THE ACROPOLIS RESTAURANT

LUNCH MENU

Keftethes Meatballs seasoned just right served in a Greek marinara sauce		\$5.95	
Saganaki* This flaming cheese appetizer dates back to ancient Greek festivals			
and is served with pita bread		\$9.00	
TIROPITA* Our delicious quiche-like pie mad	de with feta cheese and eggs		
layered with phyllo leaves and butter		\$5.50	
SPANAKOPITA* Similar lo Tiropita but with the	he addition of sauteed spinach		
and spring onions		\$6.50	
DOLMATHES* Grape leaves stuffed with rice then marinated in olive oil and lemon juice		\$6.00	
Tzatziki* Homemade yogurt dip made with grated cucumber, olive oil, fresh			
Lemon juice, exquisite house Greek seasonings and garlic served with pita bread		\$6.50	
Hummus* Homemade from garbanzo beans, tahini, olive oil and with a touch			
of garlic served with pita bread			
FETA CHEESE* Excellent quality Greek goat cheese served with pita bread		\$6.50	
PITA Bread* Grilled to perfection!		\$1.50	
ASSORTED COLD APPETIZER PLATE*		\$11.95	
A sampling of Dolmathes, Feta Ches	ese, Salonika peppers and Greek olives	·	
	PPETIZER PLATTER (VEGETARIAN UPON REQUEST)		
	es with a sampling of Keftethes, Spanakopita, Tiropita,		
	thes, Feta Cheese and Salonika peppers		
	tlong with Tzatziki and pita bread		
SMALL\$14.00	LARGE\$17.00		
· ·	<u>SOUPS</u>		
AVCHOLEMONO Our famous "Greek Chic			
AVGHOLEMONO Our famous "Greek Chicken Soup" made with fresh chicken broth, rice, whipped eggs and lemon juice.			
FAKES* Lentil soup with house seasoning			
Сир\$4.00	Bowl\$6.00		
	<u>SALADS</u>		
TRADITIONAL GREEK SALAD* made with lettue			
green bell peppers, Salonika pepper Greek dressing (Anchovies upon req	s and feta cheese served with our famous homemade quest)		
SMALL \$4.00	MEDIUM \$7.50 LARGE \$11.00		
ADD GYROS, CHICKEN OR PORK SOUVLAKI:			
	MEDIUM\$10.50 LARGE\$14.00		
GREEK HORIATIKI SALAD* made with tomatoe	es, cucumbers, onions, feta cheese		
and olives served with our delicious	homemade dressing\$9.00		
TRADITIONAL TOSSED SALAD* made with lette	uce, tomatoes and cucumbers served		
with your choice of our house Greek, Ranch or 1000 Island dressing			
SMALL \$4.00	MEDIUM\$6.00 LARGE\$9.00		
	* Extra Tzatziki Sauce \$0.75		

* DENOTES VEGETARIAN

THE ACROPOLIS RESTAURANT - LUNCH MENU ENTREES

<u> </u>	
CHICKEN SOUVLAKI Marinated chicken tenderloin seasoned, grilled & served on rice	\$9.00
Pork Souvlaki Marinated pork tenderloin seasoned, grilled & served on rice	
Gyros Blended beef and lamb, grilled & served with tzatziki on pita bread	\$9.00
CHICKEN SALTSA Seasoned chicken breast grilled with mozzarella cheese,	
smothered in marinara sauce and served on a bed of rice pilaf	\$10.50
ATHENIAN BAKED CHICKEN Our famous baked chicken marinated with house seasonings,	
olive oil and fresh lemon juice served on Wednesdays	\$9.00
CHOPPED SIRLOIN Fresh ground sirloin grilled and topped with onions	
SPAGHETTI WITH MARINARA SAUCE* Served with Greek Salad	
Spaghetti with Meat Balls Served with Greek Salad	\$9.50
<u>SANDWICHES</u>	·
Gyros, Chicken Souvlaki or Pork Souvlaki Sandwich served on pita bread with	
tzatziki, lettuce, tomatoes and onions	\$7.50
LAMB BURGER served on a buttered bun with choice of hummus, olives, onions and feta	
cheese or tzatziki, tomatoes, onions and feta cheese	\$9.00
Greek Veggie Sandwich* served on pita bread with tzatziki, lettuce, tomatoes,	
onions, bell peppers, Salonika peppers and feta cheese	\$7.50
Hamburger served on a buttered bun with lettuce, tomatoes, onions and mustard	
or mayonnaise	\$7.00
ADD CHEESE choice of Cheddar or Mozzarella	\$8.00
ACROPOLIS SPECIAL MEATBALLS in marinara sauce served on pita bread and	
topped with feta cheese, peppers and onions	\$7.50
* Extra Tzatziki Sauce \$0.75	
<u>DESSERTS</u>	
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, and eggs, milk and with that butter then layered between buttered	
phyllo leaves and served with that delicious warm honey syrup	\$4.00
Kourambiethes* The famous Greek wedding cookies made from butter and	
almonds and covered with powdered sugar	\$3.50
<u>BEVERAGES</u>	
Greek Coffee Strong black coffee sweetened to your taste	\$3.00
SODAS with one refill	\$2.00
HOT TEA OR COFFEE	\$2.00
HOMEMADE ICED TEA	\$2.00
Full Bar service available - ask your server for our list of beers & wine	

* DENOTES VEGETARIAN