAL 13.00
Mediterranean sauce, fresh tomatoes, onions & Mozzarella.
Add Gyro Meat 5.00 | Add Chicken 6.00

THE VILLAGER 16.00
Loukaniko sausage, tomatoes, onions, red peppers, cream cheese, goat cheese and black olives.

A LA CARTE

DOLMATHES 4.75	LAMB KEBAB 18.00
MOUSSAKA 14.00	SHRIMP KEBAB 11.50
PASTICHIO 13.00	CHICKEN BREAST 8.350
LOUKANIKO 9.50	BEEF KEBAB 15.50
PORK SOUVLAKI 11.00	CHICKEN RIGANATO 11.50
CHICKEN SOUVLAKI 11.00	SALMON 9oz 12.50

BEVERAGES

ICED TEA 2.50	SAN PELLEGRINO SPARKLING WATER 3.50
COFFEE 1.99	COKE PRODUCTS 3.00
GREEK COFFEE 3.50	Coke, Diet Coke, Cherry Coke, Coke Zero, Barq's Root Beer, Mr. Pibb and Minute Maid Lemonade
MILK 1.99	
MILK CHOCOLATE 2.25	

SIDES

ONION RINGS 6.75	GREEK POTATOES 5.25
BROCCOLI 4.50	RICE 4.25
BRIAMI 6.50	KALAMATA OLIVES
PITA BREAD 1.85 each	Small 2.00 Large 5.00
FETA CHEESE	GYRO MEAT
Small 2.00 Crumbled Large 3.75 Sliced	Small 5.75 Large 8.25
GREEK STYLE FRIES 4.50	TZATSIKI
FETA FRIES 6.25	Small 2.25 Large 2.75

VEGETARIAN SPECIALTIES

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 14.00
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 15.50
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 16.50
Layers of eggplant and potatoes topped with a béchamel sauce and baked 'til golden brown.

FALAFEL 13.00
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.

SANDWICHES AND MORE

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

GRILLED CHICKEN SANDWICH 11.50
Marinated chicken breast served on a bun with Greek Style steak fries.

CHICKEN SUPREME 12.50
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 15.00
Served on a pita with lettuce, red onions and Mint Feta dipping sauce. Choice of potato or side salad.

BREADED COD FISH 11.00
Fillet lightly breaded, fried crunchy golden brown. Served on a bun with Greek Style steak fries.

BREADED PORK SANDWICH 10.99
Pork loin deep-fried. Served on bun with Greek Style steak fries.

FLAT IRON SANDWICH 20.00
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 11.50
Chicken breast fillet fried. Served on a bun with Greek Style steak fries.

TRELLOS KOTA 13.00
Grilled or breaded chicken smothered with cheddar cheese, pepper jack cheese, jalapeños and bacon. Served on a pita or bun with Greek Style steak fries.

BURGERS

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 13.00
Beef patty with grilled onions, jalapeños, Pepper Jack cheese, cheddar cheese, finished with bacon.

LAMB BURGER 14.00
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 13.00
1/2 LB Beef patty charbroiled and topped with Gyro meat and melted Feta cheese.

CLASSIC HAMBURGER 11.00
1/2 LB Beef patty charbroiled and served on a toasted bun.
Cheeseburger 12.00
Double Hamburger 18.00
Double Cheeseburger 18.00

FROM THE GRILL

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 18.00
Pork ribs smoked and boiled until they fall off their bones, topped with our tangy BBQ sauce. Served with choice of potato.

GRILLED CHICKEN (Low Carb)
8 oz. tender chicken breast marinated and grilled, served with a generous portion of broccoli.
1 Piece 13.50 | 2 Pieces 21.00

BRIZOLA (NEW YORK STRIP)* 31.00
100% Choice strip steak charbroiled to your satisfaction. Served with your choice of potato.

PAIDAKIA SKARAS (LAMB CHOPS) 27.00
Thick cut lamb chops marinated, grilled and served with half order of Briami and hand-cut Greek potatoes.

PORK CHOPS 25.00
Two center cut pork chop, served with choice of potato.

FROM THE SEA

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 22.00
Fresh salmon fillet marinated and grilled. Served with a bed of rice and broccoli.

STUFFED FLOUNDER FILLET 21.00
Two pieces, stuffed with crabmeat and Alaskan pollock and whitefish, topped with capers and zesty lemon sauce. Served with rice and Greek potatoes.

MARITHES (SMELT FISH) 15.50
Seasoned and breaded, pan-fried with olive oil, lemon and oregano, served with Skordalia.

LEMON PEPPER CATFISH 17.50
Generous portion of catfish topped with a lemon pepper seasoning and baked to perfection, served with broccoli and rice.

TILAPIA 16.50
Marinated tilapia fillet, carefully baked 'til flaky and tender and served with broccoli and rice.

FISH AND CHIPS 15.50
Crispy fried fish, served with a side salad, fresh fried potato slices and tartar sauce.

DESSERTS

A variety of cakes and pies may be available.

GALAKTO BOUREKO

BAKLAVA
Baklava Ice Cream
Baklava Ala Mode
Baklava Cheesecake

FLOGERAS CREAM CHEESE PUFF PASTRY

BISCOTTA

NOT YOUR YIA YIA'S LOUKOMATHES

ORANGE PHYLLO CAKE

KOURABIEDES

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.