

Estia

A GREEK MEDITERRANEAN RESTAURANT

MEZEDES

SPANAKOPITA 	10	STUFFED GRAPE LEAVES 	11	STUFFED CALAMARI	15
Spinach, feta, leeks, scallions and dill baked in home made phyllo		Valencia rice, pine nuts, currants, fennel and dill stuffed in grape leaves served with tzatziki		Calamari stuffed with a trio of Greek cheeses, grilled served with lemon and extra virgin olive oil on a bed of spinach	
SPREAD PIKILIA	16	CHEESE SAGANAKI 	10	CALAMARI	13
Choose three of the following served with grilled pita:		Kefalograviera cheese pan fried with lemon		Choice of pan fried or grilled calamari, served with a spicy tomato sauce	
• TZATZIKI  Yogurt, cucumber, garlic and dill		ESTIA CHIPS 	18	GRILLED SARDINES	16
• HTIPITI  Roasted red peppers, cayenne, feta		Zucchini and eggplant fried crispy served with tzatziki		Fresh sardines are de-boned and grilled with ladolemono	
• MELITZANO SALATA  Roasted eggplant		OCTOPODI	17		
• TARAMOSALATA Carp roe and potato		Grilled and marinated octopus, sliced and served over red and sweet onions, dressed with grilled peppers, capers and red wine vinaigrette			
<i>Spreads are also available individual</i>					

SALATES

HORIATIKI SALATA 	15	GRILLED TUNA SALATA	18	KALE SALATA 	15
"Country salad" with tomatoes, cucumbers, green peppers, red onions, feta and olives dressed with a red wine vinaigrette		Sliced rare tuna served on mixed greens tossed with cucumbers, diced tomatoes, green apples, walnuts and feta with balsamic vinaigrette		Baby Kale, sliced apples, fried chickpeas, red onions, olives, feta cheese, cucumbers, cherry tomatoes, tossed with a garlic lemon vinaigrette	
ROMAINE SALATA 	11	ARUGULA SALATA 	14	MEDITERRANEAN SALATA	16
Baby green romaine, caper dill dressing, feta cheese, oregano croutons, and grated kefalograviera cheese		Arugula, almonds, cherry tomato, shaved kefalograviera cheese and a sweet balsamic vinaigrette		Grilled eggplant, red peppers, cherry tomatoes, romaine lettuce, Kalamata olives and balsamic vinaigrette topped with fried calamari and feta cheese	

Add to any salad:

Chicken 5/ Shrimp 9/ Salmon 9

SANDWICHES

ESTIA BURGER	14	FISH GYRO	16	CHICKEN SOUVLAKI	15
Ground sirloin topped with gruyere cheese served on a brioche roll with Greek fried potatoes and caramelized onions on the side		Chef's choice of fish, lightly sautéed and wrapped in pita with cabbage, tzatziki, tomato, served with Greek fried potatoes and cucumber, tomato and feta salad		Marinated chicken skewered with peppers and onions served with rice, mixed greens, pita and tzatziki	
CRAB CAKE BURGER	18	LAMB PITA	16	MIXED SEAFOOD SOUVLAKI	17
Maryland style crab cake served on a brioche roll with mustard aioli, mixed greens and Greek fried potatoes		Braised lamb shank, tzatziki, caramelized onion, lettuce, tomato, served with mixed greens and Greek fried potatoes		Shrimp and swordfish are skewered with sweet Vidalia onions and cherry tomatoes	

SOUVLAKI PLATES

SEAFOOD ENTRÉES

FISH OF THE DAY	17
Today's fish served with chef's choice of side	
HALIBUT	28
Grilled halibut steak, red onions, tomatoes, and peppers served with Kalamata olive tapenade and ladolemono	
LAVRAKI	29
"Loup de Mer" European sea bass, lean white meat with moist tender flakes, grilled whole served with ladolemono and capers	
WHOLE FISH	MP
A selection of whole grilled fish imported from the Mediterranean is available. Please ask your server for details	
SHRIMP SAGANAKI ORZO	22
Jumbo shrimp sauteed with white wine, garlic, tomatoes and marinara served over orzo pasta with grated feta cheese	

VILLAGE ENTRÉES

PASTA ALA GRECCA 	16
Rigatoni tossed with fresh spinach, basil and tomato sauce topped with grated feta cheese and extra virgin olive oil	
<i>Add Chicken 5/ Shrimp 9/ Salmon 9</i>	
MOUSSAKA	17
A traditional Greek casserole layered with seasoned ground beef, sliced eggplant, potatoes and topped with a Kefalograviera béchamel	
LAMB CHOPS	31
Lamb chops marinated for three days in olive oil, lemon and fresh herbs served with Greek fried potatoes and tzatziki	
ROASTED CHICKEN	26
Organic chicken roasted served over caramelized onion and yogurt orzo with a lemon chicken thyme jus	

SIDES

HORTA 	8
Wild wilted greens with lemon	
ROASTED POTATOES	7
Roasted potatoes with lemon	
GRILLED ASPARAGUS 	9
With crumbled feta and red onion	
GRILLED VEGETABLES 	9
Served with yogurt	
FRIED GREEK POTATOES	7
Fried potatoes with cheese	
SPINACH RICE	8
Spinach with white rice	

 Indicates Vegetarian Items.

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness
Some menu items have naturally occurring pits or seeds, please use caution

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BUSINESS LUNCH 30

FIRST COURSE *Choose One*

OCTOPODI

Grilled and marinated octopus, sliced and served over red and sweet onions, dressed with grilled peppers, capers and red wine vinaigrette

FRIED CALAMARI

Pan fried calamari served with spicy tomato sauce and lemon

HORIATIKI SALATA

Country Salad with tomatoes, cucumbers, green peppers, red onions, feta and olives dressed with red wine vinaigrette

ENTRÉE *Choose One*

WHOLE FISH

Chef's daily choice of fish charcoal grilled served with ladolemono, oregano, and capers

ROASTED CHICKEN

Organic chicken roasted served over caramelized onion and yogurt orzo with a lemon chicken thyme jus

LAMB SHANK

Lamb shank served over trahana pasta with tomato kampama, pine nuts, currants and feta cheese

DESSERT *Choose One*

BAKLAVA

Layered filo with almonds and walnuts in a honey syrup

FRUIT PLATE

Chef's choice of seasonal fruit served with yogurt

EXPRESS LUNCH 19

FIRST COURSE *Choose One*

SOUPA IMERAS

Chef's daily soup

DOMATA SALATA

Sliced vine ripe tomatoes seasoned with Greek oregano and red wine vinaigrette topped with red onions and crumbled barrel feta cheese

SPANAKOPITA

Traditional spinach pie with melted leeks, scallions, spinach, dill, parsley, and feta cheese baked in phyllo

ROMAINE SALAD

Hearts of romaine are tossed in a creamy caper dill dressing topped with cheese

SECOND COURSE *Choose One*

FISH OF THE DAY

Today's daily fish served with chef's choice of side

MOUSSAKA

A traditional Greek casserole layered with seasoned ground beef, sliced eggplant, potatoes and topped with a Kefalograviera béchamel

CHICKEN SOUVLAKI

Marinated chicken skewered with peppers and onions served with rice and mixed greens

ESTIA BURGER

Ground sirloin topped with gruyere cheese served on a brioche roll with Greek fries and a side of caramelized onions

HAND CRAFTED COCKTAILS

ATHENS SMASH 14

Basil Hayden's bourbon, fresh blueberries, vanilla simple syrup, lemon, fresh mint

THE SEVENTH SAGE 13

Johnnie Walker, Sage Simple, Lemon, expressed sage

POMEGRANATE MARGARITA 12

Cazadores, Rosemary Simple, Lemon, Lime, Pomegranate Juice

LEFKOS LEMONDROP 12

Tito's Vodka, Fresh Lemon, Thyme Infused Simple, Served Up

BATTLE OF TROY 12

Bluecoat barrel-aged wine, Lemon, clove and pink peppercorn infused pear nectar, vanilla simple

SEASONAL SANGRIA 12

Greek red, Blood Orange Vodka, Domaine de Canton, Orange and Cranberry juice

DIONYSUS 11

House-infused Berry Vodka, Fresh Lemon, Simple Syrup, Topped With Sparkling Wine

MASTIKA MULE 13

Mastika Rinse, Ketel One Vodka, Fresh Lime Juice, Simple Syrup, Ginger Beer

WINE BY THE GLASS

WHITE

PINOT GRIGIO 10/38

Cielo, della Venezie, Italy, 2014

RIESLING 12/45

Magnificent, Columbia Valley, WA 2014

SAVATIANO 11/40

Domaine Harlaftis, Stamata, Attica, 2014

MOSCHOFILERO-RODITIS 12/44

Zoe, Skouras, Mantinia, 2014

BORDEAUX BLANC 13/52

Chateau de Matards, Bordeaux, France, 2014

CHARDONNAY 11/44

Backstory, California, 2014

MOSCHOFILERO 13/48

Domaine Skouras, Peloponnese, 2013

ASSYRTIKO 14/52

Argyros Atlantis White, Santorini, 2015

SAUVIGNON BLANC 13/48

Twin Islands, Marlborough, 2014

RETSINA 11/42

Kechri, Thessaloniki, NV

CHARDONNAY 20/75

Chalk Hill, Russian River Valley, 2013

FULL WINE LIST AVAILABLE

BEER

AMSTEL LIGHT 7

Amsterdam

ALLAGASH WHITE 8

Portland

BUCKLER, NA 6

Netherlands

CORONA 6

Mexico

SIERRA NEVADA 7

Chico, CA

RED

PINOT NOIR 11/42

Cloud Break, California, 2014

TEMPRANILLO 13/48

Mencos, Rioja, 2012

MERLOT/CAB FRANC 12/48

Chateau de la Caresse, Cotes du Bordeaux, 2014

AGIORGITIKO 11/42

Domaine Harlaftis, Nemea, 2012

XINOMAVRO 13/48

Thymiopoulos, Young Vines, Naoussa, 2014

MALBEC 11/45

Nieto Senetiner, Mendoza, 2013

MONASTRELL 13/48

Bodegas Enrique Mendoza, Alicante, 2012

AGIORGITIKO 13/48

Saint George, Domaine Skouras, Nemea, 2013

RED BLEND 13/46

Chateau Jouclary, Languedoc, 2012

BORDOLINO 13/48

Le Morette, Italy, 2014

CABERNET SAUVIGNON 19/70

Sean Minor, Napa Valley, 2011

ROSÉ & SPARKLING

ROSE OF AGIORGITIKO 13

Gai'a 14-18, Peloponnese, 2014

PROSECCO 12

Beatrice, Ca'Furlan, Italy, 2014

MOSCHOFILERO 16

Ode Panos, Spiropoulos, Peloponnese, 2013

SPARKLING CHENIN BLANC 12

Pierre Chainier, Loire Valley, France, 2013

happy
HOUR

At the Bar and Outside
Monday-Friday: 4:00 p.m. – 6:00 p.m.
Sunday: 7:00 p.m. – Close

Enjoy half price appetizers, \$6 wines
and craft cocktails and \$4 beers

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