



DINNER MENU



APPETIZERS

Served with fresh homemade bread
With appetizers, we suggest a glass of ouzo.

ALEXIS PLATTER.....17.95

Delightful combination of Homous, Melitzano, Tzatziki, Souvlaki Lamb, Octopus, Dolmathes, Spanakopita, Kalamarakia, Feta cheese and Olives.

TZATZIKI 3.95

Garlic, yogurt, cucumber, sour cream dip.

HOMOUS 3.95

Creamy chick pea, Tahini dip.

MELITZANO 3.95

Eggplant salad dip.

SPANAKOPITA 5.95

Layers of fillo dough, spinach, rice and Feta cheese.

TIROPITES (allow 15 minutes) 5.95

Fillo dough stuffed with Feta cheese and Greek seasoning.

GYROS Lamb-beef or chicken 5.95

Pita, meat, tzatziki, onions, tomato.

GYROS VEGETARIAN 6.95

Pita, tzatziki, grilled zucchini, Feta cheese, onions, tomato.

FETA 'N' OLIVES 7.95

Feta cheese with Kalamata olives.

DOLMATHAKIA (Served cold)..... 8.95

Grape leaves stuffed with rice, walnuts, Feta cheese, olive oil, onions, garlic.

FASOLIA GIAHNI 9.95

Baked Giant Beans in a tomato base sauce.

SIDE ORDERS

FETA CHEESE 3.95

KALAMATA OLIVES 3.95

VEGETABLES 3.95

RICE OR POTATOES..... 3.95

SOUVLAKI LAMB 4.00 GARITHES 4.75

PORK 3.50 TURKEY 3.50

LAMB CHOP 3.00

PITA 2.00

DESSERTS

Baklava, Crème Caramel 2.95

Bougatsa 3.95

SAGANAKI 8.95

Pan-fried Greek cheese, flamed with Ouzo.

MOUSSAKA..... 9.95

Eggplant casserole layered with ground lamb, topped with Béchamel sauce.

MOUSSAKA VEGETARIAN 9.95

Eggplant casserole layered with vegetables, tomato sauce, topped with Béchamel sauce.

PASTITSO 9.95

Macaroni with ground lamb, topped with Béchamel sauce.

DOLMATHES 9.95

Grape leaves stuffed with ground lamb, rice, topped with egg lemon sauce.

KALAMARAKIA Small.... 8.95 Large ... 14.95

Deep-fried squid, served with Tzatziki.

GYROS PLATE Lamb-Beef or Chicken 11.95

Served with Greek salad

OCTOPUS 12.95

Marinated in olive oil, vinegar and garlic.

BEVERAGES

GREEK COFFEE/GREEK COFFEE DECAF

Small.... 1.95 Large 2.95

We suggest a glass of METAXA 5*.

FRAPE COFFEE (Iced coffee)..... 2.95

HOT COFFEE OR TEA..... 1.95

MILK..... 1.95

ICED TEA..... 1.95

SOFT DRINKS 1.95

7-Up, RC Cola, Diet RC, Root Beer

MINERAL WATER 2.50

JUICES..... 1.95

Orange, tomato, pineapple, cranberry, grapefruit, apple

LEMONADE 1.95

Gift Certificates available. Ask your server.

All major credit cards accepted. No checks accepted.

18% gratuity will be included for groups of 8 or more.



SOUPS/SALADS

Served with homemade bread

AVGOLEMONO SOUP **3.95**

Chicken broth, pasta, egg and lemon juice.

LENTIL SOUP **3.95**

Lentils, tomato sauce, garlic, vinegar, olive oil and vegetables.

HORIATIKI Small **8.95** Large **13.95**
(Greek Salad) Combination of vegetables with Feta cheese, Kalamata olives, tossed in olive oil, vinegar and oregano.

TOSSED GREEN SALAD **4.95**

Lettuce with Feta cheese, tomato and House dressing

GREEK SPECIALTIES

Served with choice of soup or tossed salad and homemade bread

PIKILIA PIATO Served with rice and vegetables **19.95**

Delightful combination of Moussaka, Dolmathes, Spanakopita, and Souvlaki Lamb

MOUSSAKA **16.95**

Eggplant casserole layered with ground lamb, topped with Béchamel sauce. Served with rice and vegetables.

PASTITSO **16.95**

Macaroni with ground lamb, topped with Béchamel sauce. Served with rice and vegetables.

DOLMATHES **16.95**

Grape leaves stuffed with ground lamb, rice, topped with egg lemon sauce. Served with rice and vegetables.

PORK SOUVLAKI **16.95**

Tender cubes of pork, marinated and char broiled on a skewer. Served with rice and vegetables.

KALAMARAKIA **15.95**

Deep-fried squid. Served with Tzatziki, rice and vegetables.

GARITHES SOUVLAKI **16.95**

Shrimp marinated and char broiled on a skewer. Served with rice and vegetables.

TURKEY SOUVLAKI **16.95**

Tender cubes of turkey, marinated and char broiled on a skewer. Served with rice and vegetables.

BRIZOLA..... **16.95**

Char broiled New York steak. Served with rice and vegetables.

KOTA PSITI **16.95**

Char broiled breast of chicken. Served with potatoes and vegetables

KOTA RIGANATI **17.95**

Roasted half chicken with potatoes, seasoned with oregano.

KLEFTIKO..... **17.95**

Tender cubes of lamb with Greek cheese, mushrooms, peas, wrapped in fillo dough. Served with rice and vegetables.

PSARI PSITO..... **17.95**

Fish of the day baked with olive oil, oregano, and lemon juice. Served with rice and vegetables.

LAMB CHOPS **17.95**

Char broiled lamb chops. Served with rice and vegetables.

LAMB SOUVLAKI..... **17.95**

Tender cubes of lamb, marinated and char broiled on a skewer. Served with rice and vegetables.

VEGETARIAN

DOLMATHAKIA (Served cold)..... **15.95**

Grape leaves, rice, walnuts, Feta cheese, olive oil, onions, garlic. Served with Horiatiki Salad.

SPANAKOPITA **15.95**

Layers of fillo dough, spinach, rice and Feta cheese. Served with Horiatiki Salad.

MOUSSAKA VEGETARIAN..... **16.95**

Eggplant casserole layered with vegetables, tomato sauce, topped with Béchamel sauce. Served with rice and vegetables

GYROS VEGETARIAN PLATE **15.95**

Pita, tzatziki, grilled zucchini, feta cheese, onions, tomato. Served with Greek salad and soup

FAMILY STYLE DINNER

Ask your server for our special Family Style Dinner available for 5 persons or more.

21.95 Per person

Children under 12, half price.

Ask about our Fresh Homemade Bread

AVAILABLE TO GO – **2.95** per loaf

Look for **ALEXIS** products in local grocery and specialty food stores

WHITE WINES

| RETSINA | | <u>Glass</u> | <u>Bottle</u> |
|-----------------------|---|--------------|---------------|
| PATRAIKI | Strongest character | 5.95 | 22.95 |
| KOURTAKI | Most crisp character | 5.95 | 22.95 |
| RITI HITIS | Freshest flavor | 6.50 | 23.95 |
| DRY WHITE | | | |
| SKOURAS | Dry, well balanced | 6.50 | 23.95 |
| KRETIKOS | Dry, fresh tasting, crisp & delicate | 6.75 | 25.95 |
| MANTINIA | Crisp & dry | 6.50 | 23.95 |
| KOUROS KARAS | Light, fresh, and well balanced | 7.50 | 28.95 |
| ORINO | Floral rose | 6.50 | 23.95 |
| PAPAIOANOU | Rich, full bodied Chardonnay | 8.95 | 36.95 |
| SANTORINI | Citrus aroma with hints of pear and orange. great balance, superb with food | 9.95 | 39.95 |
| SEMI-DRY WHITE | | | |
| NOTIOS | Light body | 7.95 | 29.95 |
| MAKENDONIKOS | A fruity, light wine with a dry finish | 8.50 | 33.95 |
| ROSE WINES | | | |
| RODITIS | Dry and crisp | 5.95 | 21.95 |
| MELIASTO | Soft & dry | 6.95 | 26.95 |

RED WINES

| DRY RED | | <u>Glass</u> | <u>Bottle</u> |
|-------------------------------|--|--------------|---------------|
| SKOURAS | Dry, well balanced | 6.50 | 23.95 |
| KRETIKOS | Distinctive red with a soft finish and full bodied character | 6.75 | 25.75 |
| AMPELOU GIS | Slightly dry, soft finish | 6.95 | 26.95 |
| KOUROS NEMEA | Dry, full bodied red, age worthy, distinctive red color | 7.50 | 28.95 |
| AGIORGITIKO | Modern, robust California like berry fruit | 7.50 | 28.95 |
| RED STAG | Extra oak aging of only the finest grapes adds dimension and character | 7.50 | 28.95 |
| NAOUSSA | Deep red wine of strong character | | 37.95 |
| PAPAIOANOU PINOT NOIR | | | 35.95 |
| PAPAIOANOU CABERNET SAUVIGNON | | | 37.95 |
| PORFIROS | Full bodied, with organically grown grapes | 9.95 | 39.95 |
| AMETHISTOS | Well structured, big & powerful. Similar to Cabernet in weight and style. | | 49.95 |
| CAVA AMETHISTOS | Rich and satisfying with bold berries and dark fruit coupled with vanilla and leather. A striking example of a unique Cabernet Sauvignon. | | 79.95 |
| SEMI-DRY RED | | | |
| NOTIOS | Full bodied, but a soft finish | 7.95 | 29.95 |
| DESSERT WINES | | | |
| MAVRODAPHNE | Red, sweet, port-like in style | 6.95 | 26.95 |

BEER

Greek Beer: Mythos 4.50

| | | | |
|--------------------|------|---------------------------|------|
| Budweiser | 3.50 | MacTarnahan's | 3.75 |
| Budweiser Light | 3.50 | Amstel Light | 3.75 |
| Black Butte Porter | 3.75 | Heineken | 3.75 |
| Mirror Pond | 3.75 | Bridgeport Blue Heron | 3.75 |
| Full Sail Amber | 3.75 | Bridgeport India Pale Ale | 3.75 |