



# ALEXANDER THE GREAT

## Fine Greek Cuisine

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The Mediterranean region has always enjoyed a cross fertilization of culinary ideas and the gastronomic borders are still blurred. The oldest Greek recipe documented dates back to 1200. B.C.

The recipes in this menu are collected from various parts of Greece. Rarely will you find in a restaurant with such an extensive compilation of culinary treasures.

The Mediterranean diet incorporates the basics of healthy eating — plus a splash of flavorful olive oil and perhaps a glass of red wine — among other components characterizing the traditional cooking style of countries bordering the Mediterranean Sea.

It is also considered by experts to be one of the healthiest in the world.

We have a great wine list to accompany our delectable menu. Join us for our live entertainment on Friday and Saturday nights. Our friendly and hospitable staff are ready to provide you with unparalleled service and an incomparable dining experience!

Our restaurant is available for private functions and it is a premier destination for corporate and casual lunches. We also provide catering and take-out services and we would be happy to personalize our menu for you.

The Karnezis family thanks you for choosing Alexander's for your dining pleasures.

### To our guests:

Parties of 6 and above no separate checks please and gratuity is automatic at 18%.

Prices and Items Subject to Change without notice.

Customary gratuity 18% Note: 5%+ of a waiters tips are withheld by the credit card processors when you charge your bill.)

## SANDWICHES

Add Fries or oven potatoes for \$2.00. Soup or salad \$3.00

**GREEK FETA CROUTE** \$7- A wonderful, colorful and aromatic open hot sandwich of grilled vegetables atop crusted slices of bread with feta cheese and chopped Kalamata olives.

**GYRO SANDWICH** \$8 Beef and lamb with Greek spices, onions, tomatoes and tzatziki on pita bread.

**BEEF OR CHICKEN GYRO SANDWICH** Beef tenderloin tips \$9 or chicken breast \$8 with tzatziki, onions and tomatoes. Served in pita bread.

**PLAKA'S ORIGINAL** \$8- Grilled beef tenderloin tips or chicken breast with fresh tomatoes, red onions and Tzatziki sauce served on Alexander's bread or Pita.

**ALEXANDER'S BIFTEKI** \$8- Generous 1/2lb. lean sirloin beef patty mixed with fresh herbs and spices charbroiled to perfection served on pita bread. Topped with finely chopped fresh tomatoes, onions, parsley, garlic, fresh squeezed lemon and olive oil.

**KEFTETHES (Meatballs)** \$8- Our delicious keftedes on a French roll or Pita bread smothered with grilled peppers, onions and mushrooms. Topped with choice of Pepper jack, Feta or Kasseri cheese.

**GRILLED CHICKEN** \$9- Grilled chicken breast oregano on a French roll or Pita with sautéed onions peppers and mushrooms. Topped with choice of Pepper jack, Feta or Kasseri cheese.

**SHRIMP SAGANAKI** \$10- Sautéed shrimp smothered with sautéed onion, green pepper, lemon juice, crushed tomatoes and white wine and then baked with Feta cheese over a French roll or on Pita.

**GRILLED STEAK SANDWICH** \$10- Grilled beef tenderloin tips with sautéed onions peppers and Mushrooms on a French roll or Pita. Topped with choice of Pepper jack or Feta or Kasseri cheese.

**PORK SOUVLAKI** \$8 - Our Pork souvlaki grilled with Greek spices served on Pita bread or French roll with side of tzatziki.

## SALADS

**GREEK SALAD** \$9- A combination of lettuce, tomatoes, cucumbers, onions, bell peppers, feta cheese, pepperoncini, Kalamata olives tossed with our special house dressing. (anchovies on request)

**PROVINCIAL (Greek Village Salad)** \$11- Fresh cut tomatoes, cucumber, onions, pepperoncini and bell peppers. Topped with olive oil, oregano, feta cheese, Kalamata olives (anchovies optional).

**HEPHAISTION SALAD** \$13- Grilled chicken or our savory Gyro laid over mixed greens cucumbers, tomatoes, peppers, crumbled feta cheese and Kalamata olives.

**CASSANDRA SALAD** \$16- Charbroiled cold water salmon covers mixed green lettuce, cucumber, tomatoes, onions, feta cheese, pepperoncini and capers.

**ALEXANDER'S ROYAL SALAD** \$16- Grilled shrimp and scallop over mixed green lettuce, cucumbers, tomatoes, onions, feta cheese, pepperoncini, bell peppers and Pine nuts.

**CEASER SALAD** \$8      **CHICKEN CEASER** \$14

## SOUPS Cup \$5 Bowl \$8

**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.

## PYRAMUS

**VEGETARIAN** \$14 Grilled Portobello mushroom atop pita bread, centered around angel hair pasta, topped with pan seared, diced tomatoes, onions, garlic, bell peppers and sprinkled with graviera cheese.

**SEAFOOD MEDLEY** \$15 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.

**GRILLED VEGETARIAN** \$14 Grilled Vegetables of the season two spanakopitas roasted lemon oregano potatoes choice of a scoop of Hummus or our delicious eggplant salad topped with feta cheese.

## ENTREES Add soup or salad \$3

### TRADITIONAL

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

**SPINACH PUFFS (Spanakopita) (4)**\$10– Mixture of spinach, feta cheese, onions and fresh herbs between filo dough.

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

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

**BRAISED LAMB SHANK** \$19-Braised lamb shank seasoned with garlic, rosemary, fresh lemon juice and oregano.

Served with Greek-style, oven roasted lemon oregano potatoes.

**YOUVETZI** \$19 Lamb shank marinated in a blend of wine and Greek herbs and spices, then oven baked with orzo pasta in tomato sauce

**LAMB SHANK KOKINISTO (In tomato sauce)** \$19 Braised lamb shank seasoned with Greek herbs and spices served with spaghetti or angel hair topped with a mild tomato sauce.

### PASTA

**MAKARONADA (Classic Pasta)** \$10- Spaghetti or Angel hair sautéed in butter or olive oil and roasted garlic.

With parmesan cheese and tomato sauce. With Keftedes or Meat Sauce **add \$3**

**KALAMATA PASTA** \$11- Roasted garlic, Sautéed onions and seasonal vegetables over spaghetti.

Topped with Kalamata olives and feta cheese.

**PASTA CORFU** \$14- Charbroiled chicken breast seasoned with fresh garden herbs and topped with roasted garlic on a bed of angel hair pasta.

**PASTA AEGEAN** \$17- Angel hair pasta overlaid with shrimp, scallops, calamari, and New Zealand mussels Sautéed in garlic and fresh herbs.

### GRILLED

**BABY LAMB CHOPS** \$20- Three grilled lamb chops served with pan-seared garlic mushrooms and oven roasted potatoes.

**KATSIKAKI (GOAT)** \$19– Oven baked to perfection. Served with oven roasted potatoes and manouri cheese.

**RIBEYE STEAK** \$20- 12 oz. Choice Rib eye smothered with roasted garlic mushrooms. Served with oven roasted potatoes.

**SOUVLAKI (kebob) Beef Tenderloin tips-\$20 or 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** \$16 (The original Greek souvlaki) All meat seasoned with our own fresh herbs and spices. Char grilled. Served with rice and vegetables.

**FRENCHED PORK CHOP** \$16 - Grilled 10 oz. pork chop served with oven potatoes and vegetable in season.

### CHICKEN

**ATHENIAN CHICKEN** \$14- Juicy chicken breast stuffed with pine nuts, spinach, feta cheese and fine fresh herbs.

Served with oven roasted potatoes.

**CHICKEN OREGANATO** \$14-Juicy chicken breast charbroiled with fresh herbs and spices. With lemon oregano potatoes.

**CHICKEN LEMONATO** \$15- Juicy chicken breast sautéed with artichokes, mushrooms and capers in lemon butter and wine sauce.

### SEAFOOD

**TILAPIA** \$18-Fresh Tilapia filet broiled and garnished with grilled fresh vegetables. Served with Spinach rice pilaf or pasta and lemon butter sauce.

**SALMON FILET** \$20-Fresh cold water salmon charbroiled and served with lemon butter wine sauce topped with capers.

**SNAPPER POSEIDON**\$22-Fresh baby snapper with a sautéed mushroom, artichoke scallion lemon butter wine sauce.

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

Served with choice of potatoes or rice and vegetable.

Although our chefs filet fresh fish daily, they may on occasion miss a bone or two.

### SIDE ORDERS

Oven Roasted Potatoes , Vegetable in season, Green Beans in tomato sauce, or Spinach Rice \$3. Pasta \$4 Asparagus \$4 Greens (Χορτα Horta) in season \$5 (not always available).

## COLD APPETIZERS AND DIPS (OPEKTIKA)

**HUMMUS** \$8 Greek style puree made with garbanzo beans, garlic, extra virgin olive oil and fresh lemon juice. Topped with feta cheese, capers and red onions.

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

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

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

**MIXED DIP** \$16 Hummus, Tarama, Tzatziki, Eggplant salad

**SMOKED SALMON** \$17 Slices of smoked salmon stuffed with caviar spread (Tarama). Served with pan-seared Cypriot Haloumi cheese, red aromatic tomatoes and cucumbers.

**GREEK FEAST** (for two) \$22 (for one) \$12 An assortment of Greek delicacies arranged with mouth-watering tyropita, spanakopita, keftethes, dolmades, feta cheese, tarama and Kalamata olives tomato and cucumber.

## HOT APPETIZERS

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

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

**DOLMATHES** \$10 Grape leaves stuffed with rice, ground beef and fresh herbs. With an egg lemon sauce.

**KEFTETHES** (Meatballs) \$10 Sautéed meatballs mixed with fresh herbs and spices with tomato sauce.

**SAGANAKI OUZATO** \$11 Sharp Greek cheese flambéed at your table.

**KALAMARI** \$10 Baby calamari fried or sautéed with our herb butter and wine sauce.

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

**OCTOPUS** \$12 An Islander's delicacy. Charbroiled. Lemon oregano and olive oil seasoning.

**SHRIMP SAGANAKI** \$12 Jumbo shrimp sautéed in butter with garlic, onion, ripe crushed tomato, peppers, and white wine. Then baked with a feta cheese, topping.

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

## BEVERAGES

**Fountain drinks:** Pepsi Cola, Diet Pepsi, Sierra Mist, Dr. Pepper, Pink Lemonade, Cranberry Juice Drink.

**Juices:** Cranberry, Apple, Orange, Pineapple, Grapefruit, and Tomato. (No Refills)

**Coffees:** Greek Espresso, Cappuccino, Frappe, Late. American Regular & Decaffeinated.

**Water:** Mineral and carbonated mineral

## DESSERTS

### Baked Specialties

#### **Baklavas \$6**

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

#### **Galaktobureko \$6 Half \$4**

Lemon flavored Custard between layers of Filo Dough immersed with a Light Honey Syrup.

#### **Kantaifi \$6**

Roasted walnuts and almonds rolled up in shredded filo and drenched with a cinnamon honey syrup.

#### **Tiramisu \$7 Half \$4**

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

#### **Baklava Cheesecake \$7**

Cheesecake with Baklava ingredients.

### Ice Cream Creations

#### **Spumoni \$7**

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

#### **Chocolate cake \$7**

Rich all chocolate cake with chunks of cheesecake.

#### **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 Baklava topped with real whipped cream and just a light touch of chocolate syrup.