



ACROPOLIS

ακροπολις

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!

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.



*Visit us on our website at
www.acropolisevv.com*

APPETIZERS

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

~ HOT ~

WALEED'S SHRIMP

Tender shrimp, lightly breaded, fried and served with garlic teriyaki cream sauce. \$9.50

DOLMADES

Grapevine leaves stuffed with spiced ground beef, rice, herbs and topped with homemade marinara sauce. \$8.00

GREEK COMBO

Mini feta cheese filo pies, mini spinach and cheese filo pies, gyro meatballs, dolmades and Tzatziki sauce. \$10.00

SPINACH, ARTICHOKE AND FETA DIP

Artichoke hearts, spinach and tangy feta blended with garlic and herbs then oven-roasted. \$7.00

FILLO CLASSIC

Combination of assorted fillo pies: Feta Cheese, Spinach and Feta Cheese. \$9.00

GYRO MEATBALLS

Greek meatballs made with a blend of beef, lamb and aromatic Greek seasonings. Served with Tzatziki sauce. \$7.50

STUFFED MUSHROOMS

Stuffed with feta cheese, red peppers and spices then smothered in marinara. \$7.50

CALAMARI

Lightly-breaded and pan-fried Mediterranean calamari rings with marinara sauce. \$8.00

SAGANAKI

Sautéed imported Greek Kasseri cheese. Flamed in brandy at your table. \$8.50

~ COLD ~

Add veggies for \$1.50

PIKILIA KRIA

Combination of five cold dips: Hummus, Spinach and Artichoke Dip, Tzatziki and Feta Cheese. \$9.00

HUMMUS

Chickpeas blended with tahini, garlic, salt, lemon and olive oil. \$6.50

TZATZIKI

Homemade creamy Greek yogurt and cucumber dip with garlic and virgin olive oil. \$6.50

FRESH SALADS & SOUPS

A side salad or cup of soup may be substituted for any side item for \$1.50

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

HORIATIKI

Greek village salad with tomatoes, cucumbers, pepper, onions, feta cheese and olives, topped with our homemade Greek dressing. \$8.50

CAESAR OF TROY SALAD

Romaine lettuce, feta cheese tossed with Caesar dressing and topped with Parmesan and homemade croutons. \$7.50

GORGONZOLA WALNUT SALAD

Romaine lettuce and baby spinach leaves topped with candied walnuts, sundried cranberries, Gorgonzola cheese and balsamic vinaigrette dressing. \$8.50

Add these toppings:

Grilled Chicken \$4.00
Gyro \$4.00
Shrimp \$5.00
Salmon \$6.00

AVGOLEMONO SOUP

A traditional Greek soup with chicken, egg, rice and lemon.
Cup \$2.75 • Bowl \$3.75

TOMATO FLORENTINE SOUP

A sensational soup with creamy tomato sauce, sautéed onions and fresh baby spinach.
Cup \$2.75 • Bowl \$3.75

CHEF'S DAILY SPECIAL SOUP

Our chef's daily selection of cream or broth soup created from the freshest ingredients.
Cup \$2.75 • Bowl \$3.75

20% gratuity for parties of 6 or more people.

Items can be prepared gluten free. Please inform your server.

 GLUTEN FREE

GREEK SPECIALTIES

GYROS PLATTER

Specially seasoned blended beef and lamb carved per order, served with garnishes, Tzatziki sauce, choice of one side item and pita bread. \$12.00

LAMB SHANKS

Two irresistible meaty lamb shanks braised until they are fall-off-the-bone tender. Served with sautéed orzo, tomatoes and marinara. \$19.50

MOUSAKA

A light and frothy combination of sliced eggplant, zucchini, potatoes and Choice ground beef covered with Bechamel sauce. \$13.00

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 baby spinach leaves and sautéed with homemade marinara or creamy garlic sauce. \$16.00

TYROPITA OR SPANAKOPITA

Choose one feta cheese pie or spinach and cheese pie and a choice of two side items. \$12.00

DOLMADES

Grapevine leaves stuffed with spiced ground beef, rice, herbs and topped with marinara sauce. Served with a choice of two side items. \$13.00

STIFADO

Tender cuts of beef simmered with onions, red wine and red-wine vinegar. Served over rice. \$12.00

SHRIMP OR SCALLOPS

ACROPOLIS

Shrimp or scallops sautéed in a tomato, feta cheese, wine and herb sauce served over rice. \$17.00

KOTA LEMONATI

Boneless chicken breast sautéed with mushrooms, artichoke hearts, Greek seasonings and tomatoes in a lemony cream sauce. Served over rice or pasta. \$14.50

PASTAS

VEGETARIAN PESTO

*Rotini pasta sautéed with mushrooms, tomatoes, artichoke hearts, onions and peppers with our pesto sauce. \$11.00
Add Chicken \$2.00 • Add Shrimp \$4.00*

SEAFOOD SPINACH

Shrimp, scallops, mussels, clams and sautéed spinach, served in a creamy garlic sauce with fettuccini noodles. \$16.00

GORGONZOLA PASTA

Your choice of sautéed chicken breast or gyro with sun-dried tomatoes, fresh green peppers and gorgonzola cream sauce served over fettuccini pasta. \$13.00

TORTELLINI PASTA

Your choice of sautéed chicken breast or gyro with cheese tortellini pasta in a creamy garlic sauce. \$13.00

MY BIG FAT GREEK DINNER

Enjoy a combination of dishes served family style. 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

(individual salads)

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
- Chicken Gorgonzola Pasta
- Gyro Gorgonzola Pasta
- Chicken Tortellini
- Gyro Tortellini

SIDES

(choose two from our listing)

DESSERT

- Baklava

20% gratuity for parties of 6 or more people.

 **GLUTEN FREE**

Items can be prepared gluten free. Please inform your server.

FROM THE GRILL OR BROILER

All selections come with a choice of two side items.

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 \$17.00
- Pepper Sauce \$18.00
- Diane Sauce \$18.00

LAMB RIBS

Tender baby lamb ribs marinated in a special Greek recipe of spices then grilled. \$17.00

KOTA TIS CHRISTINAS

Butterflied chicken breast topped with mushrooms, onions, smoked bacon bits and melted Colby jack cheese. \$13.50

FILET A LA CYPRUS

Broiled filet of flounder stuffed with spinach and feta cheese. \$14.50

MINI PORK SHANKS

Slow-braised pork shanks until falling off the bone tender. \$11.00

BAKED HALF-CHICKEN

Baked half-chicken marinated in olive oil, fresh lemon and oregano. \$11.00

RACK OF LAMB

A tender rack of spring domestic lamb seasoned and char-broiled to the temperature of your choice. Market \$

RIBEYE

*Hand-cut, USDA Choice cut ribeye served with sautéed mushrooms and onions. Grilled to the temperature of your choice. Athena (10 oz) \$16.00
Apollo (16 oz) \$22.00*

SIRLOIN

A hand-cut 8 oz sirloin grilled to the temperature of your choice. \$11.00

PORK CHOPS

*French-cut pork chops slowly grilled to perfection for full flavor.
One Chop \$11.00 • Two Chops \$18.00*

KOTA FILETO

Marinated, char-broiled butterflied chicken breast. \$11.00

SOLOMOS

Char-broiled and lightly seasoned salmon filet. \$16.00

ZEUS

Two jumbo shrimp, one piece of rack of lamb, and a French-cut pork chop. \$19.00

BETHANY'S CHICKEN

*Stuffed chicken breast, filled with a blend of cheddar, mozzarella, brie and apples and topped with a cranberry cream sauce.
One Piece \$14.00 • Two Pieces \$19.00*

KEBOBS

All of our kebobs are prepared in a traditional Greek marinade and broiled on a skewer. Served with roasted green bell pepper, tomato, mushroom and onion skewer and a choice of two side items.

 **CHICKEN BREAST**
(Kotopoulo) \$13.00

 **SHRIMP** (Garithes) \$15.00

 **LAMB** (Arni) \$17.00

 **FILET OF BEEF** (Vodino) \$16.00

 **VEGETABLE** (Lahanika) \$10.00

20% gratuity for parties of 6 or more people.

Items can be prepared gluten free. Please inform your server.

 **GLUTEN FREE**

SANDWICHES

All selections come with a choice of one side item.

BURGER

½ lb. burger on a bun topped with Colby jack cheese, tomato, onion and lettuce. \$9.00

CHICKEN PARMESAN SANDWICH

A lightly-breaded chicken breast fillet topped with our homemade marinara sauce and mozzarella cheese. \$9.00

GYRO STROMBOLI

Sliced gyro sautéed with onions, green bell peppers, mushrooms and our house marinara served open-faced atop a toasted hoagie bun with melted mozzarella cheese. \$9.00

BREADED PORK

TENDERLOIN SANDWICH

Perfectly hand-breaded pork tenderloin seasoned to perfection, served atop a bun with lettuce, tomato and onion. \$9.00

BREADED FISH FILLET SANDWICH

Buttermilk and peppercorn battered fish fillet served on a toasted bun with tartar sauce. \$9.00

SIDES

 ROASTED POTATOES

 SEASONED RICE

FRENCH FRIES

 RED PICKLED BEETS

THREE BEAN SALAD

BABY BAKERS

TABBOULEH

 ZUCCHINI
SQUASH MEDLEY

 BROCCOLI

 ASPARAGUS
add \$2.00

SAUTÉED
GREEN BEANS

SEASONED POTATO
WEDGES

BEVERAGES

ICED TEA

sweetened or
unsweetened

HOT TEA

GREEK COFFEE

SOFT DRINKS

Pepsi, Diet Pepsi,
Dr. Pepper, Sierra Mist,
Pink Lemonade, Orange
Slice, Mountain Dew,
Diet Mountain Dew,

Items can be prepared gluten free.
Please inform your server.

20% gratuity for parties of 6 or more people.

 GLUTEN FREE

LUNCH SELECTIONS

Served Monday-Friday 11 a.m. to 3 p.m.

FROM THE GRILL

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



GREEK SIRLOIN

Petite steak marinated in olive oil, garlic, basil, and oregano then char-broiled to perfection. \$9.00



COSTAS PORK CHOP

Char-broiled butterfly boneless pork chops marinated in au jus. \$8.00

GRILLED CHICKEN

Boneless chicken breast grilled and topped with Colby jack cheese, smoked bacon bits, and sautéed mushrooms and onions. \$8.00

SALADS



GREEK SALAD

Mixture of iceberg and romaine lettuce, tomatoes, peppers, olives, onions, cucumbers, feta cheese in an olive oil dressing. \$6.00



SPINACH SALAD

Tender, fresh, baby spinach leaves topped with shredded Parmesan cheese, sunflower seeds, bacon bits, raspberry vinaigrette dressing and garnished with a hard boiled egg. \$6.00



HORIATIKI

Greek village salad with tomatoes, pepper, cucumbers, onions, feta cheese and olives, topped with our homemade Greek dressing. \$6.50



CAESAR OF TROY SALAD

Romaine lettuce, feta cheese tossed with Caesar dressing and topped with Parmesan and homemade croutons. \$6.00



GORGONZOLA WALNUT SALAD

Romaine lettuce and baby spinach leaves topped with candied walnuts, sun-dried cranberries, Gorgonzola cheese and balsamic vinaigrette dressing. \$6.50

Add these toppings:

Gyro \$2.50 • Grilled Chicken \$2.50

Salmon \$3.00

SANDWICHES

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

GYRO SANDWICH

Blended beef and lamb carved to order and served with garnishes and Tzatziki sauce in pita bread. \$7.00

SOUVLAKI SANDWICH

Marinated pork with garnishes and Tzatziki sauce in pita bread. \$7.00

ATHENIAN BURGER

½ lb. burger on a bun topped with Colby jack cheese, lettuce, tomato and onion. \$7.00

FALAFEL WRAP

Our delicious blend of ground chickpeas and spices, deep fried and served with tomato, onion, parsley and tahini sauce. \$7.00

GBLT PITA

Crispy bacon strips, savory gyro meat, fresh tomatoes, and lettuce in a lightly toasted pita, topped with Tzatziki sauce. \$7.00

GRILLED CHICKEN WRAP

Sliced grilled chicken breast with tomatoes and onions atop a creamy tahini spread with one side item. \$8.00

PASTAS

Each selection is served with a side Greek salad.

TORTELLINI PASTA

Your choice of sautéed chicken breast or gyro with cheese tortellini pasta in a creamy garlic sauce. \$7.00

VEAL CUTLET PARMIGIANA

Veal cutlet topped with our homemade marinara and herb sauce with mozzarella cheese served over fettuccini. \$8.00

501 PASTA

Penne pasta tossed in Alfredo sauce and smoked bacon, topped with mozzarella cheese. \$7.00

OLYMPIAN PASTA

Rotini pasta sautéed in pesto sauce with sun-dried tomatoes and black tiger shrimp. \$8.00

CHEESE RAVIOLI

Cheese ravioli topped with marinara sauce and melted mozzarella. \$7.50

Follow us on [twitter](#) and...



Find us on Facebook

20% gratuity for parties of 6 or more people.

Items can be prepared gluten free. Please inform your server.

GLUTEN FREE