



ALEXANDER THE GREAT

<http://www.alexanderthegreat.cc> Email: info@alexanderthegreat.cc
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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.

Fri.. and Sat. evenings (7 pm to 9:30 pm) \$15.00 minimum charge for persons not dining.

Parties of 6 and above gratuity added by server 18%. Customary gratuity minimum is 16%

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

COLD APPETIZERS AND DIPS (OPEKTIKA)

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 spicy peppers, and olive oil

FETA CHEESE PLATE \$9

MIXED CHEESE PLATTER FOR (2) \$9 FOR (4) \$17

MIXED DIP \$17

Hummus, Tarama, Tzatziki, Eggplant salad.

SAMPLER (for two \$26) (for 3 \$36) (for one \$15)

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

All appetizers come with pita. Extra pita \$.50 ea.

HOT APPETIZERS

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.

SAGANAKI OUZATO \$12 Sharp Greek cheese flambéed at your table.

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

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 \$15 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.

SIDE ORDERS

Oven Roasted Potatoes \$4, Spinach Rice \$4, Pita \$1.00 Vegetable in season \$4,

Green beans in tomato sauce \$5, Asparagus \$5, Pasta \$5, Greens (Horta) in season \$5.

Sautéed mushrooms in wine sauce \$4

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.

TRADITIONAL (ΛΑΙΚΑ)

Choice of soup or salad

GYRO PLATTER \$17 A mixture of ground beef and lamb. Topped with onions, tomatoes and tzatziki.

PASTICHIO \$17 Baked macaroni layered with ground beef. Seasoned with fresh herbs and spices topped with béchamel sauce.

MOUSAKA \$18 Layers of eggplant and potatoes with lean sirloin ground beef, fresh herbs and spices topped with béchamel sauce.

DOLMATHES \$17 Grape leaves stuffed with a mixture of savory rice and lean sirloin ground beef bursting with herbs and spices.

YOUVETZI \$24 Lamb shank marinated in a blend of wine herbs and spices, then oven baked with orzo pasta in tomato sauce.

BRAISED LAMB SHANK \$24 Braised lamb shank seasoned with garlic, rosemary, fresh lemon juice, and oregano.

LAMB SHANK KOKINISTO \$24 Braised lamb shank in a light aromatic tomato sauce. With Spaghetti or Rice.

ROYAL FEAST For 1(\$22) for 2(\$41) for 3(\$60)

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

ALEXANDER'S SIGNATURE DISH:

MIXED GRILL \$50

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

SOUVLAKI (Shishkebob) Beef Tenderloin -\$25 or **Chicken breast**-\$21

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

PORK SOUVLAKI \$21 Skewered pork with our own mixture of herbs and spices served with spinach rice.

RIBEYE STEAK \$28 12 oz. U.S.D.A. choice Rib eye steak with roasted garlic mushrooms.

YAYA'S PORK TENDERLOIN \$21 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.

LAMB CHOPS \$35 Spiced with fresh rosemary, mint leaves, garlic and oregano. Charbroiled.

Served with roasted garlic mushrooms.

RACK OF LAMB \$45 Spiced with fresh rosemary, mint leaves, garlic and oregano. Charbroiled.

Served with roasted garlic mushrooms.

KATSIKAKI (Cabrito)\$25 Oven baked and served with oven browned oregano and lemon potatoes and manouri cheese.

PORK CHOP \$21 A10 oz frenched center cut pork chop rubbed with our special seasoning char grilled.

SALADS AND SOUPS (ΣΑΛΑΤΕΣ ΚΑΙ ΣΟΥΠΕΣ)

GREEK SALAD \$11 Lettuce, tomatoes, cucumbers, onions, bell peppers, feta cheese, anchovies and Kalamata olives with house dressing.

GREEK VILLAGE SALAD (Χωριάτικη) \$14 Tomatoes, cucumbers, bell peppers, onions and pepperoncini olive oil, oregano, feta cheese, Kalamata olives (anchovies upon request).

HEPHAISTION SALAD \$16 Greek salad topped with grilled chicken or our savory gyro

CASSANDRA SALAD \$19 Salad topped with cold water Salmon

ALEXANDER'S ROYAL SALAD \$19 Our Greek salad topped grilled shrimp, a scallop and pine nuts.

CEASER SALAD with chicken breast \$16 with Shrimp \$19

~~~~~**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.

FOWL (ΠΙΤΗΝΑ) Choice of soup or salad

ATHENIAN CHICKEN \$21 Chicken breast stuffed with spinach, and feta cheese pine nuts and fresh herbs.

YAYA'S CHICKEN \$21 Grilled chicken breast stuffed with fresh asparagus and a mixture of Greek cheeses. Topped with demy-glaze sauce, diced pimento and roasted pine nuts .

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

CHICKEN OREGANATO \$18 Charbroiled chicken breast with oven-roasted lemon oregano potatoes and vegetable.

QUAIL (CHARBROILED) (2pc.) \$20 (3pc.) \$26 Marinated with fresh herbs in a delicious red wine sauce. Served with roasted garlic mushrooms and spinach rice.

PASTA (ΖΥΜΑΡΙΚΑ) Choice of soup or salad

MAKARONADA (Classic Pasta) \$14 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 \$18

PIREAEUS PASTA \$18 Pan seared mussels with garlic lemon butter and wine sauce. Served on a bed of angel hair pasta.

PASTA CORFU \$18 Charbroiled chicken breast seasoned with fresh herbs, roasted garlic, sautéed mushrooms over angel hair pasta.

AEGEAN PASTA (Seafood) \$24 Angel hair pasta overlaid with shrimp, scallops, mussels and calamari sautéed with garlic and fresh herbs.

KALAMATA PASTA \$17 Vegetables of the season sautéed onions, roasted garlic, Kalamata olives and feta over spaghetti.

VEGETARIAN Choice soup or salad

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 \$17 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.

SEAFOOD MEDLEY \$19 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.

AEGEAN SEAFOOD COMBINATION \$45

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

MINOAN SHRIMP \$25 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 \$25 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 \$26 Fresh cold water salmon charbroiled and served with lemon butter wine sauce and capers.

STUFFED FLOUNDER \$28 Fresh filet of flounder stuffed with a mouthwatering crabmeat mixture. Garnished with garlic roasted shrimp.

SNAPPER FILETO \$29 Fresh broiled snapper filet, served with Aegean sauce and spinach rice.

SNAPPER ALA GEORGIO \$29 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.

DESSERTS

Baklavas 6

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

Galaktoboureco 6

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

Kataifi 6

Roasted walnuts and almonds rolled up in shredded fillo baked and drenched with a cinnamon 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.7

Rich all chocolate cake with chunks of cheesecake.

Spumoni 7

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

Chocolate Raspberry Torte 7

Fresh Raspberry in the center of silky smooth vanilla ice cream covered with fine chocolate and 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 7

Homemade cheese cake infused with our Baklava ingredients.

SOFT BEVERAGES

Fountain drinks

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Pink Lemonade, Cranberry Juice Drink,

Juices

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

COFFEE BAR

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

Mineral water and Sparkling mineral water..

A suggested gratuity of 15% - 20% 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.

WHITE WINE

BLEND

Glass/bottle

Apelia (Gr) House	8	32
Tsantali Agioritikos (Gr.) <i>Made by the monks of Agion Oros.</i>	49	
Assyrtico Santorini (Gr.) <i>Citrus and mineral notes. Indigenous grape Assyrtico flavors</i>	10	40
Enipios Roditis Assyrtico (Gr) <i>Fairly cool nose, citrus and pomaceous fruit, fresh herbs and spices.</i>	42	
Oenodea Malagousia , Moscato, Sauvignon Blanc <i>Un-oaked, rich bouquet of flowers and ripe white fruit, full body, balanced acidity, and a long finish.</i>	10	40

MOSCHOFILERO

Kyklos (Gr) <i>A fresh, elegant wine, with balanced acidity, pleasant, refreshing style with a refined long finish.</i>	9	36
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PINOT GRIZIO

Mezzacorona (It.) <i>Aromatic crisp green apple mineral and honeysuckle notes</i>	8	32
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SAUVIGNON BLANC

Cevichi (Cal) <i>Accented with lemon, tangerine and melon notes. Soft herbal</i>	9	33
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Santiago Ridge (Chile) <i>Crushed black fruit w/ dominance by blackberry and boysenberry, crème de cassis, black currant foliage, vanillin.</i>	36	
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William Cole Colombine Reserve (Chile) <i>Black berries, plums, toast and a hint of eucalyptus</i>	30	
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RETSINA

Kourtaki Retsina (Gr) <i>Fresh and rich on the palate, the wine develops the characteristics of the Savatiano grape, with the development of a piney flavor.</i>	8	32
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RIESLING

Bergmann Riesling Auslese (Ger) <i>Sweet, viscous wine. Hints of tropical fruit, nectarine, melon and pineapple</i>	32	
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CHARDONNAY

Estrada Creek (Cal) <i>Bouquet of green apple pear and citrus</i>	8	32
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ROSE WINE

Driopi Rose (Gr) <i>Rich, fruity and crispy taste, with the characteristic of cherry marmalade</i>	45	
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Apelia Roditis (Gr) <i>Dry light rose wine</i>	8	28
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WHITE ZINFANDEL

Beringer (Cal.)	8	28
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MOSCATO

Langetwiins (Cal) <i>Classic light Moscato with natural sweetness and crisp acidity.</i>	8	32
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SPARKLING WINES

La Marca Prosecco	36	
La Marca Prosecco Split	12	

CHAMPAGNE

Moet & Chandon Imperial (Fr) <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>	120	
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RED WINES

BLEND

Glass/bottle

Apelia Red (Gr) House	8	32
Tsantali Makedonikos (Gr) <i>Ripe red fruit emerge, as do red currant aromas. Soft tannins</i>		36
Oenodea (Gr) Cab/Agiorgitico/Syrah <i>Full bodied Cabernet Sauvignon (Gr) and Syrah</i>	10	40
Ktima Voyagis Xynomavro/merlot/ Cab. (Gr) <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>		48
Amethystos (Gr) Cab./Merlot/ Agiorgitico <i>Red Forest fruits w/ blackberry & gooseberry aged in French oak</i>		49

AGIORGITICO

Calliga Rubis (Gr) <i>Dry red medium bodied with light tannins. Hints of blackberries and Honey. Unoaked.</i>		33
Mythic River (Gr) <i>Aromas of small forest fruits delicate body with long aftertaste</i>		36
Kyklos (Gr) <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>		33

Biblia Chora BB (Gr) <i>Pronounced bouquet of black fruits, ripe plum, black cherry and dried herbs. Gentle tannins and finishes</i>		48
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PINOT NOIR

Stemmari (It) <i>Delicate tannins. Fruity taste of berries</i>	9	36
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MERLOT

J. Lohr (Cal) <i>Cherries cola pomegranate and rhubarb pie. Notes from charred oak barrels.</i>	10	40
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Mandolin (Cal) <i>Ripe cherry fruit hints of spice and vanilla from nicely integrated oak</i>		33
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CABERNET SAUVIGNON

J. Lohr (Cal) <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>	10	40
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Estate Hatzimichalis (Gr) <i>Deep red color Elegant bouquet with notes of blackcurrants, blackberries, cassis, spices and perfumed smoke.</i>		49
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Amethystos Cava (Gr) <i>Full bodied and powerful, with firm tannins, generous fruit and high acidity in perfect balance.</i>		85
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MALBEC

Tercos (Arg) <i>Fresh and Jammy with bright wild cherry fruit tones no tannins.</i>	9	36
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Ricardo Santos El Malbec (Arg) <i>Deep brilliant purple color. Full flavor dark cherries, plums and chocolate.</i>		45
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RED ZINFELDEL

Cline (Cal) <i>Dark berry flavors incl. black cherry & strawberry. Spice notes, a lasting finish of vanilla from oak aging and firm, supple tannins add complexity.</i>		32
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CHIANTI

Villa Trasqua Evoluto (Classico)(It) <i>95% Sangiovese, 5% Colorino and Malvasia nera A well-structured wine with firm, balanced tannins and refreshing acidity</i>		49
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DESSERT

Patras Mavrodaphne (Gr) <i>World renown liquor wine. Honey sweet, elegant and sexy curves.</i>	8	30
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