

ACROPOLIS

Restaurant & Catering



Est. 2000

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 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.

COLD APPETIZERS

PIKILLA KRIA

Combination of five cold dips: Hummus, Spinach and Artichoke Dip, Tzatziki, Tahini and Feta Cheese. Served with pita 9.00 Substitute Vegetables for Additional 1.50

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

FRUIT & CHEESE PLATE 9.00

HOT APPETIZERS

GREEK NACHOS

Corn tortilla chips topped with your choice of delicious beef and lamb gyro meat or diced grilled chicken, special Greek nacho cheese, chopped bell peppers, onions, and finished with a dollop of sour cream. 8.50

DOLMADES

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

GREEK COMBO

Miniature feta cheese filo pies, miniature spinach and cheese filo pies, gyro meatballs, dolmades and Tzatziki sauce. 10.00

SPINACH, ARTICHOKE & FETA DIP

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

NEW! MOZZARELLA STICKS

Served with our homemade marinara sauce. 7.00

CALAMARI

Lightly-breaded and pan-fried Mediterranean calamari rings sautéed in marinara sauce. 8.50

NEW! BUFFALO CHICKEN BITES

Breaded chicken fingers fried until golden brown, diced and tossed with buffalo sauce. 7.00

FILLO CLASSIC

A combination of feta cheese and spinach and feta cheese pies, served with Tzatziki sauce. 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

Mushroom caps stuffed with feta cheese, red peppers and spices then smothered in marinara. 7.50

SAGANAKI

Sautéed imported Greek Kasseri cheese, flambéed table-side with brandy. 9.00

NEW! PORK BELLY BITES

Bite size portions of pork belly, marinated with our homemade Jack Daniel's glaze. 9.50

FRESH SALADS

Add Toppings to Any Salad. Grilled Chicken or Gyro 4.00 Shrimp or Salmon 7.00

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 spring mix topped with candied walnuts, sun dried cranberries, Gorgonzola cheese and balsamic vinaigrette dressing. 8.50

SOUPS

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

Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness, especially if you have certain health conditions. GF—we offer gluten free options, but all items are prepared in a non GF kitchen

Gluten Free

Greek Specialties

GYROS PLATTER

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

FALAFEL PLATTER

Our delicious blend of ground chickpeas and spices, deep fried and served with garnishes, Tahini, and choice of one side item and pita bread. 12.00

LAMB SHANKS

Two irresistibly meaty lamb shanks braised until they are fall-off-the-bone tender. Served with orzo sautéed with tomatoes and marinara. 21.00

MOUSAKA

A light and frothy combination of sliced eggplant, zucchini, potatoes, ground beef and covered with Béchamel 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

STIFADO

Tender cuts of beef simmered with onions, red wine and red-wine vinegar. Served over rice. 13.00

TYROPITA OR SPANAKOPITA

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

SHRIMP OR SCALLOPS ACROPOLIS

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

CHICKEN LEMONATI

Boneless chicken breast sautéed with mushrooms, artichoke hearts, Greek seasonings and tomatoes in a lemony cream sauce. 15.00 Served over Pasta or Rice, Gluten Free Pasta available for an additional 1.50

NEW! PORK BELLY

Pork belly marinated in and topped with our homemade Jack Daniel's glaze, served over mashed potatoes with your choice of one side. 18.50

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

PASTAS

Gluten Free Penne Pasta, for an additional 1.50

Add chicken or gyro for an additional 4.00, add shrimp for an additional 7.00

VEGETARIAN PESTO

Rotini pasta sautéed with mushrooms, tomatoes, artichoke hearts, onions and peppers with our pesto sauce. 12.00

TORTELLINI PASTA

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

GORGONZOLA PASTA

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

NEW! ANDRIANA'S RAVIOLI

Ravioli with creamy garlic sauce and pesto. 13.50

SEAFOOD SPINACH

Shrimp, scallops, mussels, clams and sautéed spinach, served in a creamy garlic sauce with fettuccine noodles. 17.00

LOBSTER PASTA

Lobster, spinach, and cherry tomatoes in creamy garlic sauce. 18.00

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
- > Stuffed Mushrooms
- > Spinach Artichoke and Feta Dip
- > Saganaki (Additional \$2.00)
- > Greek Salad (Individual Salads)

SIDES (Choose two from our listing)

DESSERT > Baklava

ENTREES

Choose two \$15.00 (per person)
Choose three \$20.00 (per person)
Choose four \$25.00 (per person)
Choose five \$30.00 (per person)

- > Chicken Lemonati
- > Stifado
- > Christina's Chicken
- > Gyros and Garnishes
- > Falafel and Garnishes
- > Lamb Ribs
- > Shrimp Acropolis
- > Grilled Salmon
- > Chicken Gorgonzola Pasta
- > Gyro Gorgonzola Pasta
- > Chicken Tortellini
- > Gyro Tortellini

From the Grill

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. 19.50

CHRISTINA'S CHICKEN

Butterflied chicken breast topped with mushrooms, onions, smoked bacon bits and melted colby jack cheese. 14.00

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

CHICKEN FILET

Marinated, charbroiled butterflied chicken breast. 11.00

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.) 23.00

HOUSE SIRLOIN

A hand-cut 8 oz sirloin grilled to the temperature of your choice. 13.00

PORK CHOPS

French-cut pork chops slowly grilled to perfection for full flavor. One Chop 12.00 ▪ Two Chops 19.00

SALMON

Charbroiled and lightly seasoned salmon filet. 17.00

ZEUS

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

RACK OF LAMB

A tender rack of spring domestic lamb seasoned and charbroiled to the temperature of your choice. *Market Price

SIDE ITEMS

Roasted Potatoes 


Seasoned Rice 

Sautéed Green Beans

French Fries

Red Pickled Beets 

Three Bean Salad

Zucchini Squash Medley 

Broccoli 

Baby Bakers

Asparagus  (\$2.00 extra)

KABOBS


All of our kabobs 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)  18.00

FILET OF BEEF (Vodino)  16.00

VEGETABLE (Lahanika)  10.00

Sandwiches

ALL SELECTIONS 10.00 WITH A CHOICE OF ONE SIDE ITEMS

BURGER

Half-pound burger on a bun topped with colby jack cheese, tomato, onion and lettuce.

CHICKEN PARMESAN SANDWICH

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

GYRO SANDWICH

Blended beef and lamb carved to order and served with garnishes and tzatziki sauce in pita bread.

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.

BREADED PORK TENDERLOIN SANDWICH

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

BREADED FISH FILET SANDWICH

Hand-breaded fish filet served on a toasted bun with tartar sauce.

**OUR PRIVATE ROOMS ARE AVAILABLE UPON REQUEST
FOR PARTIES, BUSINESS MEETINGS, WEDDING RECEPTIONS,
FAMILY REUNIONS, GRADUATIONS OR ANY SPECIAL OCCASION!**

CATERING IS ALSO AVAILABLE.

ASK YOUR SERVER ABOUT GIFT CARDS

20% GRATUITY FOR PARTIES OF 6 OR MORE

WWW.ACROPOLISEVV.COM

LIKE AND FOLLOW US ON FACEBOOK, TWITTER, INSTAGRAM

Lunch

SERVED TUESDAY-FRIDAY 11 AM TO 3 PM

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. 7.50

VEAL CUTLET PARMIGIANA

Veal cutlet topped with our homemade marinara and herb sauce with mozzarella cheese served over fettuccine. 8.50

501 PASTA

Penne pasta tossed in Alfredo sauce and smoked bacon, topped with mozzarella cheese. 7.50

OLYMPIAN PASTA

Rotini pasta sautéed in pesto sauce with sun-dried tomatoes and black tiger shrimp. 8.50

CHEESE RAVIOLI

Cheese ravioli topped with marinara sauce and melted mozzarella. 8.00

SALADS

ADD TOPPINGS TO ANY SALAD

Grilled Chicken or Gyro 2.50

Shrimp or Salmon 4.00

GREEK SALAD

Mixture of iceberg and romaine lettuce, cucumbers, tomatoes, onions, peppers, olives and feta cheese. Topped with our homemade Greek dressing. 6.50

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. 6.50

HORIATIKI

Greek village salad with tomatoes, cucumbers, pepper, onions, feta cheese and olives, topped with our homemade Greek dressing. 7.00

CAESAR OF TROY SALAD

Romaine lettuce, feta cheese tossed with Caesar dressing and topped with Parmesan and homemade croutons. 6.50

GORGONZOLA WALNUT SALAD

Romaine lettuce and spring mix topped with candied walnuts, sun-dried cranberries, Gorgonzola cheese and balsamic vinaigrette dressing. 7.00

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. 9.50

COSTAS PORK CHOP

Char-broiled butterfly boneless pork chops marinated in au jus. 8.50

CHICKEN LEMONATI

Boneless chicken breast sauteed with mushrooms, artichoke hearts, Greek seasonings and tomatoes in a lemony cream sauce 7.95

CHRISTINA'S CHICKEN

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

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. 7.50

SOUVLAKI SANDWICH

Marinated pork with garnishes and Tzatziki sauce on pita bread. 7.50

ATHENIAN BURGER

½ lb. burger on a bun topped with colby jack cheese, lettuce, tomato and onion. 7.50

FALAFEL WRAP

Our delicious blend of ground chickpeas and spices, deep fried and served with tomato, onion, parsley and tahini sauce in tortilla wrap. 7.50

GBLT PITA

Crispy bacon strips, savory gyro meat, fresh tomatoes, and lettuce in a lightly toasted pita, topped with Tzatziki sauce. 7.50

GRILLED CHICKEN WRAP

Sliced grilled chicken breast with tomatoes and onions atop a creamy tahini spread in a tortilla wrap. 8.00

UNLIMITED SOUP & SALAD 8.00