



LUNCH SELECTIONS

Served Tuesday-Friday 11am-1pm
FROM THE GRILL

Each selection is served with a side Greek salad and one side item.

1. Greek Sirloin \$11.00
Petite steak marinated in olive oil, garlic, basil, and oregano then char-broiled to perfection
2. Costas Pork Chop \$9.50
Char-broiled butterfly boneless pork chops marinated in au jus.
3. Grilled Chicken \$9.00
Boneless chicken breast grilled and topped with Colby Jack cheese, smoked bacon bits, and sauteed mushrooms and onions

SALADS

Add these toppings: Gyro \$3.00 Grilled Chicken \$3.00. Salmon \$5.00

4. Greek Salad \$7.00
Mixture of iceberg and romaine lettuce, tomatoes, peppers, olives, onions, cucumbers, feta cheese in an olive oil dressing
5. Spinach Salad \$7.00
Tender, fresh, baby spinach leaves topped with shredded Parmesan cheese, sunflower seeds, bacon bits, raspberry vinaigrette dressing and garnished with a hard boiled egg.
6. Horiatiki \$7.50
Greek village salad with tomatoes, pepper, cucumbers, onions feta cheese and olives, topped with our homemade Greek dressing
7. Caesar of Troy Salad \$7.00
romaine lettuce, feta cheese tossed with Caesar dressing and topped with Parmesan and homemade croutons
8. Gorgonzola Walnut Salad \$7.50
Romaine lettuce and baby spinach leaves topped with candied walnuts, sun-dried cranberries, Gorgonzola cheese and balsamic vinaigrette dressing

SANDWICHES

Each selection is served with a side Greek salad and one side item.

9. Gyro Sandwich \$8.00
Blended beef and lamb carved to order and served with garnishes and Tzatziki sauce in pita bread
10. Souvlaki Sandwich \$8.00
Marinated pork with garnishes and Tzatziki sauce in pita bread
11. Athenian Burger \$8.00
.5 lb. burger on a bun topped with Colby Jack Cheese, lettuce, tomato and onion.
12. Falafel Wrap \$8.00
Our delicious blend of ground chick peas and spices, deep fried and served with tomato, onion, parsley and tahini sauce
13. GBLT Pita \$8.00

Side items

80. Roasted Potatoes \$3.00
81. Seasoned Rice \$3.00
82. Sauteed Green Beans \$3.00
83. French Fries \$3.00
84. Red Pickled Beets \$3.00
85. Zucchini Squash Medley \$3.00
86. 3 Bean Salad \$3.00
87. Asparagus \$5.00
88. Broccoli \$3.00
89. Tabbouleh \$3.00
90. Baby Bakers \$3.00
91. Seasoned Potato Wedges \$3.00

Soups

30. Avgolemono Bowl \$4.50
31. Avgolemono Cup \$3.50
Chicken, egg, rice and lemon soup.
32. Tomato Florentine Bowl \$4.50
33. Tomato Florentine Cup \$3.50
A sensational soup with creamy tomato sauce, saut ed onions and fresh baby leaf spinach.
34. Chef Daily Special Bowl \$4.50
35. Chef Daily Special Cup \$3.50
Our Chef's daily selection of cream or broth based soup created from the freshest ingredients.

Salads

All Greek and Horiatiki Salads are served with our special blend of aromatic vinegar, olive oil, and fresh herbs and spiced dressing. Add these Toppings: Chicken 4.50/Shrimp 5.50/Salmon 6.50/ Gyro 4.50

36. Greek Salad \$8.50
Mixture of iceberg and Romaine lettuce, cucumbers, tomatoes, onions, peppers, olives, feta cheese, topped with our homemade Greek dressing.
37. Spinach Salad \$8.50
Tender fresh baby spinach leaves with shredded parmesan cheese, pine nuts and raspberry-bacon vinaigrette garnished with hard-boiled egg.
38. Horiatiki \$9.50
Greek Village salad with tomatoes, cucumbers, peppers, onions, feta cheese, olives, oregano topped with our homemade Greek dressing.
39. Caesar of Troy Salad \$8.50
Rumor has it this tempting twist on the classic Caesar salad was inspired by Helen herself! This popular request of the Gods atop Mount Olympus combines Romaine lettuce, tomatoes, and fresh feta cheese, tossed with Caesar.
40. Gorgonzola Walnut Salad \$9.50
Romaine lettuce and spring mix topped with glazed walnuts, sun dried cranberries, gorgonzola cheese and

Pastas

64. Vegetarian Pesto \$13.00
Rotini pasta sauteed with mushrooms, tomatoes, artichoke hearts, onions and peppers with our pesto sauce.
65. Seafood Spinach \$18.00
Shrimp, scallops, mussels and clams saut ed in cream sauce, served with spinach fettuccini pasta.
66. Gorgonzola Pasta \$14.00
Your choice of sauteed Chicken breast or gyro meat with sun dried tomatoes, fresh green peppers, cream sauce and fettuccini pasta.
67. Tortellini Pasta \$14.50
Gyro (Gyro Meat or Grilled Chicken) sauteed with tortellini pasta in a white creamy garlic sauce.

FROM THE GRILL OR BROILER

All selections come with a choice of two side items

68. Lamb Ribs \$21.00
Tender baby lamb ribs marinated in a special Greek recipe of spices then grilled.
69. Sliced Filet of Beef
Sliced filet of beef grilled to the temperature of your choice. Choose from the following sauces: Olive Oil and Lemon Juice \$19.00, Pepper Sauce \$19.50, Diane Sauce \$19.50
70. Christinas Chicken \$14.50
Butterfly chicken breast topped with mushrooms, onions, smoked bacon bits and melted Colby jack cheese.
71. Mini Pork Shanks \$12.50
Slow-braised pork shanks until falling off the bone tender.
72. Baked Half Chicken \$13.00
Baked half-chicken marinated in oil, fresh lemon and oregano.
73. Rack of Lamb \$38.00
Charbroiled, tender and seasoned, spring, domestic, rack of lamb.
74. Ribeye
Hand cut. USDA Choice cut ribeye served with sauteed mushrooms and onions. Grilled to the temperature of your choice. Athena (10oz.) \$17.50 Apollo (16oz.) \$24.00
75. Sirloin \$14.50
A hank-cut choice 8 oz sirloin grilled to the temperature of your choice
76. Pork Chops
Two French-cut pork chops slowly grilled to perfection for full flavor. One Chop \$13.50 Two Chops \$20.00
77. Chicken Fileto \$12.50
Marinated butterfly chicken breast charbroiled.
78. Solomos \$18.00
Charbroiled and lightly seasoned salmon filet.

Crispy bacon strips, savory gyro meat, fresh tomatoes, and lettuce in a lightly toasted pita, topped with Tzatziki sauce.

14. Grilled Chicken Wrap \$9.00
Sliced grilled chicken breast with tomatoes and onions atop a creamy tahini spread with one side item.

PASTAS

Each selection is served with a side Greek salad.

15. Tortellini Pasta \$8.00
Your choice of sauteed chicken breast or gyro with cheese tortellini pasta in a creamy garlic sauce.
16. Veal Cutlet Parmigiana \$9.00
Veal cutlet topped with our homemade marinara and herb sauce with mozzarella cheese served over fettuccini.
17. 501 Pasta \$8.00
Penne pasta tossed in Alfredo sauce and smoked bacon, topped with mozzarella cheese
18. Olympian Pasta \$9.00
Bowtie pasta sauteed in presto sauce with sun-dried tomatoes and black tiger shrimp
19. Cheese Ravioli \$8.50
Cheese ravioli topped with marinara sauce and melted mozzarella.

Hot appetizers

20. Dolmades \$9.00
Grapevine leaves stuffed with lean spiced ground beef, rice and herbs. Topped with homemade marinara sauce.
21. Greek Combo \$11.00
Mini feta cheese filo pies, miniature spinach and cheese filo pies, gyro meatballs, dolmades and Tzatziki sauce
22. Spinach, Artichoke and Feta Dip \$8.00
Artichoke hearts, spinach, and tangy feta blended with garlic and herbs then oven roasted.
23. Fillo Classic \$10.00
Combination of assorted fillo pies: feta cheese and spinach with feta cheese
24. Gyro Meatballs \$8.50
Greek meatballs made with a blend of beef, lamb and aromatic Greek seasonings. Served with Tzatziki sauce.
25. Stuffed Mushrooms \$8.50
Stuffed with feta cheese, red peppers and spices, smothered in marinara.
26. Calamari \$9.00
Lightly breaded pan fried Mediterranean calamari rings
- MOZZARELLA STICKS \$7.50
Served with our homemade marinara sauce
- BUFFALO CHICKEN BITES \$7.50
Breaded chicken fingers fried until golden brown, diced and tossed with buffalo sauce
- PORK BELLY BITES \$10.00
Bite size portions of pork belly, marinated with our homemade Jack Daniel's glaze

Cold appetizers

27. Pikilia Kria \$10.00
Combination of 5 cold dips: Tahini, Hummus, Melitzanosalata, Tzatziki and feta cheese with olive oil.
28. Hummus \$7.50

balsamic vinaigrette dressing.

SANDWICHES

All selections come with a choice of one side item.

41. Burger \$11.00
.5 lb. burger on a bun topped with Colby Jack cheese, tomato, onion and lettuce.
42. Chicken Parmesan Sandwich \$11.00
A lightly-breaded chicken breast fillet topped with our homemade marinara sauce and mozzarella cheese
43. Gyro Stomboli \$11.00
Sliced gyro sauteed with onions, green bell peppers, mushrooms and our house marinara served open-faced atop a toasted hoagie bun with melted mozzarella cheese.
44. Breaded Pork Tenderloin Sandwich \$11.00
Perfectly hand-breaded pork loin seasoned to perfection, served atop a bun with lettuce, tomato and onion
45. Breaded Fish Fillet Sandwich \$11.00
Buttermilk and peppercorn battered fish fillet served on a toasted bun with tartar sauce.

Regional Greek Specialties

46. Gyros Platter \$13.00
Specially seasoned blended beef and lamb carved per order, served with garnishes, tzatziki sauce, choice of one side item and pita bread.
47. Lamb Shanks \$22.50
Lamb shanks slowly braised until they are fall-off-the-bone tender. Served with orzo and marinara.
48. Mousaka \$14.00
Light and frothy combination of sliced eggplant, zucchini, potatoes and choice ground beef, covered with Bechamel Sauce.
49. Stuffed Greek Chicken \$17.00
Butterfly chicken breast stuffed with a tangy mixture of feta cheese and herbs, slowly sauteed in olive oil, served atop fresh spinach leaves sauteed with homemade marinara or cream sauce.
50. Tyropita \$13.00
An original blend of tangy feta, creamy cheeses & herbs wrapped in fillo, and two side items
51. Spanakopita \$13.00
Chopped spinach, tangy feta cheese with herbs wrapped in fillo, and two side items
52. Dolmades \$14.00
Grapevine leaves stuffed with lean spiced ground beef, rice, herbs and topped with marinara sauce. Served with choice of two side items.
53. Stifado \$14.00
Beef cubes cooked with onions, red wine and red-wine vinegar, served with rice pilaf and vegetables.
54. Shrimp Acropolis \$18.50
Shrimp sauteed in a tomato, feta cheese, wine and herb sauce served over rice.
55. Athenian Burger \$11.00
Half pound burger on a bun topped with colby jack cheese, tomato, lettuce and onion. Served with one side item.
56. Scallops Acropolis \$18.50
Scallops sauteed in a tomato, feta cheese, wine and herb sauce served

79. Zeus \$20.50

Two jumbo, black-tiger shrimp, two pieces of rack of lamb, and a French-cut pork chop.

Platters

Platter portion sizes may be increased to better accommodate your needs (subject to additional charge) This is not an exhaustive list of the platters available, more options will be provided upon request. All platters may be adjusted to meet your group's dietary needs. Acropolis requests that you provide at least a 24 hour notice on all platter delivery orders.

92. Platter A \$57.00
(serves 8-10) Sliced gyro meat, pita bread, onions, tomatoes, tzatziki sauce, spinach pies, cheese pies and pita bread
93. Platter B \$48.00
(serves 8-10) Sliced gyro meat, pita bread, onions, tomatoes, tzatziki sauce. Mini baklava: flaky fillo pastry filled with almond pieces and topped with a rose water honey sauce.
95. Platter D \$43.00
(serves 8-10) Our signature hummus blend served with a tray of fresh vegetables.
96. Platter E \$28.00
(serves 8-10) Greek salad with lettuce, tomatoes, peppers, olives, onions, cucumbers, and feta cheese served with our homemade Greek dressing on the side. Grilled chicken or gyro meat may be added for an additional charge of \$15.00.
97. Platter F \$28.00
(50 pieces) Mini baklava. Flaky fillo pastry filled with almond pieces and topped with a rose water honey sauce.
98. Platter G \$75.00
(serves 8-10) Sizzling pork, beef, and chicken skewers served with assorted spinach and feta cheese fillo pies.

Tues-Sat: Menu

Soups

Salads

Appetizers

Desserts

Meals

*Chick peas blended with tahini,
garlic, salt, lemon and olive oil.*
29. Tzatziki \$7.50
*Homemade creamy Greek
yogurt/cucumber dip with garlic and
virgin olive oil.*

over rice.
57. Chicken Lemonati \$16.00
*Boneless chicken breast cubes
sauteed with mushrooms, artichokes,
Greek seasoning and tomatoes,
served over rice.*

Kebobs

***All of our kebobs are marinated in our
special way and broiled on a skewer.
Served with roasted pepper, tomato,
mushroom and onion skewer and
choice of two side items.***

58. Chicken Breast \$14.00
(Kotopoulo)
59. Shrimp \$16.00
(Garithes)
60. Lamb \$19.00
(Arni)
61. Filet of Beef \$17.50
(Vodino)
62. Vegetable \$11.00
(Lahanika)

Dessert

63. Baklava \$6.50