

The Acropolis Restaurant

APPETIZERS

Lamb Souvlaki	<i>Marinated chunks of lamb skewered, grilled & served on manestra.....</i>	\$8.95
Pork Souvlaki	<i>Marinated pork tenderloin seasoned, grilled & served on rice.....</i>	\$7.95
Chicken Souvlaki	<i>Marinated chicken tenderloin seasoned, grilled & served on rice.....</i>	\$7.95
Gyros	<i>Blended beef and lamb, grilled & served with tzatziki on pita bread.....</i>	\$7.50
Keftethes	<i>Meatballs seasoned just right served in a Greek marinara sauce.....</i>	\$5.50
Kalamaria	<i>Tender squid lightly battered and fried then served with choice of marinara sauce or tzatziki.....</i>	\$7.95
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>	\$4.50
Spanakopita*	<i>Similar to Tiropita but with the addition of sautéed spinach and spring onions.....</i>	\$4.95
Dolmathes*	<i>Grape leaves stuffed with rice then marinated in olive oil and lemon juice.....</i>	\$4.50
Tzatziki*	<i>Homemade yogurt dip made with grated cucumber, olive oil, fresh lemon juice, house seasonings and garlic served with pita bread.....</i>	\$5.95
Taramasalata*	<i>An exquisite Greek caviar dip 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>	\$5.95
Feta Cheese*	<i>Excellent quality Greek goat cheese served with pita bread.....</i>	\$5.95
Pita Bread*	<i>Grilled to perfection!.....</i>	\$1.50
Sliders (3) (choice of ground lamb or meatball)		
	<i>Lamb sliders with hummus, olives and feta or tzatziki, tomatoes and feta.....</i>	\$9.00
	<i>Meatball sliders with marinara sauce, feta and mozzarella.....</i>	\$7.00
Assorted Cold Appetizer Plate*		\$9.95
	<i>A sampling of Dolmathes, Feta Cheese, Salonika peppers and Greek olives</i>	
Assorted Grecian Appetizer Platter (Vegetarian upon request)		
	<i>All your Greek favorites with a sampling of Keftethes, Spanakopita, Tiropita, Dolmathes, Feta Cheese and Salonika peppers along with your choice of Tzatziki or Taramasalata served with pita bread</i>	
Small.....	\$13.95	Large.....\$16.95

* Denotes Vegetarian

SOUPS

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

*Fakes** Lentil soup with house seasonings

Vegetable Beef Truly homemade with a hearty flavor

Cup.....\$3.50 Bowl.....\$5.50

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.....\$3.50 Medium\$6.00 Large\$9.00

Add Gyros, Chicken or Pork Souvlaki:

Medium.....\$9.00 Large.....\$13.00

*Greek Horiatiki Salad** made with tomatoes, cucumbers, onions, feta cheese
and olives served with our delicious homemade dressing.....\$7.50

*Traditional Tossed Salad** made with lettuce, tomatoes and cucumbers served
with your choice of our house Greek, Ranch or 1000 Island dressing

Small.....\$3.50 Medium.....\$5.50 Large.....\$6.95

PITA BREAD SPECIALTY PIZZAS

(Pizzas can be made with Greek marinara sauce or a white cream sauce)

*Spinach** Spinach, feta, onions and tomato in a white cream sauce.....\$8.50

*Cheese** Feta, mozzarella and parmesan cheeses in marinara sauce.....\$7.50

Add Ground Lamb....\$3.50 Ground Beef or Chicken.....\$2.50 Pepperoni...\$2.00

Add Bell Peppers, Tomatoes, Olives, Anchovies or Salonika Pepper.....\$0.75 each

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ENTREES

All entrees served with small Greek salad or cup of soup and house vegetables

- Moussaka a la Eleni** *A favorite of all Greeks as it features eggplant and zucchini layered with a ground lamb and beef sauce and Romano béchamel sauce baked with Eleni's tender loving care.....*\$13.95
- Lamb Souvlaki** *Marinated chunks of the fillet of the leg of lamb, skewered, grilled with house seasonings and lemon juice served on a bed of manestra.....*\$15.95
- Lamb Shiskabob** *Marinated like lamb Souvlaki but skewered with the addition of bell peppers, tomato and onions served on a bed of manestra.....*\$17.50
- Rack of Lamb** *(when available) Grilled to perfection with our famous house seasonings, garlic and lemon.....*\$21.95
- Chicken Souvlaki** *Tender chunks of marinated chicken skewered then grilled and served on a bed of rice pilaf.....*\$13.95
- Pork Souvlaki** *Marinated chunks of pork tenderloin skewered and grilled then served on a bed of rice pilaf.....*\$13.95
- Gyros** *Blended beef and lamb seasoned and grilled, served on a bed of rice pilaf with tzatziki sauce.....*\$12.50
- Chicken Saltsa** *Seasoned chicken breast grilled with mozzarella cheese, smothered in marinara sauce and served on a bed of rice pilaf.....*\$13.95
- Athenian Baked Chicken** *Our famous baked chicken marinated with house seasonings, olive oil and fresh lemon juice served on Wednesdays and the weekend.....*\$12.95
- Tiropita Dinner*** *Our delicious feta cheese pie made with eggs and layered phyllo leaves with butter.....*\$9.95
- Spanakopita Dinner*** *Similar to Tiropita but with the addition of sautéed spinach and spring onions.....*\$10.95
- Acropolis Garden*** *An assortment of our house vegetables.....*\$9.95

ACROPOLIS FOUR COURSE DINNER FOR TWO (PIKILIA)

An amazing sampler of Greek food.....\$60.00

First Course

Your choice of one of our homemade dips or Garides (shrimp) appetizer

Second Course

Two Small Greek Salads

Third Course

Gyros on Pita Bread with tzatziki, Chicken and Pork Souvlaki with house vegetables

Fourth Course

Choice of Baklava, Kataifi, Galactoburico, Rizzoghalo or Kourambiethes

** Denotes Vegetarian*

PASTA

All entrees served with your choice of a small Greek salad or cup of soup

Macaronatha* <i>Spaghetti in true Greek tradition, seasoned and tossed with butter, olive oil and feta cheese</i>	\$11.95
Jimmy's Macaronatha* <i>Jimmy's personal version of the original Macaronatha, with the flavorful addition of diced bell peppers, onions, tomatoes, olives and Salonika peppers</i>	\$13.95
Chicken Saltsa Pasta <i>Grilled chicken breast chopped and tossed with our seasoned Marinara sauce and mozzarella cheese over spaghetti</i>	\$15.95
Spaghetti with Marinara Sauce*	\$9.95
Spaghetti with Meat Balls.....	\$12.95

SEAFOOD

All entrees served with a side of rice pilaf, house vegetables and small Greek salad or cup of soup

Garides <i>(one of our most requested dishes!) Fresh shrimp baked with feta cheese, house seasonings and a lemon butter sauce</i>	\$15.50
Garides Saltsa <i>Our shrimp prepared with the addition of marinara sauce</i>	\$16.50
(The above seafood entrees may be served over spaghetti for a \$3.00 charge)	
Mediterranean-style preparation of market available fish <i>Baked in a lemon butter sauce with feta cheese, olives, bell peppers, tomatoes, onions, wine and fresh garlic</i>	market price
Ask your server for today's selection	

SANDWICHES

Served with choice of small Greek salad, cup of soup or seasoned Greek fries

Gyros, Chicken Souvlaki or Pork Souvlaki Sandwich <i>served on pita bread with tzatziki, lettuce, tomatoes and onions</i>	\$9.95
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>	\$10.95
Greek Beefsteak Burger <i>served on a buttered bun with tzatziki, lettuce, tomatoes, onions and feta cheese</i>	\$10.95
Greek Veggie Sandwich* <i>served on pita bread with tzatziki, lettuce, tomatoes, onions, bell peppers, Salonika peppers and feta cheese</i>	\$9.95
Hamburger <i>served on a buttered bun with lettuce, tomatoes, onions and mustard or mayonnaise</i>	\$8.50
Add Cheese <i>choice of Cheddar or Mozzarella</i>	\$9.50
Grilled Fish <i>(ask for today's selection) served on pita bread with tzatziki, lettuce, tomato and onions</i>	\$9.50

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FOR CHILDREN UNDER 12

Spaghetti served with our marinara sauce and two meatballs.....	\$6.00
Kefthetes Saltsa Three meatballs and marinara sauce over rice served with green beans.....	\$6.00
Grilled Chicken Tender chicken breast grilled with mozzarella cheese then served with marinara sauce over rice with green beans.....	\$6.00
Cheese Pita Bread Pizza* Mozzarella cheese with marinara sauce.....	\$6.00

DESSERTS

Baklava "The King of Greek Pastries" * 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.....	\$3.50
Galactoburico* An unforgettable version of a custard-like dessert made with farina, sugar, eggs, milk and butter then layered in between buttered phyllo leaves and served with that delicious warm honey syrup.....	\$3.50
Kataifi* Baklava made with shredded phyllo leaves.....	\$3.50
Rizzoghalo* Our delicious homemade creamy rice pudding with raisins and dusted with cinnamon.....	\$3.50
Kourambiethes* The famous Greek wedding cookies made from butter and almonds and covered with powdered sugar.....	\$3.50
Cheesecake* Traditional and creamy in a cinnamon graham cracker crust.....	\$3.50
Greek Coffee Strong black coffee sweetened to your taste.....	\$3.50
Ouzo This licorice flavored liquor from Greece is a popular after dinner tradition in Greece and is served straight up or on the rocks.....	\$5.00
Metaxa Brandy Imported from Greece- very smooth and flavorful.....	\$6.00

Full Bar service available - ask your server for our list of beers & wine that includes 21 Greek wines and 3 Greek beers

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

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