ACROPOLIS

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The word "Acropolis" refers to the upper, fortified portion of an ancient Greek city. Greek cities were usually founded around a defensive piece of high ground and the Acropolis in Athens is no exception. The Acropolis sits on an interesting rocky outcrop, too. Some geologists have speculated that it and Likavitos are the remnants of a massive prehistoric landslide from towering Mount Hymettos to the southeast.

From its historic sites to its beautiful, sea-swept coast, Greece is a country rich in history, tradition and character. At the Acropolis, you will experience the rich tradition and character through our authentic Greek cuisine. As you feast on our genuine Greek specialties prepared with the freshest ingredients, you will savor the flavors that only the most experienced chefs can create.

Exceptional food.
Friendly service.

Welcome to Acropolis!

APPETIZERS

Begin your dining experience with our delicious variety of unique hot and cold Mezedes.

~HOT~

Mixed Grille
A combination of tantalizing treats to satisfy everyone's taste. Sizzling pork, beef and chicken skewers accompanied by baby lamb ribs. Served with ranch dipping sauce. $10.49

Dolmades
Grapevine leaves stuffed with spiced ground beef, rice and herbs. Topped with homemade marinara sauce. $7.39

Garlic Mushrooms
Mushrooms sautéed in garlic cream sauce topped with mozzarella cheese. $7.39

Fillo Classic
A combination of assorted fillo pies: feta cheese and spinach with feta cheese. $8.49

Gyro Meatballs
Greek meatballs made with a blend of beef, lamb and aromatic Greek seasonings. Served with tzatziki sauce. $6.75

Spinach, Artichoke and Feta Dip
Artichoke hearts, spinach and tangy feta blended with garlic and herbs then oven-roasted. $6.75

Stuffed Mushrooms
Stuffed with feta cheese, red peppers and spices then smothered in marinara. $7.39

Waleed's Shrimp
Tender shrimp, lightly-breaded, fried and served with garlic teriyaki cream sauce. $8.99

Calamari
Lightly-breaded and pan-fried Mediterranean calamari rings with marinara sauce. $7.49

Saganaki
Sautéed imported Greek Kasseri cheese. Flamed in brandy at your table. $7.89

~COLD~

Pikilia Kria
Combination of five cold dips: tahini, hummus, spinach dip, Tzatziki and Feta cheese with olive oil. $7.99

Hummus
Chick peas blended with tahini, garlic, salt, lemon and olive oil. $5.99

Tzatziki
Homemade creamy Greek yogurt/ cucumber dip with garlic and virgin olive oil. $5.99

SOUPS

Cup 2.75 ~ Bowl 3.75

Avgolemono
Chicken, egg, rice and lemon soup.

Tomato Florentine
A sensational soup with creamy tomato sauce, sautéed onions and fresh baby leaf spinach.

Chef's Daily Special
Our chef's daily selection of cream or broth soup created from the freshest ingredients.

REGIONAL GREEK SPECIALTIES

Gyros Platter
Specially seasoned beef and lamb carved per order. Served with garnishes, tzatziki sauce, choice of one side item and pita bread. $11.29

Mousaka
A light and frothy combination of sliced eggplant, zucchini, potatoes and Choice ground beef covered with Bechamel sauce. $12.49

Lamb Shanks
Two irresistible lamb shanks braised until they are fall-off-the-bone tender. Served with sautéed orzo, tomatoes and marinara. $18.79

Tyropita or Spanakopita
Choose one spinach or cheese pie and two side items. $10.79

Pork Commandaria
Pork tenderloin sautéed in a white wine, thyme and mushroom sauce over rice with asparagus. $16.95

Dolmades
Grapevine leaves stuffed with spiced ground beef, rice and herbs then topped with marinara sauce. Served with your choice of two sides. $12.39

Stifado
Tender cuts of beef simmered with onions, red wine and red-wine vinegar. Served over rice. $11.39

Athenean Burger
Half-pound burger on a bun topped with colby jack cheese, tomato, lettuce and onion. Served with one side item. $8.29

KEBOBS

All of our kebobs are served with roasted red pepper, tomato, mushroom and onion skewers and with your choice of two side items.

Chicken Breast *(Kotopoulo) $12.49*

Shrimp *(Garithes) $14.79*

Lamb *(Arni) $16.79*

Filet of Beef *(Vodino) $15.69*

Vegetable *(Lahanika) $9.79*

FRESH SALADS

Greek and Horiatiki Salads are served with our special blend of aromatic vinegar, olive oil and fresh herbs and spiced dressing.

Greek Salad
Mixture of iceberg and romaine lettuce, cucumbers, tomatoes, onions, peppers, olives and feta cheese. Topped with our homemade Greek dressing. $7.50

Spinach Salad
Tender, fresh baby spinach leaves topped with shredded Parmesan cheese, sunflower seeds, bacon bits and raspberry vinaigrette dressing. Garnished with a hard boiled egg. $7.50

Caesar of Troy Salad
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 and fresh feta cheese tossed with Caesar dressing. $7.50

Horiatiki
Greek village salad with tomatoes, cucumbers, peppers, onions, feta cheese, olives and oregano topped with our homemade Greek dressing. $8.50

Gorgonzola Walnut Salad
Romaine lettuce and spring mix topped with glazed walnuts, sun-dried cranberries, Gorgonzola cheese and balsamic vinaigrette dressing. $8.50

Add these toppings:
Chicken $3.49
Shrimp $4.99
Salmon $5.59
Chicken Tenders $3.29
Gyro $3.79

PASTAS

Pasta Athena
Sautéed chicken with fresh tomatoes, garlic cream sauce and fettuccine pasta. $12.79

Vegetarian Pasta
Garden rotini pasta sautéed with mushrooms, tomatoes, artichoke hearts, onions and peppers with our homemade marinara and herb sauce. $10.69

Shrimp Scampi
Shrimp scampi served with fettuccine. $14.99

Seafood Spinach
Shrimp, scallops, mussels and clams sautéed in cream sauce. Served with spinach fettuccine pasta. $15.49

Citrus Scallops
Scallops sautéed in a light lemon cream sauce with asparagus spears, tomato wedges and garden rotini pasta. $15.99

Tortellini Pasta
Gyro or chicken with tortellini pasta in a creamy, garlic sauce. $12.59

Gorgonzola Pasta
Sautéed chicken or gyro with sun-dried tomoatoes and fresh green peppers tossed in a gorgonzola cream sauce and served over fettuccine pasta. $12.79

CHICKEN

Baked Half-Chicken
Baked half-chicken marinated in oil, fresh lemon and oregano. Served with choice of two side items. $10.49

Chicken Fileto
Marinated butterflied chicken breast charbroiled and served with choice of two side items. $10.49

Christina's Chicken
Butterflied chicken breast topped with mushrooms, onions, smoked bacon bits and melted colby jack cheese. Served with your choice of two side items. $12.79

Chicken Lemonati
Boneless chicken breast sautéed with mushrooms, artichokes, Greek seasonings and tomatoes in a creamy lemon sauce, then served over rice or pasta. $13.89

Stuffed Greek Chicken
Butterflied chicken breast stuffed with a tangy mixture of feta cheese and herbs and slowly sautéed in olive oil. Served atop fresh spinach leaves and sautéed with homemade marinara or creamy, garlic sauce. $14.79

SEAFOOD

Mediterranean Salmon
A salmon fillet encrusted with finely-chopped sun-dried tomatoes and pine nuts then broiled. Served with a choice of two side items. $11.49

Solomos
Charbroiled and lightly seasoned salmon fillet served with your choice of two side items. $14.99

Filet a la Cyprus
Broiled fillet of flounder stuffed with spinach and feta cheese. Served with a choice of two side items. $13.89

Shrimp or Scallops Acropolis
Shrimp or scallops sautéed in our homemade marinara, feta cheese, wine and herb sauce. Served over rice. $15.99

STEAKS AND CHOPS

All chops and steaks are served with your choice of two side items.

Rack of Lamb
A tender rack of spring domestic lamb seasoned and charbroiled. Market $

Zeus
Two jumbo shrimp, one piece rack of lamb and a French-cut pork chop. $18.89

Steak Dianne
A filet of beef sliced and sautéed to your specifications with mushrooms, onions, garlic, mustard, homemade brown gravy and fresh cream sauce. $17.49

Pepper Steak
A filet of beef sliced and sautéed with white and black peppercorns in a butter brown gravy and fresh cream sauce. $17.49

Pork Chops
Two French-cut pork chops slowly grilled and lightly seasoned. $17.89

Ribeye
Hand-cut, USDA Choice cut ribeye served with sautéed mushrooms and onions.
Athena (10 oz) $15.39 Apollo (16 oz) $21.79

Lamb Ribs
Tender baby lamb ribs marinated in a special Greek recipe of spices then grilled. $15.79

Pork Oso Bucco
Pork shank slowly braised until it falls from the bone tender. $16.59

Steak Parnassus
Filet of beef medallions grilled to perfection. $15.99

Sirloin
A hand-cut choice 8 oz sirloin grilled to the temperature of your choice. $10.99

SIDES

Roasted Potatoes

Seasoned Rice

Sautéed Green Beans

French Fries

Tabbouleh

Red Pickled Beets

Three Bean Salad

Seasonal Vegetable

BEVERAGES

Iced Tea
sweetened or unsweetened

Greek Coffee

Soft Drinks

Pepsi / Diet Pepsi

Dr. Pepper

Sierra Mist

Pink Lemonade

Slice

Diet Mountain Dew

Mountain Dew

HOUSE SPECIALTY

Enjoy a combination of dishes. Requires a minimum of two or more people (prices listed are per person). Take your time and enjoy!

Appetizers
(choose two)

- *Hummus*
- *Tzatziki*
- *Calamari Rings*
- *Dolmades*
- *Waleed's Shrimp*
- *Stuffed Mushrooms*

Greek Salad
(included)

Entrees
(choose two $15, choose three $20, choose four $25, choose five $30)

- *Chicken Lemonati*
- *Stifado*
- *Christina's Chicken*
- *Gyros and Garnishes*
- *Lamb Ribs*
- *Shrimp Acropolis*
- *Filet a la Cyprus*
- *Pasta Athena*
- *Chicken Gorgonzola Pasta*
- *Gyro Gorgonzola Pasta*

Sides
(choose two from our listing)

Dessert
- *Baklava*

Our private rooms are available upon request for parties, business meetings, wedding receptions, family reunions, graduations or any special occasion.

Catering also available.

ASK YOUR SERVER

ABOUT OUR GIFT CARDS

AND OUR E-CLUB

20% gratuity for parties of 6 or more people.

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