



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 seafood, cold spreads, olives, peppers and cheese. (per person) 6.95

COLD SPREAD SAMPLER

Try our three most popular cold spreads: Taramosalata, Melitzanosalata, and Tirokafteri 5.50

TARAMOSALATA

Considered Greek caviar, this is a blend of cod roe with potatoes, onions, and olive oil. 3.50 / 4.95

MELITZANOSALATA

Freshly roasted eggplant is blended with garlic, potatoes, and olive oil 3.50 / 5.25

TZATSIKI

A creamy yogurt-cucumber-garlic spread flavored with lemon and pepper. 3.50 / 5.25

SKORDALIA

Smooth garlic-potato spread, blended with our own imported extra virgin olive oil 3.25 / 4.95

TIROKAFTERI

Feta cheese blended with red peppers will spice up your meal 3.75 / 5.50

FAVA

Traditional Greek spread from chick peas. 2.75 / 3.95

FETA CHEESE

Imported feta cheese, topped with our own imported extra virgin olive oil and olives. 3.50 / 5.50

COLD CALAMARI & SHRIMP

Served in a light olive oil marinade. 6.95/12.95

COLD OCTOPUS SALAD

Served in a light olive oil marinade. 6.95/13.95

SWEET PEPPERS

Roasted red peppers marinated with olive oil, garlic, and fresh herbs 3.50/5.25

BEETS IN OLIVE OIL

Crisp beet slices marinated with garlic in an olive oil vinaigrette. 3.50/5.25

COLD LIMA BEANS

We marinate Greek gigantes (giant white beans) with herbs in olive oil 3.50/5.25

HOT

FLAMING SAGANAKI CHEESE

The finest imported Greek cheese is flambéd tableside. 5.25

GRILLED OCTOPUS

Our wonderful, tender octopus is charbroiled to perfection. 6.95 / 12.95

MEDITERRANEAN BABY OCTOPUS

Small, tender mediterranean baby octopus is served in the traditional Greek Island way 6.95 / 12.95

PAN FRIED CALAMARI

Tender squid is lightly fried and served with our zesty homemade cocktail sauce. 6.75 / 11.95

SHRIMP TOURKOLIMANO (5)

Shrimp baked in a tomato-garlic sauce and a blanket of crumbled feta cheese. 7.25

HOME MADE GYROS APPETIZER

Our famous beef and lamb slices, with pita bread . . . 5.95

FRIED ZUCCHINI

Thin slices of zucchini are lightly fried & served with our garlic sauce (skordalia). 4.25/5.95

FRIED EGGPLANT

A traditional favorite of fried eggplant smothered in a tangy tomato cheese sauce. 4.25/5.95

KEFTEDAKIA (4)

Tender meatballs are served in our tangy tomato sauce 4.95

SPINACH CHEESE PIE

Layers of crisp filo dough filled with spinach, feta cheese and fresh herbs 4.95

DOLMADES (3)

Grape leaves stuffed with ground meat & rice, topped with an egg-lemon sauce. 4.95

HOT LIMA BEANS

Greek gigantes (white beans) baked in a tomato-herb sauce. 3.75 / 5.95

GRILLED PITA BREAD

A perfect addition to our appetizers 0.75

EXTRAS

PEPPERCHINOS AND OLIVES 2.50
 ANCHOVIES. 2.50

SMOKED HERRING FILETS
 From the cold waters of the North Atlantic. 3.95

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*

Chicken broth, rice, and egg-lemon make a creamy and hearty soup

CUP: 2.25 BOWL: 3.25

REVITHOSOUPA

Chick pea soup

CUP: 2.25 BOWL: 3.25

FAKYES

Lentil and tomato soup. Add vinegar or olive oil for a traditional twist

CUP: 2.25 BOWL: 3.25



FASOLADA

Navy bean soup flavored with tomato and garlic

CUP: 2.25 BOWL: 3.25

KOTOSOUPA

Our hearty chicken vegetable soup

CUP: 2.75 BOWL: 3.75

PSAROSOUPA

Special seafood gumbo is made with red snapper and grouper chunks

CUP: 2.95 BOWL: 3.95

SALADS

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

ATHENIAN ~ TRADITIONAL GREEK SALAD 4.50

With mixed greens, fresh vine tomatoes, Greek olives and feta cheese platters for 3 or more 3.50 p.p.

LARGE ATHENIAN SALAD PLATTER (SERVES 1-2)

A larger order of our traditional salad 6.95

HORIATIKI ~ VILLAGE SALAD 4.50

Vine tomatoes, onions, cheese, cucumbers, Greek olives and peppers platters for 3 or more 3.50 p.p.

TAXAS SALAD ~ CHEF'S SPECIAL SALAD 4.75

Chopped iceberg lettuce, tomatoes, crumbled feta cheese and our house dressing platters for 3 or more 3.75 p.p.

DOMATOSALATA ~ TOMATO SALAD 4.75

Vine tomatoes, onions, feta cheese and olives are in this traditional salad. platters for 3 or more 3.75 p.p.

LAHANOSALATA ~ CABBAGE SALAD

Finely chopped cabbage with carrots, and celery in garlic vinaigrette. 3.95

HORTA ~ BOILED GREENS

Blanched fresh dandelion greens served with lemons and our own olive oil 3.25 / 4.75

GREEK POTATO SALAD

Potato chunks flavored with onions, extra virgin olive oil, and garlic 2.75 / 3.95

CHICKEN BREAST SALAD

Our Athenian salad is topped with slices of tender grilled chicken breast 9.95

GYROS SALAD

Our famous Home Made Gyros served over our Athenian salad 9.95



FAMILY STYLE DINNERS

A selection of Greek specialties for two or more..... 19.95 per person

FAMILY STYLE #1

STARTERS

Saganaki and Taramosalata

SALAD

Greek salad

APPETIZER

*Gyros-flavorful beef
and lamb slices*

ENTREES

*Roast Leg of Lamb, Mousaka,
Dolmades, and Meatballs*

SIDE DISH

*Rice pilaf and potato
or baked vegetables*

DESSERT & COFFEE

*Baklava, Galaktoburiko,
and Karidopita*

FAMILY STYLE #2

STARTERS

Saganaki and Taramosalata

SALAD

Greek salad

APPETIZER

*Gyros-flavorful beef
and lamb slices*

ENTREES

*Chicken Riganati, Pastichio,
Dolmades, and Meatballs*

SIDE DISH

*Rice pilaf and potato
or baked vegetables*

DESSERT & COFFEE

*Baklava, Galaktoburiko,
and Karidopita*

CREATE A COMBO & CHILDREN'S MENU

Choose two or more of the following 1/2 orders to make your own combo! Children 10 and under can choose just one entree. Served with rice & potatoes or baked vegetables.

VEGETARIAN MOUSAKA

Baked eggplant casserole..... 5.95

MOUSAKA

Baked eggplant and ground meat casserole..... 5.95

DOLMADES

Tender stuffed grape leaves..... 5.95

GYROS

Homemade beef and lamb slices..... 5.95

LOUKANICO

Sausage flavored with orange rind..... 5.75

ROAST LEG OF LAMB

Slices of lean lamb..... 7.95

ROAST LOIN OF LAMB

Baked loin of lamb..... 8.95

PASTICHIO

Baked pasta casserole..... 5.95

KEFTEDES

Beef and lamb meatballs..... 5.75

SPINACH CHEESE PIE

Filo stuffed with spinach and feta..... 5.50

CHICKEN RIGANATI (DARK)

Tender baked chicken..... 5.95

CHICKEN RIGANATI (WHITE)

Tender baked chicken..... 6.25

STUFFED TOMATOES

When available..... 5.50

STUFFED PEPPERS

When available..... 5.50

BEEF STIFADO

When available..... 7.50



TRADITIONAL FAVORITES

HOMEMADE GYROS

Slices of ground beef and lamb, seasoned with herbs and spices. Served with pita bread 11.50

CHICKEN RIGANATI

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

Served with rice & potatoes or baked vegetables (white) 8.95 11.95

CHICKEN: 1/4 1/2

8.50 10.50

MEDITERRANEAN CHICKEN BREAST

Tender boneless, skinless chicken breast is baked in extra virgin olive oil ,garlic, herbs served with rice..... 11.95

COMBINATION PLATE

Roast leg of lamb, mousaka, dolmades, meatball, vegetables & potatoes..... 13.95

VEGETARIAN MOUSAKA

Baked eggplant, zucchini and potato casserole topped with béchamel sauce..... 10.95

MOUSAKA

Traditional recipe of baked eggplant, ground meat and potato casserole topped with béchamel sauce 11.95

PASTICHIO

Baked pasta, ground meat and cheese casserole topped with béchamel sauce..... 11.95

DOLMADES

Tender grape leaves stuffed with rice, ground meat and herbs served with an egglemon sauce 11.50

VEGETARIAN PLATE

An assortment of vegetable dishes..... 9.95

SPANAKOTIROPITA

Layers of spinach and feta cheese baked in flaky filo dough 10.95

ROAST LEG OF LAMB

Colorado sliced lamb flavored with our au jus sauce. Served with rice & potatoes or baked vegetables..... 14.95

ROAST LOIN OF LAMB

Colorado loin lamb flavored with our au jus sauce. Served with rice & potatoes or baked vegetables..... 16.95

KOKKINISTO

Colorado Lamb braised in our special tomato sauce. Served with rice & potatoes or baked vegetables..... 13.95

ARNI FOURNOU

Colorado baked lamb served with oven-browned potatoes..... 13.95

ARNI AGINARATO

Colorado Lamb with fresh artichokes hearts served in our egg-lemon sauce 14.95

ARNI WITH SPINACH RICE

Colorado braised lamb served over our spinach rice..... 13.95

GARIDES

Baked shrimp, feta and tomato sauce served over rice..... 13.95

KEFTEDES

Beef and lamb meatballs stewed in our special tomato sauce. Served with rice & potatoes or baked vegetables 10.95

SPAGHETTI

Grecian-style pasta and cheese flavored with garlic and butter 9.95

SPAGHETTI WITH CHICKEN BREAST

Sliced Chicken breast sauteed in our tomato-vegetable sauce served over Greek pasta..... 12.95

RICE AND YOGURT

Our thick and rich homemade yogurt served over rice. Yiayia's favorite!..... 8.50

SEAFOOD

Fresher Greek seafood is only 5,463 miles away!

FRESH RED SNAPPER

The finest American red snapper, flavored with olive oil, lemon and oregano dressing Market Price
Served with rice & potatoes or baked vegetables

FRESH GREEK SEA BASS

This superb Mediterranean fish is dressed with olive oil, lemon and oregano Market Price
Served with rice & potatoes or baked vegetables

FRESH BROILED NORWEGIAN SALMON

A flavorful filet delicately cooked and served with lemon-olive oil sauce 14.95
Served with steamed vegetables

FRIED ORANGE ROUGHY

We fry the best New Zealand filet and serve it with tartar sauce or seared garlic 14.95
Served with rice & potatoes or baked vegetables

BROILED ORANGE ROUGHY

We only use the finest New Zealand orange roughy. Served with rice & potatoes or baked vegetables 14.75

LAKE SUPERIOR WHITE FISH TAIL

A flaky filet of the finest white fish is served with a lemon-olive oil sauce 14.95
Served with rice & potatoes or baked vegetables

BROILED SWORDFISH SHISHKABOB

Fresh, tender swordfish chunks are first marinated and then broiled to perfection 18.95
Served with rice & potatoes or baked vegetables

BROILED SEAFOOD SHISHKABOB

Shrimp, salmon and catch of the day seafood chunks are combined to make a seafood delight 16.95
Served with rice & potatoes or baked vegetables

SHRIMP TOURKOLIMANO

Shrimp, crumbled feta & tomato sauce baked in a sizzle plate served with rice & potatoes or baked vegetables 14.95

COLD OCTOPUS SALAD

Tender octopus marinated in our imported olive oil. Served with rice & potatoes or baked vegetables 13.95

BROILED OCTOPUS

Tender octopus in a Greek marinade served with rice & potatoes or baked vegetables 13.95

MEDITERRANEAN BABY OCTOPUS

Small, tender mediterranean baby octopus is served with rice & potatoes or baked vegetables 13.95

CALAMARI

Tender fried squid served with our zesty cocktail sauce served with rice & potatoes or baked vegetables 12.95

BAKALAO

Fried Icelandic codfish served crispy with our homemade garlic spread (skordalia) 12.95

PAN FRIED SMELTS

Crispy fried smelts sprinkled with oregano. Served with rice & potatoes or baked vegetables 11.95

Make a complete dinner out of any entree for an additional 7.95. This includes soup, salad, dessert, and coffee.
Greek coffee and some desserts are an additional .75¢ each. Please note: Sharing of entrees is an additional 4.50 per person.

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.





FROM OUR BROILER

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

CHICKEN

CHICKEN SHISHKABOB

Tender chunks of marinated chicken breast
skewered with vegetables 12.95

GRILLED SKINLESS CHICKEN BREAST

Marinated in olive oil, herbs, and spices 11.95

1/2 BROILED SPRING CHICKEN

Please allow 35-45 minutes! For all white meat
please add an additional 2.00. 11.95

COMBINATION BEEF TENDERLOIN AND CHICKEN SHISHKABOB 16.95

COMBINATION LAMB AND CHICKEN SHISHKABOB 13.95

BEEF

BEEF TENDERLOIN SHISHKABOB

Tender Beef tenderloin chunks are marinated and
grilled to perfection. 18.95

NEW YORK SIRLOIN STEAK

Choice 12 oz. sirloin cooked to order 21.95

HAMBURGER

Fresh ground beef, cooked to order 8.95

LAMB

LAMB CHOPS

We bring you the finest Colorado lamb chops, period!
Each chop is a tender and juicy 6 oz..each..... (2 pc.) 27.95

BUTTERFLIED LAMB CHOPS

Five thin-sliced char-broiled Greek style chops (5 pc.) 22.95

LAMB SHISHKABOB

Succulent grilled cubes of tender lamb. 14.95

LAMB RIBLETS

Char-grilled. 11.95

PORK

CENTER CUT PORK CHOPS

Two juicy chops grilled to perfection (14-16oz). 13.95

SOUVLAKI

Lean and tasty pork tenderloin shishkabob. 12.95

LOUKANICO

Greek sausage flavored with orange rind 10.95

**ALL BROILER DISHES ARE SERVED
WITH RICE & POTATO OR WITH
MIXED VEGETABLES (BRIAMI)**

VEGETABLES & SIDES

We select the finest and freshest ingredients for each of our superb dishes!

FRESH ARTICHOKE

Served in our homemade egg-lemon sauce Market Price

SPANACORIZO

Spinach and rice sauteed in tomato sauce 3.50

BRIAMI

Baked mixed vegetables in olive oil 3.50

FASOLAKIA

Baked String beans in tomato sauce 3.50

BAMIES

Baked okra in a light tomato sauce 3.50

POTATOES

Baked in olive oil , lemon, oregano 2.50

RICE PILAFI

Rice served with a dollop of tomato sauce 2.50

SMALL SPAGETTI

In our homemade tomato sauce 3.50