



(423) 634-8899

<http://www.dinnerdeliveredonline.org>

Acropolis Grill

Family Salads

- 1/3 pan feeds 5-6, 1/2 pan feeds 10-12
- 1/2 Pan Signature Greek Salad \$11.25
(10-12 Servings)
Mixed greens, tomatoes and cucumbers topped with feta cheese, Kalamata olives and pepperoncini, spiced with herbs and tossed in our Greek dressing
- 1/3 Pan Signature Greek Salad \$8.75
(5-6 Servings)
Mixed greens, tomatoes and cucumbers topped with feta cheese, Kalamata olives and pepperoncini, spiced with herbs and tossed in our Greek dressing
- 1/2 Pan Southern Pecan Salad \$11.25
(10-12 Servings)
Mixed Greens tossed with pecan balsamic vinaigrette, gorgonzola cheese, raisins, and sugar pecans
- 1/3 Pan Southern Pecan Salad \$8.75
(5-6 Servings)
Mixed Greens tossed with pecan balsamic vinaigrette, gorgonzola cheese, raisins, and sugar pecans
- 1/2 Pan Classic Garden Salad \$11.25
(10-12 Servings)
Mixed greens, cucumbers, tomatoes, croutons, cheddar, chopped bacon with choice of dressing
- 1/3 Pan Classic Garden Salad \$8.75
(5-6 Servings)
Mixed greens, cucumbers, tomatoes, croutons, cheddar, chopped bacon with choice of dressing

Family Pan Entrees

Feeds 5-6

- Family Pan of Chicken \$60.00
Parmesan
Boneless breast of chicken, freshly breaded, with marinara, mozzarella and Greek
- Family Pan of Chicken Penne \$60.00
Vienna
Grilled tender chicken breast and penne pasta tossed in our homemade Mediterranean sauce with parmesan and mozzarella cheeses
- Family Pan of Greek Lemon Chicken \$60.00
Sautéed boneless chicken breast in lemon caper sauce with artichoke hearts, mushrooms and sundried tomatoes served over Greek pasta
- Family Pan of Blackened Chicken Alfredo \$52.50
Sautéed Pasta tossed in roasted red pepper alfredo sauce with Blackened chicken breast
- Family Pan of Lasagna \$50.00
Layers of pasta, seasoned ground sirloin, ricotta and marinara topped with mozzarella

Appetizers

- Greek Eggroll Appetizer \$10.00
Chopped gyro, olives, feta in an eggroll wrapper, served with pesto, tomato cucumber relish and tzatziki sauce
- Lamb Lollipops Appetizer \$16.89
Three seasoned lamb chops over Greek fries with roasted red peppers and tzatziki
- Crispy Zucchini Chips Appetizer \$10.65
Served with Greek ranch dipping sauce
- Ultimate Chip Dip Appetizer \$11.25
House made potato chips served with creamed spinach artichoke dip
- Gyro Nachos Appetizer \$12.45
House potato chips baked with feta, mozzarella, shaved gyro meat, red onion, olives, finished with shredded lettuce, tzatziki, basil pesto, and tomato cucumber relish
- Spreads Appetizer \$10.65
Hummus, whipped feta, with pita wedges
- Savory Pies Appetizer \$11.25
Two filo wrapped cheese pies and two filo wrapped spinach & feta pies served with tzatziki
- Calamari Appetizer \$14.39
Fresh, baby calamari, hand cut and lightly dusted to order, served with marinara
- Stuffed Grape Leaves Appetizer \$11.89
Traditional grape leaves rolled with seasoned ground sirloin and rice, topped with avgolemono (lemon-egg)
- Saganaki Appetizer \$11.89
Thick slice of Kesserri Greek cheese, seasoned and seared, then lit aflame at your table! Eat it with bread and enjoy, but don't forget to yell Oopah!!

Salads

- Greek Salad \$15.00
Mixed greens, tomatoes and red cabbage topped with feta cheese, Kalamata olives and pepperoncini, spiced with herbs and tossed in our Greek dressing
- Southern Pecan Salad \$15.00
Mixed Greens tossed with pecan balsamic vinaigrette, gorgonzola cheese, raisins, and sugar pecans
- Classic Garden Salad \$15.00
Mixed greens, cucumbers, tomatoes, croutons, carrots, cheddar, with choice of dressing
- Mediterranean Cobb Salad \$18.75
Diced grilled chicken, bacon, tomatoes, feta, cucumbers, and egg over mixed spring greens with Greek ranch
- Chicken Salad Plate \$17.50
Chicken with mayonnaise, grapes, and pecans on mixed greens and

Acropolis Grill

Updated 3/28/2022

2213 Hamilton Place Blvd Chattanooga, Tennessee 37421

Delivery Hours

- Monday: 11:00am - 8:00pm
Tuesday: 11:00am - 8:00pm
Wednesday: 11:00am - 8:00pm
Thursday: 11:00am - 8:00pm
Friday: 11:00am - 8:00pm
Saturday: 11:00am - 8:00pm
Sunday: 11:00am - 8:00pm

Special Instructions

Click below to Add Special Instructions to your Delivery Order

Special Instructions

Select this option to guarantee Dinner Delivered and this Restaurant notices your Special Instructions. After you have selected this option, click the "Customize Item" Button in your cart, at the top of the screen, and type in your message.

Desserts

Cakes

- Strawberry Cake \$7.85
Strawberry Cake, Cream Cheese
- Chocolate Lover's Cake \$7.85
Chocolate cake, chocolate chips, & fudge icing
- Hummingbird Cake \$7.85
Spiced cake, cream cheese icing, pineapple, pecans
- Oreo Dream Cake \$7.85
Chocolate Cake, crushed Oreos, ganache
- Heath Bar Cake \$7.85
Caramel Cake, toffee filling, whipped cream, ganache
- NY Cheesecake \$7.85
Add Strawberries or Cherries for \$0.95 each
- Baklava Cheesecake \$8.75
Cheese cake topped with baklava
- Specialties and Pies
- Risotto Rice Pudding \$5.00
Whipped Cream, cinnamon
- Chocolate Peanut Butter Silk \$7.19
Oreo crust, peanut butter & chocolate cream
- Coconut Cream Pie \$5.65
- Robert Redford Pie \$5.65
Pecan crust, vanilla and chocolate cream
- Key Lime Pie \$7.50
Graham cracker crust, custard and cream
- Tiramisu \$7.50
Lady fingers, coffee, Marsala cream
- Napoleon \$5.65

Half Pan of Lasagna	\$65.00
<i>Layers of pasta, seasoned ground sirloin, ricotta and marinara topped with mozzarella</i>	
Family Pan of Pasta Primavera	\$52.50
<i>Pasta tossed with sauteed julienne cut carrots, broccoli, onions and mixed squash in a light alfredo sauce</i>	
Family Pan of Pasta Florentine	\$52.50
<i>Pasta tossed in our own light alfredo sauce with fresh spinach & toasted almonds</i>	
Family Pan of Ravioli ala Crema	\$52.50
<i>Three cheese ravioli baked in a smoked Gouda alfredo sauce with fresh spinach</i>	
Family Pan of Summer Lemon Pasta	\$52.50
<i>Angel hair pasta tossed with olives, asparagus, fresh tomatoes, basil, roasted garlic, mushrooms, lemon juice, olive oil and topped with fresh parmesan</i>	
Family Pan of Pot Roast	\$65.00
<i>Slow roasted sirloin with braised carrots, onions and celery with mashed potatoes</i>	
Family Pan of Texas Chopped Sirloin	\$65.00
<i>Ground chuck with carnalized onions and a burgundy mushroom gravy with mashed potatoes</i>	
Family Pan of Herb Grilled Chicken	\$62.50
<i>Tender and juicy chicken breast rubbed and grilled with fresh Mediterranean herbs served with rice</i>	

Sides

Roasted Red Potatoes	\$4.39
Stone Ground Grits	\$5.65
Roasted Zucchini Squash	\$4.39
Mashed Potatoes	\$4.39
Collard Greens	\$4.39
Grilled Asparagus	\$5.65
Baked Potato	\$5.65
Brown Rice	\$4.39
French Fries	\$4.39
Buttered Broccoli	\$4.39
Cole Slaw	\$4.39
Side Salad	\$7.25
Cup of Soup	\$5.00
Bowl of Soup	\$6.89
4 Grilled Shrimp	\$5.75
4 Fried Shrimp	\$5.75
Chips	\$3.75
Olives	\$1.89
Feta	\$1.89
Pita	\$1.25

served with fresh fruit, pita, and orzo salad

Sandwiches and Pitas

Gryros	\$12.45
Chicken Souvlaki Sandwich	\$12.45
<i>Marinated chicken, sauteed with onions and on pita bread with lettuce, tomato relish, and tzatziki sauce</i>	
Falafel Pita	\$12.45
<i>Ground chick peas, onions, spices on pita with lettuce tomato relish, and tzatziki sauce</i>	
Lamb Burger	\$16.89
<i>House ground lamb, feta spread, pickled red onion, and lettuce</i>	
Cheddar Cheeseburger	\$15.00
<i>Ground choice beef, chargrilled, served with aged cheddar, lettuce, tomato, and onion</i>	
Club Sandwich	\$14.39
<i>Sliced ham and turkey with bacon, lettuce, tomato, Swiss and cheddar cheese, served on wheat with mayo</i>	
Reuben Sandwich	\$14.39
<i>Sliced corned brisket on rye with Swiss, sauerkraut and thousand island</i>	

House Specialties

Greek Combo	\$22.50
<i>Hearty portion of pastitsio, moussaka, gyro meat and stuffed grape leaves</i>	
Moussaka	\$18.75
<i>Layered baby eggplant, sliced potatoes, seasoned ground sirloin, fresh herbs, parmesan cheese and topped with creamy b'chamel sauce</i>	
Eggplant Napoleon	\$18.75
<i>Layers eggplant, roasted vegetables, artichokes, sundried tomatoes, marinara, finished with feta, mozzarella, and buerre blanc</i>	
Spanakopita	\$17.50
<i>A spinach-feta cheese mixture seasoned with fresh herbs and sauteed Spanish onions and wrapped in light filo pastry dough</i>	
Gyros Dinner	\$15.00
<i>Grilled gyro meat served with sliced pita, tomato relish, rice, pilaf and tzatziki sauce</i>	
Pastitsio	\$18.75
<i>Seasoned ground sirloin, penne pasta, parmesan cheese, and b'chamel, baked to lasagna-like consistency, served with marinara sauce</i>	
Greek Lemon Chicken	\$21.25
<i>Sauteed boneless chicken breast in lemon caper sauce with artichoke hearts, mushrooms and sundried tomatoes served over Greek pasta</i>	
Farmers Pie	\$19.39
<i>Sauteed boneless chicken breast in lemon caper sauce with artichoke hearts, mushrooms and sundried tomatoes served over Greek pasta</i>	
Farmers Pie	\$19.39
<i>Roasted Squash, mushrooms, red onions, spinach, feta, parmesan rolled in filo served with pesto and balsamic reduction</i>	
Pot Roast	\$20.00
<i>Slow roasted sirloin with braised carrots, onions, and celery over mashed potatoes</i>	

Pastas & Parmesans

Vegetable Lemon Pasta	\$17.50
<i>Angel hair pasta tossed with olives, asparagus, fresh tomatoes, basil, roasted garlic, mushrooms, lemon juice, olive oil and topped with parmesan</i>	

<i>Puff Pastry, Bavarian Cream</i>	
Custard Eclair	\$4.69
Chocolate Cannoli	\$4.39
<u>Sugar Free</u>	
Sugar Free Strawberry Cake	\$8.45
<i>Strawberry cake filled with whipped cream cheese & strawberries</i>	
Sugar Free Chocolate Amaretto Pie	\$5.95
Sugar Free Coconut Cream Pie	\$5.95
<u>Greek Classics</u>	
Baklava	\$6.89
<i>Layered filo, pecans, cinnamon, and honey syrup</i>	
Baklava Rolls	\$5.00
Finikia	\$0.85
Kourabiethies	\$0.85
Chocolate Kourabiethies	\$0.85
Chocolate Raspberry Pastoule	\$0.85
Apticort Pastoule	\$0.85
Sampler Plate	\$9.09
<i>One each Greek cookie (6) and baklava roll</i>	
<u>Cookies</u>	
Chocolate Chip Cookie	\$2.50
Oatmeal Craisin Cookie	\$2.50
Reece's Cup Cookie	\$2.50
Peanut Butter Cookie	\$2.50
M&M Cookie	\$2.50
Sugar Free Sand Tart Cookie	\$0.85
<u>Ice Cream</u>	
Vailla Ice Cream	\$4.39
Spumoni Ice Cream	\$5.65

Eggplant Stack	\$18.15
<i>Crispy eggplant with fresh mozzarella, garlic confit, spinach, mushrooms, sundried tomatoes, herb pesto, tomato sauce</i>	
Chicken Parmesan	\$20.00
<i>Boneless breast of chicken, freshly breaded, with marinara, mozzarella and Greek pasta</i>	
Lasagna	\$18.75
<i>Layers of pasta, seasoned ground sirloin, ricotta and marinara topped with mozzarella</i>	
Greek Spaghetti	\$17.50
<i>Lightly tossed with olive oil and butter, oregano, garlic and parmesan cheese (no marinara here, except upon request)</i>	
Penne Vienna	\$17.50
<i>Penne pasta tossed with Mediterranean sauce and finished with mozzarella and parmesan</i>	
Ravioli La Creama	\$21.89
<i>Ricotta stuffed pasta finished with a smoked Gouda Alfredo, fresh spinach and tomatoes</i>	

Steaks, Kabobs & ChOps

Mixed Grilled	\$33.75
<i>Grilled filet, double lamb chop, scallop and shrimp over mashed potatoes, asparagus and garlic butter</i>	
Braised Lamb Shank	\$29.95
<i>Braised Lamb Shank over parmesan risotto, with grilled asparagus with a tomato broth</i>	
Lamb Chops	\$33.75
<i>Tender rib chops over roasted red potatoes with sauteed squash & mint pesto</i>	
Choice Ribeye	\$33.75
<i>12 oz. seasoned Ribeye, roasted red potatoes, grilled asparagus, grilled onions, and herb butter</i>	
Texas Chopped Sirloin	\$20.00
<i>House ground sirloin and brisket with grilled onions, mashed potatoes, green beans and with a burgundy mushroom</i>	
Choice Twin Filets	\$33.75
<i>Two 4oz medallions of filet mignon seasoned, herb butter, caramelized onions, with mashed potatoes and grilled asparagus</i>	
Chicken Kabob	\$20.00
<i>Chicken Breast, bell peppers, mushrooms, onions over rice with tzatziki & pita</i>	

From the Sea

Shrimp and Grits	\$29.50
<i>Gulf shrimp, Andouille sausage, Tasso ham, onions, roasted red peppers over Riverview Farm grits</i>	
Grilled Fresh Salmon Fillet	\$31.25
<i>Fresh hand-cut salmon with rice, sauteed green beans, and buerre blanc</i>	
Pan-seared Grouper	\$30.00
<i>Your choice - either sesame encrusted, served with a house-made Thai chili sauce or served with wine, lemon and caper sauce, both over rice with sauteed green beans</i>	
Fish and Chips	\$21.25
<i>Breaded North Atlantic Cod, fries, slaw and remoulade</i>	
Fried Shrimp	\$22.50
<i>Fresh jumbo shrimp, butterflied and breaded, then fried golden and crispy with fries, remoulade and slaw</i>	
Fried Fisherman's Platter	\$26.25
<i>North Atlantic cod, butterflied shrimp, crab cakes, scallops,</i>	

*served with fries, remoulade and
slaw*