

Spectrum

bar & grill

monday - friday: 11 a.m. to 4 a.m.

saturday: 5 p.m. to 5 a.m.

sunday: 5 p.m. to 4 a.m.

the neighborhood spot for great grub and
drinks for over 30 years

starters

CREAMY SPINACH ARTICHOKE DIP a blend of romano, mozzarella, parmesan, spinach and artichokes served warm with tortilla chips	11.50
SPECTRUM'S FLAMING SAGANAKI imported Greek cheese flamed in brandy by your table- opa! served with french bread	7.25
FRIED CALAMARI fresh calamari hand-breaded and pan-fried. served with cocktail sauce and french bread	13.75
BUFFALO WINGS (12 PIECES) crispy, spicy chicken wings served with your choice of dipping sauce, celery and carrot sticks	13.75
CHICKEN STRIPS a platter of seasoned and breaded chicken strips served with your choice of dipping sauce	12.50
MOZZARELLA CHEESE STICKS lightly breaded and seasoned mozzarella sticks, served piping hot with marinara sauce	8.75
FRIED ZUCCHINI lightly breaded and seasoned zucchini served with garlic sauce	8.75
FRIED MUSHROOMS golden fried mushrooms served with garlic sauce	8.75
ONION RINGS crispy onion rings served with garlic sauce	8.75
COMBINATION PLATTER golden fried zucchini, onion rings and mushrooms served with garlic sauce	9.75
NACHO PLATTER tortilla chips loaded with seasoned ground beef or grilled chicken breast, cheese sauce, sour cream, tomatoes, onions, black olives and jalapeños	12.50
MEDITERRANEAN PLATTER hummus, tzatziki sauce, Greek olives, sliced tomatoes and cucumbers. served with hot pita bread	10.50
HUMMUS PLATTER hummus served with sliced tomatoes, cucumbers and hot pita bread	9.50
QUESADILLAS three tortillas filled with cheese, grilled and served with lettuce, tomatoes, sour cream and house-made salsa. add seasoned ground beef or grilled chicken breast for \$2	6.50

salads

all salads are served with french bread. dressing: house olive oil vinaigrette, garlic, blue cheese, thousand island, french or ranch

HOUSE SALAD crisp lettuce, tomatoes, cucumbers and Greek olives tossed together and topped with imported feta cheese	sm. 6.50 lg. 11.50
GREEK VILLAGE SALAD fresh tomatoes, cucumbers, onions, green peppers and Greek olives topped with imported feta cheese	sm. 7.50 lg. 12.50
GRILLED SHRIMP SALAD (8 PIECES) seasoned grilled shrimp atop a bed of crisp lettuce, tomatoes, cucumbers and Greek olives	14.50
GRILLED GRECIAN CHICKEN SALAD Grecian-seasoned chicken breast atop a salad of crisp lettuce, tomatoes, cucumbers and Greek olives	13.50
TURKEY SALAD fresh turkey over lettuce, tomatoes, cucumbers and Greek olives	12.50
STEAK SALAD seasoned grilled ribeye over lettuce, tomatoes, cucumbers and Greek olives	14.75
GREEK CRANBERRY AND WALNUT SALAD mixed greens, dried cranberries and walnuts tossed together and topped with imported feta cheese	sm. 7.00 lg. 12.00

side orders

SPECTRUM'S 'BIG FAT GREEK FRIES' a pile of hand-cut fries topped with imported feta cheese and a touch of oregano	sm. 4.50 lg. 7.50
SPICY CHEESE FRIES a pile of hand-cut fries topped with a zesty melted cheese sauce	sm. 4.50 lg. 7.50
HAND-CUT FRIES	sm. 3.50 lg. 5.50
RICE	3.00
GRILLED PITA BREAD	1.00
DIPPING SAUCES barbecue, hot sauce, ranch, blue cheese, garlic, sweet and sour, marinara and tzatziki sauce	.50
TSATSIKI SAUCE	4.00
FETA CHEESE	5.50

specialties

STEAK SANDWICH	13.75
a tender choice 8 oz. rib-eye steak cooked to order on french bread with lettuce, tomatoes and onions, served with fries	
SIEFTALIA PITA SANDWICH	9.75
our Greektown-famous homemade Cypriot meatballs stuffed in a pocket pita with onions, tomatoes and parsley, served with fries	
SIEFTALIA BY THE PIECE	2.00
served with grilled pocket pita, onions, tomatoes and parsley	
SOUVLAKI PITA SANDWICH	9.75
charbroiled pork shishkabob stuffed in a pocket pita with onions, tomatoes and parsley, served with fries	
SOUVLAKI BY THE STICK	pork 3.00 chicken 3.00
served with pocket pita, onions, tomatoes and parsley	
SPECTRUM MIX	9.75
as seen on Chicago's Best! one stick of souvlaki and two sieftalies stuffed in a pocket pita with onions, tomatoes, parsley, served with fries	
HALLOUMI APPETIZER PLATTER	sm. 7.50 lg. 10.50
slices of imported Cypriot cheese grilled, served with sliced cucumbers tomatoes and french bread	
LAMB CHOPS	2- 18.00 3- 24.50
seasoned double-cut lamb chops, charbroiled and served with rice or fries and french bread	

homemade thin crust pizza

	CHEESE	SAUSAGE	PICK 5
8" INDIVIDUAL	7.50	8.50	
12" SMALL	9.50	11.25	18.25
14" MEDIUM	12.00	14.00	22.00
16" LARGE	14.00	16.25	25.25
EXTRA INGREDIENTS: sm. 1.75 med. 2.00 lg. 2.25			
sausage, pepperoni, ham, bacon, mushrooms, green peppers, jalapeño peppers, black olives, onions, tomatoes, feta (.50 extra for feta)			
ULTIMATE GREEK PIZZA	sm. 14.50	med. 16.50	lg. 20.50
our specialty pizza loaded with gyros and imported feta cheese			

dinner

RIB-EYE STEAK DINNER	19.50
a juicy and tender 10 oz. choice rib-eye steak seasoned to perfection and cooked to order, served with rice or fries	
CHICKEN PITA MEDITERRANEAN	11.50
seasoned strips of chicken breast sautéed with green peppers and onions, served with pita bread, fries and tzatziki sauce	
STEAK PITA MEDITERRANEAN	14.25
8 oz. of choice rib-eye steak strips, sautéed with green peppers and onions, served with pita bread, fries and tzatziki sauce	
STEAK SHISHKABOB PLATTER	18.50
10 oz. of choice rib-eye steak on a skewer with onions, tomatoes, green peppers grilled, served with rice or fries	
SHRIMP SHISHKABOB PLATTER (8 PIECES)	15.25
seasoned shrimp on a skewer with onions, tomatoes and green peppers grilled, served with rice or fries	
CHICKEN SHISHKABOB PLATTER	12.50
seasoned chicken on a skewer with onions, tomatoes and green peppers grilled, served with rice or fries	
GYROS PLATTER	10.50
slices of our savory gyros piled high and served with onions, tomatoes, tzatziki, pieces of pita bread and fries	
PEPPER STEAK	14.25
8 oz. of choice rib-eye steak strips sautéed with tomatoes, peppers, onions and topped with lemon, served with rice	
SAUTÉED SHRIMP (8 PIECES)	15.25
shrimp lightly sautéed with fresh tomatoes, peppers, onions and topped with lemon, served with rice	
FRIED SHRIMP (10 PIECES)	13.50
lightly breaded golden fried butterflied shrimp served with cocktail sauce and fries	
GARLIC SHRIMP (8 PIECES)	15.25
lightly hand-breaded seasoned shrimp with garlic and a touch of lemon, pan-fried and served with rice	
PORK CHOP DINNER	13.50
two tender center-cut chops seasoned and char-broiled, served with fries or rice	
STEAK TACOS	12.50
3 tortillas filled with grilled rib-eye steak and topped with cheese, lettuce, tomatoes, sour cream and house-made salsa, served with rice or fries	
GRECIAN CHICKEN	12.50
1/2 chicken marinated in olive oil, lemon and oregano, served with rice, please allow 25 minutes to cook.	

white wine

HOUSE WHITE ZINFANDEL strawberry, raspberry and tropical sweet flavors	6.00	22.00
BERINGER WHITE ZINFANDEL notes of fresh red berries, melon and citrus with a hint of subtle nutmeg and clove	8.00	30.00
HOUSE CHARDONNAY citrus and pear notes are accented with vanilla and spice	6.00	22.00
GREYSTONE CELLARS CHARDONNAY light fruity pear with notes of citrus and a creamy vanilla finish	7.00	26.00
BERINGER CHARDONNAY lush fruit flavors noted by honeyed apricot and citrus, with a smooth finish	8.00	30.00
ESPERTO PINOT GRIGIO a broad and complex wine noted by tropical fruit and apple with delicate floral notes	6.50	24.00
BERINGER PINOT GRIGIO fragrant fruit characteristics with multiple layers of complex flavors	8.00	30.00
VILLA POZZI MOSCATO the finest Sicilian grapes make way to the sweet, crisp flavor, noted by peach orange blossom and nectarine	7.00	26.00
BRANCOTT SAUVIGNON BLANC aromas of ripe lemongrass and tropical rock melon are immediately apparent, allied with a range of sweet, tropical top notes	7.00	26.00

red wine

HOUSE MERLOT notes of black cherries, ripe plums and warm spices	6.00	22.00
14 HANDS MERLOT rich flavors with aromas of blackberry, plum, cherry and mocha	6.50	24.00
BERINGER MERLOT generous notes of black cherry and dark plum distinguish this complex wine	8.00	30.00
HOUSE CABERNET SAUVIGNON aromas of cassis, currant and berry weave throughout this velvety wine	6.00	22.00
BERINGER CABERNET SAUVIGNON aromas of ripe blueberry, blackberry, maple and nutmeg	7.00	30.00
GREYSTONE CABERNET SAUVIGNON lively blackberry, vanilla and jam aromas that give way to a lush, juicy palate loaded with sweet berry fruit	7.00	26.00
LA MERIKA ESTATE PINOT NOIR light-bodied and medium tannins set the stage for aromas of cloves, red cherry, vanilla, strawberry and sage	7.00	26.00
BERINGER FOUNDERS' ESTATE PINOT NOIR sweet, earthy aromas of dried cherry, mocha and grenadine, irresistible silkiness	7.00	26.00
CASTILLO DE MOLINA MALBEC RESERVE expressive and complex nose, marked by plums and cherries with touches of vanilla and violet	7.00	26.00
BERINGER FOUNDERS' ESTATE SHIRAZ deliciously intense fruit and a fair amount of nuance. blackberry, black current and berry flavors lead to deep black cherry notes	7.00	26.00

champagne

DOM PERIGNON

KORBEL

let us host your next event — inquire here or visit our website at www.spectrumbarandgrill.com for more information

toasted sub sandwiches

toasted sandwiches on french bread. served with our tasty hand-cut french fries

SPECTRUM SUB

ham, pepperoni, turkey and melted mozzarella cheese piled high, topped with onions, tomatoes, lettuce and mayonnaise

10.50

SUPREME HALLOUMI TOASTED SUB SANDWICH

halloumi cheese layered with turkey and crispy bacon, topped with tomatoes and cucumbers

11.50

HALLOUMI TOASTED SUB SANDWICH

halloumi cheese topped with tomatoes and cucumbers

9.50

paninis

paninis made filled with premium ingredients on Italian bread and grilled in a panini press. served with our delicious fries

ITALIAN CHICKEN PANINI

seasoned chicken breast topped with pepperoni, melted mozzarella and tomatoes

10.50

PREMIUM STEAK PANINI

a whole tender rib-eye steak smothered with melted mozzarella cheese

14.25

ITALIAN PANINI

ham, turkey, pepperoni and melted mozzarella topped with tomatoes, onions and mayonnaise

11.50

CYPRriot HALLOUMI AND BACON PANINI

halloumi cheese and strips of bacon topped with tomatoes and cucumbers

10.50

sandwiches, burgers and more

served with our hand-cut french fries

ULTIMATE GRILLED CHEESE

melted American and mozzarella cheeses between thick-cut bread and grilled to crisp perfection

6.50

GRILLED HAM & CHEESE

layers of ham and cheese grilled between thick-cut bread. served with lettuce, tomatoes and mayonnaise

7.00

BLT

crispy pieces of bacon, lettuce, tomatoes and mayonnaise on toasted bread

7.00

TURKEY CLUB

"triple decker" sandwich of toasted white bread, turkey, lettuce, tomatoes and mayonnaise

8.50

ITALIAN BEEF

Italian beef piled high on toasted bread, served with lettuce, tomatoes and mayonnaise

8.75

FISH SANDWICH

crispy fish on a toasted bun, topped with lettuce, tomatoes and tartar sauce

7.00

CHARBROILED CHICKEN BREAST SANDWICH

seasoned chicken breast on a bun served with lettuce, tomatoes and mayonnaise

8.50

CHARBROILED PORK CHOP SANDWICH

charbroiled center-cut pork chop on a bun with lettuce and tomatoes

8.00

POLISH SAUSAGE

grilled polish sausage smothered in onions, tomatoes, relish and hot peppers

7.25

PORK SOUVLAKI SANDWICH

tender charbroiled pork shishkabob with onions, tomatoes and tzatziki sauce served on an open-faced pita

8.75

CHICKEN SOUVLAKI SANDWICH

charbroiled chicken shishkabob with onions, tomatoes and tzatziki sauce served on an open-faced pita

9.75

GYROS SANDWICH

fresh gyros piled high on warm pita bread, served open-face and topped with onions, tomatoes and tzatziki sauce

8.75

PATTY MELT

a beef patty smothered with grilled onions and cheese on grilled rye bread

8.00

BURGER

a juicy burger topped with lettuce, tomatoes and onions. add cheese for .50

7.50

BACON CHEESEBURGER

a juicy burger topped with cheese, slices of bacon, lettuce, tomatoes and onions

8.50

GREEK BURGER

a juicy burger topped with imported feta cheese, lettuce, tomatoes and onions

8.50

cocktail specials

THE CRETAN BULL vodka, triple sec, pomegranate, lime, raki (the signature grape-based brandy of Crete) and a twist	9.00
GREEKTOWN BLOODY MARIA a bloody mary Greek-style, garnished with 2 pieces of pork souvlaki, an olive and feta, please allow at least 10 minutes for preparation	12.00
THE ZEUS vodka, ouzo, pineapple juice and lime	9.00
THE CYPRUS MULE zivania, a Cypriot clear brandy, with ginger beer and lime	9.00
GREEK MOJITO a mojito with a twist – metaxa muddled with fresh mint, lime and topped with club soda	9.00
SANTORINI SUNRISE a refreshing mix of vodka, ouzo and orange juice finished with club soda	9.00
OUZO LEMONATE ouzo and lemonade served over ice	9.00
METAXA COOLER a cocktail of metaxa (an amber Greek spirit), ouzo, lemon and ginger ale	9.00

beer selection

ANGRY ORCHARD	AMSTEL LIGHT	BECK'S	BECK'S DARK	BUDWEISER
BUD LIGHT	COORS LIGHT	CORONA	CORONA LIGHT	DOS EQUIS
HEINEKEN	HEINEKEN LIGHT	GREEK BEER (MYTHOS)	LAGUNITAS IPA	MILLER HIGH LIFE
MILLER GENUINE DRAFT	MILLER LITE	MODELLO	O'DOUL'S	SAMUEL ADAMS
	STELLA	WISSE-HACKER-PSCHORR	312	

draft beers

STELLA ARTOIS	MILLER LITE	REBEL IPA	GOOSE ISLAND GREEN LINE PALE ALE
GUINNESS	BLUE MOON	SEASONAL DRAFT	ANTI-HERO IPA

Greek wine

TSANTALI RODITIS WINE a delightful dry rosé wine, with delicate floral aromas and fragrant fruit on the palate	6.00	22.00
TSANTALI RETSINA rich taste, soft, cool with a spicy aftertaste; dry, with an elegant retsina 'bite'	6.00	22.00
SAINT GEORGE AGIORGITIKO GREEK WINE a delightful red, semi-dry Greek wine from Argos, Greece	8.00	35.00
AGIORITIKOS RED a raspberry-filled blend of limnio and cabernet sauvignon, which floats violet and cranberry notes over fresh brambly fruit		42.00
AGIORITIKOS WHITE bursting with peach and green apple., a harmoniously vivacious palate, assyrtiko, athiri and roditis varietals		42.00
MONO MOSCHOFILERO elegant nose which highlights the aromas of citrus, yellow fruit and white flower notes the variety		35.00

other beverages

MIKE'S HARD LEMONADE	WINE COOLERS	CHAMPAGNE SPLIT	SANGRIA
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all major credit cards accepted
18% gratuity may be added for parties of 5 or more