



Greek Islands is proud to import it's own extra virgin olive oil, wine, cheeses, seafood, olives, herbs and spices directly from Greece. We only use healthy, natural and fresh ingredients in our cooking.

APPETIZERS

Considered the most important course in Greek dining as they "Awaken the appetite"

COLD

GREEK ISLANDS COLD PLATE

A wonderful assortment of octopus, calamari, shrimp cold spreads, olives, peppers and cheese 12.95

COLD SPREAD SAMPLER

Try our three most popular cold spreads:
Taramosalata, Melitzanosalata, and Tirokafteri 7.95

TARAMOSALATA

Considered Greek caviar, this is a blend of cod roe with potatoes, onions, and olive oil 4.95 / 6.95

MELITZANOSALATA (GF)

Freshly roasted eggplant is blended with garlic, potatoes, and olive oil 5.25/ 7.25

TZATSIKI (GF)

A creamy yogurt-cucumber-garlic spread flavored with lemon and pepper 4.95/ 6.95

SKORDALIA

Smooth garlic-potato spread, blended with our own imported extra virgin olive oil 4.50 / 5.95

TIROKAFTERI

Feta cheese blended with spicy peppers 5.25 / 7.25

HUMMUS (GF)

Chick peas, tahini, spices, served with pita 4.95 / 6.95

KEFALOTIRI (GF)

A traditional favorite, hard, aged, cheese 6.50

FETA CHEESE (GF)

Imported feta cheese, topped with our own imported extra virgin olive oil 4.75 / 6.50
Add olives 5.25 / 6.95

BEETS IN OLIVE OIL (GF)

Crisp beet slices marinated with garlic in an olive oil vinaigrette 5.75/ 7.50

COLD LIMA BEANS (GF)

Greek gigantes from Prespes region, marinated in oil, chopped celery, carrot, red and green pepper . . 4.95 / 6.95

SWEET PEPPERS (GF)

Roasted red peppers marinated with olive oil, garlic, and fresh herbs 5.95 / 7.95

COLD OCTOPUS SALAD (GF)

Tender octopus, fresh artichokes, celery, carrots, in a light olive oil marinade 11.95

COLD CALAMARI & SHRIMP (GF)

Served in a light olive oil marinade 9.95

PEPPERCHINOS AND OLIVES (GF) 3.75

OLIVES (GF) 3.75

ANCHOVIES (GF) 3.75

(GF) = GLUTEN FREE * PITA IS NOT GLUTEN FREE

HOT

FLAMING SAGANAKI CHEESE

The finest imported Greek cheese is flambéd tableside 6.95

NEW BEKRI MEZE

Pork tenderloin sauteed with red wine, onions, peppers, tomato, with extra virgin olive oil 8.50

SEAFOOD CROQUETTES

Served with a creamy yogurt horseradish sauce 6.95

GRILLED OCTOPUS (GF)

Our wonderful, tender octopus is charbroiled to perfection 9.95

GRILLED CALAMARI (GF)

Tender calamari in our special sauce 9.95

NEW HOMEMADE SAUSAGE (LOUKANIKO) (GF)

Broiled sausage 7.50

PAN FRIED CALAMARI

Tender squid is lightly fried and served with our zesty homemade cocktail sauce 8.95

SHRIMP TOURKOLIMANO (5)

Shrimp baked in a tomato-garlic sauce and a blanket of crumbled feta cheese 8.95

HOMEMADE GYROS APPETIZER

Our famous beef and lamb slices, with pita bread ... 7.95

MINI PORK OR CHICKEN KEBOBS (GF)

Five skewers served with pita 9.95

FRIED ZUCCHINI

Thin slices of zucchini are lightly fried & served with our garlic sauce (skordalia) 5.75 / 7.50

FRIED EGGPLANT

A traditional favorite of fried eggplant smothered in a tangy tomato cheese sauce 5.95 / 7.95

KEFTEDAKIA (4)

Tender meatballs are served in our tangy tomato sauce 7.50

NEW KONTOSOUVLI (GF)

Pork on the spit, served with onions, *pita and horseradish yogurt sauce 7.95

SPINACH CHEESE PIE

Layers of crisp filo dough filled with spinach, feta cheese and fresh herbs 7.50

DOLMADES (3)

Grape leaves stuffed with ground meat & rice, topped with an egg-lemon sauce 7.50

HOT LIMA BEANS (GF)

Greek gigantes from Prespes region, baked in a tomato herb sauce 5.75 / 7.95

WHOLE WHEAT PITA BREAD 0.65

PITA BREAD 0.45

SOUPS

Made from scratch every day using only the finest ingredients, see below for today's choices

* Avgolemono served daily

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Revithosoupa	Fakyes	Fasolada Kotosoupa	Fakyes Kotosoupa	Fasolada Psarosoupa	Kotosoupa	Psarosoupa

AVGOLEMONO*
Homemade chicken broth, rice, and egg-lemon make a creamy and hearty soup
CUP: 3.50 BOWL: 4.50

REVITHOSOUPA (GF)
Chick pea soup
CUP: 3.50 BOWL: 4.50

FASOLADA (GF)
Navy bean soup flavored with tomato and garlic
CUP: 3.50 BOWL: 4.50

FAKYES (GF)
Lentil and tomato soup. Add vinegar or olive oil for a traditional twist
CUP: 3.50 BOWL: 4.50

PSAROSOUPA (GF)
Special seafood gumbo
CUP: 3.95 BOWL: 5.50

KOTOSOUPA (GF)
Our hearty chicken vegetable soup
CUP: 3.95 BOWL: 4.95

SALADS

Prepared with fresh vine tomatoes, extra virgin olive oil & imported cheese

ATHENIAN ~ TRADITIONAL GREEK SALAD 5.95
With lettuce, fresh vine tomatoes, Greek olives and feta cheese. platters for 2 or more 4.95 p.p.

LARGE ATHENIAN SALAD PLATTER (with any other salad add 1.00)
With beef tenderloin shishkabob 5-6 oz (GF) 15.95
With grilled chicken breast filet 7oz (GF) 12.95
With chicken shishkabob 5-6 oz (GF) 12.95
With shrimp shishkabob 6 pcs (GF) 15.95
With pork shishkabob 5-6 oz (GF) 12.95
With salmon filet 5-6 oz. (GF) 15.95
With kontosouvli (GF) 12.95
With grilled octopus (GF) 15.95
With gyros 12.95

PLAIN DINNER SALAD
With lettuce, tomato, cucumbers 3.95

PASCHALINI SALATA (GF) 5.95
Finely Chopped Romaine, dill, and scallions. platters for 2 or more 4.95 p.p.

HORIATIKI ~ VILLAGE SALAD (GF) 5.95
Vine tomatoes, onions, cheese, cucumbers, Greek olives and peppers. platters for 2 or more 4.95 p.p.

TAXAS SALAD ~ CHEF'S SPECIAL SALAD (GF) 5.95
Chopped iceberg lettuce, tomatoes, crumbled feta cheese and our house dressing. platters for 2 or more 4.95 p.p.

DOMATOSALATA ~ TOMATO SALAD (GF) 5.95
Vine tomatoes, onions, feta cheese and olives are in this traditional salad. platters for 2 or more 4.95 p.p.

LAHANOSALATA ~ CABBAGE SALAD (GF)
Finely chopped cabbage with carrots, and celery in garlic vinaigrette. 4.95

HORTA ~ BOILED GREENS (GF)
Blanched fresh dandelion greens served with lemons and our own olive oil 4.75 / 6.50

GREEK POTATO SALAD (GF)
Potato chunks flavored with onions, extra virgin olive oil, and garlic. 3.25 / 4.25



FAMILY STYLE DINNER

ENJOY SOME OF OUR FAVORITES! (FOR TWO OR MORE)

APPETIZERS

Saganaki

Choice of : *Taramosalata, Melitzanosalata, Scordalia*

SALAD

Athenian salad

ENTREES

(Choose any Four)

Sliced Roast Leg of Lamb, Pastichio, Mousaka, Vegetarian Mousaka, Dolmades

Chicken Riganati, Spanakotiropita (Spinach Pie)

Keftedes (meatballs), Kontosouvli (Pork on the spit)

Chicken souvlaki, Pork souvlaki, Home Made Gyros

SIDE DISH

Rice pilaf and potato

or baked vegetables (Briami)

DESSERT & COFFEE

Baklava, Galaktoburiko,

Karidopita

24.95 Per Person

CREATE A COMBO

Choose two or more of the following 1/2 orders to make your own combo, served with potato.

VEGETARIAN MOUSAKA

Baked eggplant casserole. 7.50

MOUSAKA

Baked eggplant and ground meat casserole. 7.95

DOLMADES

Tender stuffed grape leaves 7.50

GYROS

Homemade beef and lamb slices 7.95

HOMEMADE SAUSAGE (LOUKANIKO) (GF)

Broiled sausage 7.50

ROAST LEG OF LAMB (GF)

Slices of lean lamb 10.95

ROAST LOIN OF LAMB (GF)

Baked loin of lamb 10.95

NEW

KONTOSOUVLI (GF)

Pork on the spit, served with onions and horseradish yogurt sauce 7.95

PASTICHIO

Baked pasta casserole 8.75

KEFTEDES

Beef and lamb meatballs 7.50

SPINACH CHEESE PIE

Filo stuffed with spinach and feta. 7.50

CHICKEN RIGANATI (DARK) (GF)

Tender baked chicken. 7.50

CHICKEN RIGANATI (WHITE) (GF)

Tender baked chicken. 7.95

STUFFED TOMATOES

When available. 7.75

STUFFED PEPPERS

When available. 7.75

BEEF STIFADO

When available. 9.50

(GF) = GLUTEN FREE



TRADITIONAL FAVORITES

HOMEMADE GYROS

Slices of ground beef and lamb, seasoned with herbs and spices. Served with pita bread 15.95

NEW

KONTOSOUVLI (GF)

Pork on the spit served with onions, *pita bread and a horseradish yogurt sauce 14.95

CHICKEN RIGANATI (GF)

Chicken is baked with our extra virgin olive oil, herbs, and spices. 11.95 13.95

CHICKEN: 1/4 1/2

Served with *rice & potatoes or briami (white) 12.95 14.95

MEDITERRANEAN CHICKEN BREAST (GF)

Tender boneless, skinless chicken breast is baked in extra virgin olive oil, garlic, herbs served with *rice 14.95

NEW

BEKRI MEZE

Pork tenderloin sauteed with red wine, onions, tomato, extra virgin olive oil. Served with *rice & potatoes or briami 15.95

NEW

SPARTAN CHICKEN (GF)

Five pieces of dark meat chicken, baked Spatran style, extra virgin olive oil, lemon, oregano, served with *rice 13.95

COMBINATION PLATE

Roast leg of lamb, mousaka, dolmades, meatball, vegetables & potatoes. 18.95

VEGETARIAN MOUSAKA

Baked eggplant, zucchini and potato casserole topped with béchamel sauce. 14.95

MOUSAKA

Traditional recipe of baked eggplant, ground meat and potato casserole topped with béchamel sauce. 14.95

PASTICHIO

Baked pasta, ground meat and cheese casserole topped with béchamel sauce. 14.95

DOLMADES

Tender grape leaves stuffed with rice, ground meat and herbs served with an egglemon sauce. 13.95

VEGETARIAN PLATE (GF)

An assortment of vegetable dishes 11.95

GRILLED VEGETARIAN SHISHKABOB (GF)

Fresh vegetables of the day (two skewers). 12.95

SPANAKOTIROPITA

Layers of spinach and feta cheese baked in flaky filo dough 14.95

ROAST LEG OF LAMB (GF)

Colorado sliced lamb flavored with our au jus sauce. Served with *rice & potatoes or briami 19.95

ROAST LOIN OF LAMB (GF)

Colorado loin lamb flavored with our au jus sauce. Served with *rice & potatoes or briami 20.95

KOKKINISTO

Colorado Lamb braised in our special tomato sauce. Served with rice & potatoes or briami 19.95

ARNI FOURNOU

Colorado baked lamb served with oven-browned potatoes 19.95

ARNI AGINARATO

Colorado Lamb with fresh artichokes hearts served in our egg-lemon sauce 19.95

ARNI WITH SPINACH RICE

Colorado braised lamb served over our spinach rice 19.95

GARIDES

Baked shrimp, feta and tomato sauce served over rice 18.95

KEFTEDES

Beef and lamb meatballs stewed in our special tomato sauce. Served with rice & potatoes or briami 14.95

SPAGHETTI

Grecian-style pasta with our tomato sauce and cheese 12.95

SPAGHETTI WITH CHICKEN BREAST

Sliced Chicken breast sauteed in our tomato-vegetable sauce served over Greek pasta. 15.95

RICE AND YOGURT (GF)

Our thick and rich homemade yogurt served over rice 10.95

(GF) = GLUTEN FREE *SAUCE ON THE RICE OR PITA BREAD IS NOT GLUTEN FREE

SIDE DISHES MAY BE SUBSTITUTED WITH FASOLAKIA,
HOT LIMA BEANS OR ARAKAS FOR AN ADDITIONAL 1.25

SEAFOOD

Fresher Greek seafood is only 5,463 miles away!

NEW

FRESH WHOLE FISH (GF)

We bring only the freshest fish, rich in flavors from the Islands of Greece and around the world! Among our daily offerings are Mediterranean Sea bass, Mediterranean Lavraki, Fagri, Black bass or American Red Snapper, (when available) market price

BROILED SEAFOOD SHISHKABOB (GF)

Shrimp, salmon and catch of the day seafood chunks are combined to make a seafood delight 19.95
Served with *rice & potatoes or briami

BROILED SWORDFISH SHISHKABOB (GF)

Fresh, tender swordfish chunks are first marinated and then broiled to perfection (when available) 19.95
Served with *rice & potatoes or briami

FRESH BROILED NORWEGIAN SALMON (GF)

A Flavorful filet delicately cooked and served with lemon-olive oil sauce. 19.95
Served with steamed vegetables

FRIED ORANGE ROUGHY

We fry the best New Zealand filet and serve it with tartar sauce or seared garlic. 19.95
Served with *rice & potatoes or briami

BROILED ORANGE ROUGHY (GF)

We only use the finest New Zealand orange roughy. Served with *rice & potatoes or briami 19.95

LAKE SUPERIOR WHITE FISH TAIL (GF)

A flaky filet of the finest white fish is served with a lemon-olive oil sauce 19.95
Served with *rice & potatoes or briami

SHRIMP TOURKOLIMANO

Shrimp, crumbled feta & tomato sauce baked in a sizzle plate served with rice & potatoes or briami 19.95

SHRIMP SHISHKABOB (GF)

Broiled shrimp skewered,seasoned with herbs, extra virgin olive oil .Served with *rice & potatoes or briami 19.95

COLD OCTOPUS SALAD (GF)

Tender octopus, fresh artichokes, celery, carrots, in a light olive oil marinade. Served with *rice & potatoes or briami 19.95

BROILED OCTOPUS (GF)

Tender octopus in a Greek marinade served with *rice & potatoes or briami 18.95

CALAMARI

Tender fried squid served with our zesty cocktail sauce served with rice & potatoes or briami 16.95

BAKALAO

Fried Icelandic codfish served crispy with our homemade garlic spread (skordalia). Served with rice & potatoes or briami 16.95

PAN FRIED SMELTS

Crispy fried smelts sprinkled with oregano. Served with rice & potatoes or briami 16.95

GRILLED CALAMARI (GF)

Tender squid in our special sauce served with *rice & potatoes or briami 17.95

COLD CALAMARI AND SHRIMP SALAD (GF)

This seafood combo is marinated in olive oil and vinegar with chopped carrots, celery, red and green bell peppers 18.95

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SIDE DISHES MAY BE SUBSTITUTED WITH FASOLAKIA,
HOT LIMA BEANS OR ARAKAS FOR AN ADDITIONAL 1.25

-Make a complete dinner out of any entree for an additional 8.95.
This includes soup, salad, dessert, and coffee.
Greek coffee and some desserts are an additional 1.00 each.
Please note: Sharing of entrees is an additional 5.95 per person.



FROM OUR BROILER

The best cuts of meat and succulent marinades make our broiled foods delicious

CHICKEN

CHICKEN SHISHKABOB (GF)

Two skewers of marinated chicken breast 15.95

GRILLED SKINLESS CHICKEN BREAST (GF)

Marinated in olive oil, herbs, and spices 14.95

1/2 BROILED SPRING CHICKEN (GF)

Please allow 35-45 minutes! For all white meat please add an additional 2.00. 15.95

COMBINATION BEEF TENDERLOIN AND CHICKEN SHISHKABOB (GF) . . . (1 each) 18.95

COMBINATION PORK AND CHICKEN SHISHKABOB (GF)(1 each) 14.95

LAMB

LAMB CHOPS (GF)

We bring you the finest Colorado lamb, period!
Each chop is a tender and juicy 6 oz..each..... (1 pc.) 21.95
(2 pc.) 38.95

COLORADO RACK OF LAMB (GF)

This 8 rib is all on a single, tender and juicy rack . . . 48.95

BUTTERFLIED LAMB CHOPS (GF)

Char-broiled Colorado lamb chops (6 pc.) 36.95

LAMB RIBLETS (GF)

Char-grilled Colorado lamb riblets. 15.95

BEEF

BEEF TENDERLOIN SHISHKABOB (GF)

Two skewers of beef tenderloin chunks are marinated and grilled to perfection. 20.95

NEW YORK SIRLOIN STEAK (GF)

Choice 12 oz. sirloin cooked to order 24.95

PORK

CENTER CUT PORK CHOPS (GF)

Two juicy chops grilled to perfection (14-16oz). 14.95

SOUVLAKI (GF)

Two skewers of pork tenderloin shishkabob 15.95

HOMEMADE SAUSAGE (GF)

Broiled sausage 14.95

ALL BROILER DISHES ARE SERVED WITH *RICE & POTATO OR WITH MIXED VEGETABLES (BRIAMI) SUBSTITUTE WITH FASOLAKIA, HOT LIMA BEANS, OR ARAKAS FOR AN ADDITIONAL 1.25

SIDES

FRESH ARTICHOKE

Served in our homemade egg-lemon sauce . . . 4.95 / 8.95

SPANACORIZO (GF)

Spinach and rice sauteed in tomato sauce 2.95 / 4.95

BRIAMI (GF)

Baked mixed vegetables in olive oil 2.95 / 4.95

FASOLAKIA (GF)

Baked String beans in tomato sauce 3.95 / 5.95

BAMIES (GF)

Baked okra in a light tomato sauce 3.50 / 5.50

SM / LRG

NEW

ARAKAS (GF)

Green peas with dill ,olive oil in a tomato suace . . 3.95 / 5.95

SM / LRG

POTATOES (GF)

Baked in olive oil , lemon, oregano 2.50 / 3.95

RICE PILAFI

Rice served with tomato sauce 2.50 / 3.95

SMALL SPAGETTI

In our homemade tomato sauce 4.95

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-The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

IF YOUR MEAL IS NOT PREPARED TO YOUR LIKING, PLEASE LET US KNOW AFTER TWO BITES AND WE WILL GLADLY REPLACE IT!