



## ALEXANDER THE GREAT DINNER MENU

Available all day

### SPECIALTY DRINKS

#### **Mastiha Sour \$12**

An Alexander's exclusive! Aromatic Greek Mastiha from Chios. Fresh squeeze lemon, Syrup, and Bitters. Light, fruity and refreshing.

#### **Worlds Greatest Cosmopolitan \$12**

Grey Goose La Orange, Cointreau, Cranberry juice

#### **Greek Watermelon Martini \$12**

Grey goose Vodka, Watermelon Schnapps, Feta stuffed olives

#### **Ouzo Drop \$12**

Ouzo, Triple Sec, Limoncello

#### **Tropical winter Martini \$12**

Malibu Rum, milk Fresh Banana, Ice

#### **Santorini Sunset Martini \$12**

Mastiha, Grey goose, Triple sec, Cranberry, Pineapple

#### **Alexander Mimosa \$14**

LaMarca Prosecco Split, Grand Marnier, Orange Juice

#### **Raspberry Caipirinha \$12**

Grey goose, Frozen Raspberries, Sugar.

#### **Alexander's Margarita \$14**

Patron Tequila, Tsipouro, Triple Sec, Lime and Splash Orange Juice.

#### **Tiramisu Martini \$12**

Grey Goose Vodka, Godiva Dark Liqueur,

#### **Lush Cocktail \$14**

LaMarca Prosecco Split, Triple Sec, Chambord.

#### **Caramel Apple Martini \$14**

Grey Goose, Apple Schnapps, Butterscotch Schnapps

### TO OUR GUESTS:

**For split orders add \$4.00 per dish.**

**FRIDAY. and SATURDAY. (7pm to 9:30pm)\$20.00 MINIMUM charge per guest.**

**Parties of 6 and above gratuity added by server 20%.**

**Customary gratuity is 16% to 25%**

Note Company policy: Guests have the unrestricted right to determine the final amount of gratuity.

<http://www.alexanderthegreat.cc> Email: [info@alexanderthegreat.cc](mailto:info@alexanderthegreat.cc)  
Facebook Alexanderthegreat/Houston

## WHITE WINE

### BLEND

Glass/bottle

<b>Apelia</b> (Gr) House	8	32
<i>Un-oaked dry is fresh and flavorful with a fruity bouquet and light crisp finish.</i>		
<b>Tsantali Agioritikos</b> (Gr.)	49	
<i>Made by the monks of Agion Oros.</i>		
<b>Oenodea Malagousia</b> , Moscato, Sauvignon Blanc	10	40
<i>Un-oaked, rich bouquet of flowers and ripe white fruit, full body, balanced acidity, and a long finish.</i>		
<b>Sauvion Vouvray</b> (Fr)	39	
<i>Medium-dry wine soft with gentle flavors of apricots and honey.</i>		
<b>ASSYRTICO</b>		
<b>Chateau Jullia</b> (Gr)	13	50
<i>Un-oaked dry white has a delicate floral bouquet with delicious citrus flavors, mineral overtones and a crisp finish.</i>		
<b>Santorini</b> (Gr.)	69	
<i>Citrus and mineral notes. Indigenous grape Assyrtico flavors.</i>		
<b>MOSCHOFILERO</b>		
<b>Kyklos</b> (Gr)	36	
<i>A fresh, elegant wine, with balanced acidity, pleasant, refreshing style with a refined long finish.</i>		
<b>Mantinia</b> (Gr)	9	36
<i>This lovely wine has very pure fruit flavors with hints of peach and tropical fruit. A good match for fish and seafood, white meats, salads and appetizers.</i>		
<b>PINOT GRIZIO</b>		
<b>Mezzacorona</b> (It.)	8	32
<i>Aromatic crisp green apple mineral and honeysuckle notes</i>		
<b>SAUVIGNON BLANC</b>		
<b>Santiago Ridge</b> (Chile)	8	32
<i>Crushed black fruit w/ dominance by blackberry and boysenberry, crème de cassis, black currant foliage, vanillin.</i>		
<b>RETSINA</b>		
<b>Kourtaki Retsina</b> (Gr)	8	32
<i>Fresh and rich on the palate, the wine develops the characteristics of the Savatiano grape, with the development of a piney flavor.</i>		
<b>RIESLING</b>		
<b>Bergmann Riesling Auslese</b> (Ger)	32	
<i>Sweet, viscous wine. Hints of tropical fruit, nectarine, melon and pineapple</i>		
<b>CHARDONNAY</b>		
<b>Canyon Road</b>	8	32
<b>Athena</b> (Cal)	9	36
<i>Lovely restrained fruit with a well defined balance between fruit, secondary characters and finely integrated oak.</i>		
<b>ROSE</b>		
<b>Apelia Roditis</b> (Gr)	8	28
<i>A nice rose colour, a fine bouquet of strawberries, and with a light, fresh taste on the palate. Food/ Serving : To accompany light summer dishes.</i>		
<b>Whispering Angel</b> (Fr)	49	
<i>Fresh red berry fruit characteristics with a floral nose.</i>		
<b>WHITE ZINFANDEL</b>		
<b>Beringer</b> (Cal.)	8	28
<b>MOSCATO</b>		
<b>Langetwins</b> (Cal)	8	32
<i>Classic light Moscato with natural sweetness and crisp acidity.</i>		
<b>SPARKLING WINES</b>		
<b>La Marca Prosecco</b>	36	
<b>La Marca Prosecco Split</b>	12	
<b>Moet &amp; Chandon Imperial</b> (Fr)	120	
<i>Well-balanced. Flavors of light toast, Gala apple, honey and ginger, with smoke and mineral notes underscoring hints of tropical pineapple and tangerine fruit.</i>		

## RED WINES

### BLEND

Glass/bottle

<b>Apelia Red</b> (Gr) House	8	32
<i>Dry, no wood ageing, plummy and spicy notes, firm finish.</i>		
<b>Tsantali Makedonikos</b> (Gr)	36	
<i>Ripe red fruit emerge, as do red currant aromas. Soft tannins</i>		
<b>Oenodea</b> (Gr) Cab/Agiorgitico/Syrah	10	40
<i>Full bodied Cabernet Sauvignon (Gr) and Syrah</i>		
<b>Ktima Voyagis</b> Xynomavro/merlot/Cab. (Gr)	48	
<i>Complex nose, combines the different characters of the varieties, cask and aging. The palate is soft at first, then structured and rich, fragrant and long lasting.</i>		
<b>Amethystos</b> (Gr) Cab./Merlot/Agiorgitico	14	55
<i>Red Forest fruits w/ blackberry &amp; gooseberry aged in French oak</i>		
<b>AGIORGITICO</b>		
<b>Nemios Oenos</b> (Gr)	36	
<i>Aromas of small forest fruits delicate body with long aftertaste oak barrel.</i>		
<b>Kyklos</b> (Gr)	33	
<i>Deep red, color and a rich fresh aroma of fruits like plum and blackberry. Round and pleasant wine, with a velvety taste, good balance.</i>		
<b>PINOT NOIR</b>		
<b>Stemmari</b> (It)	9	36
<i>Delicate tannins. Fruity taste of berries</i>		
<b>MERLOT</b>		
<b>J. Lohr</b> (Cal)	10	40
<i>Cherries cola pomegranate and rhubarb pie. Notes from charred oak barrels.</i>		
<b>CABERNET SAUVIGNON</b>		
<b>Canyon Road</b> (Cal)	8	32
<i>A delicious oaked wine that finishes smooth and supple, enjoy with barbecued meats and hearty pasta dishes.</i>		
<b>J. Lohr</b> (Cal)	10	40
<i>Red-purple in color. Fruit aromas are black cherry, plum and blueberry accented with a barrel bouquet of toasted pastry, dark caramel and vanilla.</i>		
<b>Chateau St Jean</b> (Cal)	40	
<i>Rich and smooth, full bodied Cabernet with well balanced flavors of blackberries, plums and a hint of anise.</i>		
<b>Estate Hatzimichalis</b> (Gr)	49	
<i>Deep red color Elegant bouquet with notes of blackcurrants, blackberries, cassis, spices and perfumed smoke.</i>		
<b>Amethystos Cava</b> (Gr)	85	
<i>Full bodied and powerful, with firm tannins, generous fruit and high acidity in perfect balance.</i>		
<b>MALBEC</b>		
<b>Tieras Viejas</b> (Arg)	9	36
<i>Fruity and refreshing, lively with a slight bite that pleasantly adds to its rich and buttery character.</i>		
<b>Zuccardi</b> (Arg)	36	
<i>Intense aromas of red and black fruit and cassis, raisins, dried figs and blueberry jam. French oak . Long finish</i>		
<b>RED ZINFANDEL</b>		
<b>Cline</b> (Cal)	32	
<i>Dark berry flavors incl. black cherry &amp; strawberry. Spice notes, a lasting finish of vanilla from oak aging and firm, supple tannins add complexity.</i>		
<b>CHIANTI</b>		
<b>Villa Trasqua Evoluto</b> (Classico) (It)	49	
<i>95% Sangiovese, 5% Colorino und Malvasia nera Well-structured with firm balanced tannins and refreshing acidity</i>		
<b>DESERT</b>		
<b>Patras Mavrodaphne</b> (Gr)	8	30
<i>World renown liquor wine. Honey sweet, elegant and sexy curves.</i>		

## **SALADS AND SOUPS (ΣΑΛΑΤΕΣ ΚΑΙ ΣΟΥΠΕΣ)**

**GREEK SALAD** \$12 Lettuce, tomato, cucumber, onions, bell pepper, feta cheese, and Kalamata olives with house dressing (anchovies upon request).

**GREEK VILLAGE SALAD (Χωριάτικη)** \$13 Tomatoes, cucumbers, bell peppers, onions pepperoncini, olive oil, oregano, feta cheese, Kalamata olives (anchovies upon request).

**HEPHAISTION SALAD** \$17 Greek salad topped with grilled chicken or our savory gyro

**CASSANDRA SALAD** \$21 Greek Salad with capers and cold water Salmon

**ALEXANDER'S ROYAL SALAD** \$20 Our Greek salad topped grilled shrimp, a scallop and pine nuts.

**CEASER SALAD** \$12.00 with chicken breast \$17 with Shrimp \$20 Salmon \$21

### ~~~~~**SOUP**~~~~~

**LENTIL** cup \$6/ bowl \$10 Hearty meatless recipe rich in aroma of roasted garlic and red wine vinegar.

**AVGOLEMONO Cup** \$6/**Bowl** \$10 Chicken broth with orzo and beaten eggs to enrich and thicken, as well as lemon juice to give sharpness.

For split orders add \$4 per dish

## **COLD APPETIZERS AND DIPS (ΟΡΕΚΤΙΚΑ)**

**HUMMUS** \$8 Topped with feta cheese, capers and red onions.

**TARAMA** \$8 Red caviar whipped with lemon juice and olive oil. A traditional Greek fisherman's favorite.

**TZATZIKI** \$8 This special Greek yogurt and cucumber dip is mixed with finely chopped garlic.

**ROASTED EGGPLANT SALAD** \$8 Diced roasted eggplant mixed with onions, roasted garlic, fresh tomatoes, parsley and fresh squeezed lemon juice.

**TYROKAFTERI** \$8 Feta cheese, and cream cheese, blended with a mixture of fresh mildly spicy peppers, and olive oil

**GREEK CHEESE PLATE** \$10 (Feta, or Kefalograviera, or Kasseri.)

**MIXED DIP** \$17 (Hummus, Tarama, Tyrokafteri, Eggplant salad \$17

### **SAMPLER** (for two \$27) (for three \$39) (for one \$15)

An assortment tyropita, spanakopita, keftethes, dolmades, feta cheese, tarama, Kalamata olives, tomatoes and cucumbers.

## **HOT PLATES (Appetizes)**

**SAGANAKI OUZATO Flambé** Large \$13 Sharp Greek cheese flambéed at your table.

**FETA SAGANAKI** \$10 Lightly flowered and pan seared

**HALUMI CHEESE** \$12 Pan seared Fresco type cheese from Cyprus made from a blend of sheep and goat milk.

**SPANAKOPITA** \$8 Leaf spinach with feta cheese and herbs rolled and baked in filo dough.

**TYROPITA** \$8 Cheese puffs with feta cheese rolled and baked in filo dough.

**FRIED ZUCCHINI or EGGPLANT** \$9 Lightly floured slices.

**DOLMATHES** \$10 Grape leaves stuffed with rice, ground beef and fresh garden herbs. Served with a zesty egg lemon sauce.

**KEFTETHES** (Meatballs) \$10 Lean meatballs mixed with fresh herbs and spices sautéed and served with a savory tomato sauce.

**KALAMARI** \$12 Ocean-fresh calamari fried or sautéed with our special herb butter and wine sauce: Specify fried or sautéed.

**MUSSELS** \$12 Pan seared mussels with garlic, lemon, butter, wine and fresh herb sauce or savory tomato sauce upon request.

**OCTOPUS** \$16 An Islander's delicacy. Charbroiled.

**SHRIMP SAGANAKI** \$16 Jumbo shrimp sautéed in butter, white wine, garlic, onion, tomato, peppers, feta cheese and lemon.

**FRUIT OF THE SEA** \$16 Fresh shrimp, scallops, calamari, artichoke hearts, scallions, garlic, sautéed in lemon butter wine sauce. Garnished with capers and fresh parsley.

**ZUCHINI FRITTERS** \$10 Feta and cream cheese, zucchini, dill, mint on Tzatziki.

**GRILLED LAMB CHOPS** \$18 center cut marinated with fresh herbs and spices.

## TRADITIONAL (ΛΑΙΚΑ)

### Choice of soup or salad add \$4.00

- GYRO PLATTER** \$15 A mixture of ground beef and lamb. Topped with onions, tomatoes and tzatziki. Oven potatoes.
- PASTICHIO** \$16 Baked macaroni, ground beef with fresh herbs and spices, béchamel sauce. Side vegetable.
- MOUSAKA** \$17 Layers of eggplant, potatoes lean sirloin ground beef, fresh herbs and spices, béchamel sauce. Side vegetable.
- DOLMATHES** \$16 Savory rice and sirloin ground beef bursting with herbs and spices rolled in Grape leaves. Side vegetables
- YOUVETZI** \$22 Lamb shank marinated in a blend of wine herbs and spices, then oven baked with orzo pasta in tomato sauce.
- BRAISED LAMB SHANK** \$22 Seasoned with garlic, rosemary, fresh lemon juice, and oregano. Rice and oven potatoes
- LAMB SHANK KOKINISTO** \$22 Braised lamb shank in a light aromatic tomato sauce. Pasta only or rice and green beans

### **ROYAL FEAST** For 1(\$21) for 2(\$40) for 3(\$59)

A sampler dish with pastichio, mousaka, dolmades, keftethes, spanakopita, gyro, tyropita, and oven-roasted potatoes.

### **ALEXANDER'S SIGNATURE DISH:**

#### **MIXED GRILL** \$47

Incredible combination of the best dishes in this menu including: Half a rack of lamb spiced with fresh rosemary, mint leaves, garlic, and oregano, three colossal grilled shrimp and one grilled quail. Served with sautéed pearl onions and sun-dried tomatoes in a red wine sauce.

### GRILLED (ΨΗΤΑ) Choice of soup or salad add \$4.00

#### **SOUVLAKI (Shishkebob) Beef Tenderloin -\$24 or Chicken breast-\$19**

Marinated with herbs and spices skewered with bell peppers, onions, tomatoes and served over a bed of spinach rice.

#### **PORK SOUVLAKI** \$19 Skewered pork with our own mixture of herbs and spices served with spinach rice. And potato.

#### **RIBEYE STEAK** \$28 12 oz. U.S.D.A. choice Rib eye steak with vegetable and oven browned potato.

Sautéed mushrooms in butter wine sauce for an additional \$3

#### **YAYA'S PORK TENDERLOIN** \$19 Pork tenderloin rolled with fresh asparagus and a delightful mixture of cheeses.

Topped with demy-glaze sauce and sprinkled with diced pimento and roasted pine nuts. Side potato

#### **LAMB CHOPS** \$33 Spiced with fresh rosemary, mint leaves, garlic and oregano. Charbroiled Asparagus and pot.

#### **RACK OF LAMB** \$41 Spiced with fresh rosemary, mint leaves, garlic and oregano. Charbroiled. Asparagus and potato.

Sautéed mushrooms in butter wine sauce for an additional \$3

#### **KATSIKAKI (Cabrito)** \$23 Oven baked and served with lemon oregano potatoes and manouri cheese.

#### **PORK CHOP** \$20 10 oz frenched center cut pork chop rubbed with our special seasoning. Served w/veg and potato.

### SIDES

Oven roasted potatoes, baked orzo pasta in tomato sauce, fench fries, spinach rice, or broccoli and carrot \$4,

Green beans in tomato sauce, asparagus, or Greens (Horta) in season \$5.

Fettuccini \$10 Angel hair pasta \$9 Spaghetti \$9

Sautéed mushrooms in a butter wine sauce \$4, 2Pitas \$1.50

### SAUCES

**Minoan:** Fresh parsley, garlic, basil, white wine, fresh squeezed lemon. Blended with extra virgin olive oil.

**Alexander:** Broth of boiled fresh seafood, white wine, pepper, lemon, and butter

**Lemon Butter:** Butter, lemon, garlic, salt, pepper, oregano.

**Béchamel:** An outstanding baked white cream sauce.

**Aegean:** Olive oil, oregano, lemon, garlic.

### **FOWL (ΠΙΘΝΑ) Choice of soup or salad add \$4**

**ATHENIAN CHICKEN** \$19 Chicken breast stuffed with spinach, and feta cheese pine nuts and fresh herbs.

**YAYA'S CHICKEN** \$19 Grilled chicken breast stuffed with fresh asparagus and a mixture of Greek cheeses. Topped with demy-glaze sauce, diced pimento and roasted pine nuts. With vegetables and oven potato.

**CHICKEN LEMONATO** \$19 Chicken breast sautéed with artichokes, mushrooms and capers in lemon butter wine Sauce. With angel hair pasta.

**CHICKEN OREGANATO** \$19 Charbroiled chicken breast with oven-roasted lemon oregano potatoes and vegetable.

**QUAIL (CHARBROILED)** (2pc.) \$19 Marinated with fresh herbs in a delicious red wine sauce with spinach rice. Sautéed mushrooms in butter wine sauce for an additional \$3

### **PASTA (ΖΥΜΑΡΙΚΑ) Choice of soup or salad add \$4**

**MAKARONADA** (Classic Pasta) \$13 Spaghetti or angel hair sautéed in your choice butter or olive oil and roasted garlic, sprinkled with Parmesan cheese. Served with tomato sauce. With keftethes or meat sauce \$17

**PIREAEUS PASTA** \$17 Pan seared mussels with garlic lemon butter and wine sauce. Served on a bed of angel hair pasta.

**PASTA CORFU** \$17 Charbroiled chicken breast seasoned with fresh herbs, roasted garlic, sautéed mushrooms over angel hair pasta.

**KALAMATA PASTA** \$16 Vegetables of the season, sautéed onions, roasted garlic, Kalamata olives and feta over spaghetti.

**AEGEAN PASTA** (Seafood) \$21 Angel hair pasta overlaid with shrimp, scallops, mussels and calamari sautéed with garlic and fresh herbs.

**SEAFOOD MEDLEY** \$21 Grilled Portobello mushroom atop pita bread, centered around angel hair pasta, topped with pan-seared, diced snapper filet, scallop, shrimp, vegetables, and sprinkled with graviera cheese.

### **VEGETARIAN Coice of soup or salad add \$4**

**GRILLED VEGETARIAN** \$17 Grilled Vegetables of the season two spanakopites roasted lemon oregano potatoes choice of a scoop of Hummus or our delicious eggplant salad topped with feta cheese.

**PYRAMOUS VEGETARIAN** \$16 Grilled Portobello mushroom atop pita bread, centered around angel hair pasta, topped with pan seared, diced tomatoes, onions, garlic, bell peppers sprinkled with graviera cheese.

### **AEGEAN SEAFOOD COMBINATION \$43**

Oceanic treat for seafood lovers. Combination of four (4)jumbo mussels, two (2) jumbo grilled shrimp, two (2) diver's select scallops, and the freshest snapper filet, sautéed calamari and artichokes in lemon butter and wine sauce.

### **SEAFOOD (ΘΑΛΑΣΣΙΝΑ) Choice of soup or salad add \$4**

**MINOAN SHRIMP** \$24 Six jumbo shrimp broiled in Aegean sauce served on spinach rice.

**SHRIMP SAGANAKI** \$25 Jumbo shrimp sautéed in white wine butter and garlic. Then baked with onion, ripe crushed tomato, peppers and feta cheese..

**KING ALEXANDER SHRIMP** \$24 Four fresh jumbo shrimp stuffed with crabmeat and herbs surrounding a charbroiled giant divers' select scallop and served on a thin bed of angel hair pasta with Alexander Sauce.

**SALMON FILETO** \$24 Fresh cold water salmon charbroiled and served with lemon butter wine sauce and capers.

**STUFFED FLOUNDER** \$26 Whole fresh flounder butterflied and stuffed with a mouthwatering crabmeat mixture. Garnished with garlic roasted shrimp.

**SNAPPER FILETO** \$27 Fresh broiled snapper filet, served with Aegean sauce and spinach rice.

**SNAPPER ALA GEORGIO** \$28 Snapper filet sautéed with shrimp, scallop and a blend of mushroom, artichoke, scallion in a lemon butter wine sauce.

**WHOLE BABY SNAPPER** mkt. price Charbroiled bone in or boneless fresh baby red snapper with Aegean sauce.

For split orders add \$4 per dish

## **DESSERTS**

### **Baklavas 7**

World famous! Layers of Filo dough and roasted walnuts Drenched with cinnamon flavored honey syrup.

### **Galaktoboureco 7**

Lemon flavored Semolina Custard between layers of Fillo dough immersed with a Light Honey Syrup.

### **Tiramisu 7**

Ladyfinger cookies soaked in espresso and coffee liquor layered with mascarpone cheese folded in whipped cream and dusted with chocolate cocoa powder.

### **Chocolate Cake 9**

Rich all chocolate cake with chunks of cheesecake.

### **Spumoni 7**

A blend of pistachio, chocolate and cherry ice cream topped with whipped cream.

### **Never on Sunday 7**

Fine vanilla ice cream smothered with chunks of our home made Baklava topped with whipped cream and just a light touch of chocolate syrup.

### **Baklava Cheesecake 8**

Homemade cheese cake topped with our Baklava ingredients.

## **SOFT BEVERAGES**

### **Fountain drinks**

Pepsi, Pepsi 0, Sierra Mist, Dr. Pepper, Pink Lemonade, Cranberry.

### **Unsweetened Ice Tea or Raspberry Ice Tea**

### **Juices**

Apple, Orange, Pineapple, Grapefruit, and Tomato. (no refills)

### **COFFEE BAR**

Greek, Espresso, Cappuccino, Frappe, Late, Freddo Cappuccino, Freddo espresso. American, Regular brewed.

### **Mineral water and Sparkling mineral water..**

Sparkling 500 ml or liter \*\*\*\*\* Natural spring 500ml or liter

A suggested gratuity of 15% - 25% is customary. The amount of gratuity is always discretionary. \*Caution: There may be small bones or shell in some fresh fish and shellfish. Wines and various foods contain sulphites. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness. We are not responsible for an individual's allergic reaction to our food.