

THE ACROPOLIS RESTAURANT

LUNCH MENU

KEFTETHES <i>Meatballs seasoned just right served in a Greek marinara sauce</i>	\$5.95
SAGANAKI* <i>This flaming cheese appetizer dates back to ancient Greek festivals and is served with pita bread</i>	\$9.00
TIROPITA* <i>Our delicious quiche-like pie made with feta cheese and eggs layered with phyllo leaves and butter</i>	\$5.50
SPANAKOPITA* <i>Similar lo Tiropita but with the addition of sauteed spinach and spring onions</i>	\$6.50
DOLMATHES* <i>Grape leaves stuffed with rice then marinated in olive oil and lemon juice</i>	\$6.00
TZATZIKI* <i>Homemade yogurt dip made with grated cucumber, olive oil, fresh Lemon juice, exquisite house Greek seasonings and garlic served with pita bread</i>	\$6.50
HUMMUS* <i>Homemade from garbanzo beans, tahini, olive oil and with a touch of garlic served with pita bread</i>	\$6.50
FETA CHEESE* <i>Excellent quality Greek goat cheese served with pita bread</i>	\$6.50
PITA BREAD* <i>Grilled to perfection!</i>	\$1.50
ASSORTED COLD APPETIZER PLATE*	\$11.95

A sampling of Dolmathes, Feta Cheese, Salonika peppers and Greek olives

ASSORTED GRECIAN APPETIZER FLATTER (VEGETARIAN UPON REQUEST)

All your Greek favorites with a sampling of Keftethes, Spanakopita, Tiropita, Dolmathes, Feta Cheese and Salonika peppers along with Tzatziki and pita bread

SMALL\$14.00

LARGE\$17.00

SOUPS

AVGHOLEMONO *Our famous "Greek Chicken Soup" made with fresh chicken broth, rice, whipped eggs and lemon juice.*

FAKES* *Lentil soup with house seasonings.*

CUP\$4.00

BOWL\$6.00

SALADS

TRADITIONAL GREEK SALAD* *made with lettuce, tomatoes, cucumbers, olives, onions, green bell peppers, Salonika peppers and feta cheese served with our famous homemade Greek dressing (Anchovies upon request)*

SMALL\$4.00

MEDIUM\$7.50

LARGE\$11.00

ADD GYROS, CHICKEN OR PORK SOUVLAKI:

MEDIUM\$10.50

LARGE\$14.00

GREEK HORIATIKI SALAD* *made with tomatoes, cucumbers, onions, feta cheese and olives served with our delicious homemade dressing* \$9.00

TRADITIONAL TOSSED SALAD* *made with lettuce, tomatoes and cucumbers served with your choice of our house Greek, Ranch or 1000 Island dressing*

SMALL\$4.00

MEDIUM\$6.00

LARGE\$9.00

* EXTRA TZATZIKI SAUCE \$0.75

* DENOTES VEGETARIAN

ASK ABOUT OUR COMPLIMENTARY PRIVATE DINING ROOM RENTAL FOR PRIVATE PARTIES, SPECIAL OCCASIONS, WEDDINGS, REHEARSAL DINNERS, LUNCH OR DINNER MEETINGS

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ENTREES

CHICKEN SOUVLAKI <i>Marinated chicken tenderloin seasoned, grilled & served on rice</i>	\$9.00
PORK SOUVLAKI <i>Marinated pork tenderloin seasoned, grilled & served on rice</i>	\$9.00
GYROS <i>Blended beef and lamb, grilled & served with tzatziki on pita bread</i>	\$9.00
CHICKEN SALTSA <i>Seasoned chicken breast grilled with mozzarella cheese, smothered in marinara sauce and served on a bed of rice pilaf</i>	\$10.50
ATHENIAN BAKED CHICKEN <i>Our famous baked chicken marinated with house seasonings, olive oil and fresh lemon juice served on Wednesdays</i>	\$9.00
CHOPPED SIRLOIN <i>Fresh ground sirloin grilled and topped with onions</i>	\$9.50
SPAGHETTI WITH MARINARA SAUCE* <i>Served with Greek Salad</i>	\$8.00
SPAGHETTI WITH MEAT BALLS <i>Served with Greek Salad</i>	\$9.50

SANDWICHES

GYROS, CHICKEN SOUVLAKI OR PORK SOUVLAKI SANDWICH <i>served on pita bread with tzatziki, lettuce, tomatoes and onions</i>	\$7.50
LAMB BURGER <i>served on a buttered bun with choice of hummus, olives, onions and feta cheese or tzatziki, tomatoes, onions and feta cheese</i>	\$9.00
GREEK VEGGIE SANDWICH* <i>served on pita bread with tzatziki, lettuce, tomatoes, onions, bell peppers, Salonika peppers and feta cheese</i>	\$7.50
HAMBURGER <i>served on a buttered bun with lettuce, tomatoes, onions and mustard or mayonnaise</i>	\$7.00
ADD CHEESE <i>choice of Cheddar or Mozzarella</i>	\$8.00
ACROPOLIS SPECIAL MEATBALLS <i>in marinara sauce served on pita bread and topped with feta cheese, peppers and onions</i>	\$7.50

* EXTRA TZATZIKI SAUCE \$0.75

DESSERTS

BAKLAVA "THE KING OF GREEK PASTRIES" * <i>You can tell this is truly homemade as you taste the ground walnuts, sugar and cinnamon layered in buttered phyllo pastry leaves and smothered with a honey syrup flavored with lemon, orange and cloves</i>	\$3.50
GALACTOBURICO* <i>An unforgettable version of a custard-like dessert made with farina, sugar, and eggs, milk and with that butter then layered between buttered phyllo leaves and served with that delicious warm honey syrup</i>	\$4.00
KOURAMBIETHES* <i>The famous Greek wedding cookies made from butter and almonds and covered with powdered sugar</i>	2 for \$3.50

BEVERAGES

GREEK COFFEE <i>Strong black coffee sweetened to your taste</i>	\$3.00
SODAS <i>with one refill</i>	\$2.00
HOT TEA OR COFFEE	\$2.00
HOMEMADE ICED TEA	\$2.00

FULL BAR SERVICE AVAILABLE - ASK YOUR SERVER FOR OUR LIST OF BEERS & WINE

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