

LUNCH SPECIALS AVAILABLE UNTIL 3 PM DAILY

PITAS AND SANDWICHES

Add Fries or oven potatoes for \$2.00. Cup of soup or Greek salad additional \$3.50

GREEK FETA CROUTE \$8- A wonderful, colorful and aromatic open hot sandwich of grilled vegetables atop crusted slices of bread
With feta cheese and chopped Kalamata olives.

GREEK SLIDERS \$9- 3 Miniature savory beefteki (burger) on brioche buns.

TRADITIONAL GYRO PITA \$9- Beef and lamb with Greek spices, onions, tomatoes and tzatziki on pita bread.

CHICKEN GYRO PITA \$9- Chicken breast with tzatziki, onions and tomatoes. Served on pita bread.

PORK SOUVLAKI \$9- Our Pork souvlaki grilled with Greek spices served on Pita bread with side of tzatziki.

OLYMPIAS KEFTEDES \$8- Delicious meatballs on a French roll or Pita bread smothered with grilled peppers, onions and mushrooms.

OLYMPIAS CHICKEN \$9- Grilled chicken breast oregano on a French roll or Pita with sautéed onions peppers and mushrooms.

OLYMPIAS STEAK \$13 Char grilled with sautéed onions peppers and mushrooms on a French roll or Pita.

ALEXANDERS STEAK \$13- Char Grilled beef tenderloin cutlets on open face Alexanders garlic bread.

CHICKEN FILET SANDWICH \$9 Chicken breast fried or Char-broiled on a French roll with mayonnaise lettuce and tomato.

Add \$1 for Pepper jack, Feta or Kasseri cheese.

LUNCH ENTREES

Add soup or Greek salad for \$3.50

Traditional

GYRO PLATTER \$14 A mixture of ground beef and lamb. Topped with onions, tomatoes and tzatziki.

DOLMATHES \$12- Grape leaves stuffed with a mixture of savory rice and lean sirloin ground beef. **J.O.** \$12

SPANAKOPITA (4) \$11- Mixture of spinach, feta cheese, onions and fresh herbs between filo dough. **J.O. (3)** \$11

BRAISED LAMB SHANK \$20- Braised lamb shank seasoned with garlic, rosemary, fresh lemon juice and oregano. Spinach rice and potato.

YOUVETZI \$20 Lamb shank marinated with wine herbs and spices, then oven baked with orzo pasta in tomato sauce

PASTA CORFU \$15- Charbroiled chicken breast seasoned with fresh garden herbs and topped with roasted garlic on a bed of angel hair pasta.

PASTICHIO \$13- Baked macaroni layered with sirloin ground beef topped with béchamel sauce. **J.O.** \$12

MOUSAKA \$13- Layers of potatoes and eggplant, ground beef and topped with béchamel sauce **J.O.** \$12

Chicken

ATHENIAN \$15- Tender chicken breast stuffed with pine nuts, spinach, feta cheese and fine fresh herbs. Served with oven potato.

OREGANATO \$15- Tender breast charbroiled with fresh herbs and spices. With lemon oregano potatoes and vegies. **J.O.** \$13

LEMONATO \$16- Tender breast with sautéed artichokes, mushrooms and capers, lemon butter wine sauce and angel hair pasta. **J.O.** \$13

Chargrilled

LAMB CHOPS \$22- Grilled lamb chops oven roasted potatoes and vegetables. \$25 with pan-seared garlic mushrooms.

SOUVLAKI (kebob) Beef \$23 **Chicken breast** \$16
Marinated with Greek herbs and spices skewered with bell peppers, onions, tomatoes and served over a bed of spinach rice.

SOUVLAKI PORK \$17 (The original Greek souvlaki) All meat seasoned with our own fresh herbs and spices. Char grilled. W/ rice and vegies.

Seafood

TILAPIA \$16- Fresh Tilapia filet broiled fresh vegetables lemon butter sauce. Served with Spinach rice or pasta and vegetable. **J.O.** \$13

SALMON FILET \$22- Fresh cold water salmon charbroiled, topped with capers, lemon butter wine sauce served with vegetables and potato.

FRIED SHRIMP \$20- Freshly breaded with Alexander's special mix and seasoned with aromatic spices. Served with French fries.

LUNCH FOR TWO \$28 (FOR ONE \$16)

A sampler dish with of pastichio, mousaka, dolmathes, keftethes, spanakopita, tyropita and gyro.

JACKIE ONASSIS (JO) HALF PORTIONS WITH SOUP OR SALAD

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SALADS

GREEK SALAD \$11- Small \$8

A combination of lettuce, tomatoes, cucumbers, onions, bell peppers, feta cheese, pepperoncini, Kalamata olives tossed with our special house dressing. (anchovies on request)

VILLAGE SALAD

(Greek Village Salad) \$12-small \$10.

Fresh cut tomatoes, cucumber, onions, olives, bell peppers pepperoncini peppers olive oil, oregano, feta cheese, and Kalamata olives.

(anchovies optional). Veg.

HEPHAISTION

Gyro or chicken \$16 both meats \$17-

Grilled chicken or our savory Gyro laid over mixed lettuce, cucumbers, tomatoes, peppers, crumbled feta cheese and Kalamata olives.

CASSANDRA \$19-

Charbroiled cold water salmon covers mixed lettuce, cucumber, tomatoes, onions, feta cheese, pepperoncini and capers.

ALEXANDER'S ROYAL \$18-

Grilled shrimp and scallop or Beef tenderloin over mixed lettuce, cucumbers, tomatoes, onions, feta cheese, pepperoncini, bell peppers and Pine nuts.

CEASER SALAD \$9 with CHICKEN \$16 with SHRIMP \$18

SMALL GREEK SALAD AND SOUP \$11



SOUPS

Cup \$5 Bowl \$9

AVGOLEMONO SOUP:

A traditional, Greek chicken soup made with a last minute addition of eggs to enrich and thicken as well as lemon juice to give sharpness.

The result is both refreshing and nourishing.

LENTIL SOUP:

Hearty meatless recipe rich in aroma of roasted garlic and red wine vinegar. (V)