



## HOT APPETIZERS

<b>AVGOLEMONO</b>	<b>7</b>
Traditional egg lemon soup with rice	
<b>OCTOPUS</b>	<b>19</b>
Mediterranean octopus charcoal grilled, served over fava puree with pickled red onion, capers and peppers	
<b>ESTIA CHIPS</b>	<b>16</b>
Thinly sliced zucchini and eggplant lightly fried served with tzatziki	
<b>CALAMARI</b>	<b>15</b>
Choice of pan fried or grilled calamari served with spicy tomato sauce and lemon	
<b>CRAB CAKE</b>	<b>19</b>
Jumbo lump crab, Beluga lentils, Dijon aioli	
<b>SPINACH PIE</b>	<b>13</b>
Leeks, scallions, spinach, and feta baked in housemade phyllo dough	
<b>CHEESE SAGANAKI</b>	<b>14</b>
Traditional pan fried Kefalograviera cheese served with lemon	
<b>GRILLED SHRIMP</b>	<b>19</b>
Jumbo shrimp charcoal grilled with ladolemono	

## COLD APPETIZERS

<b>TUNA TARTARE</b>	<b>19</b>
Yellowfin sushi grade tuna over avocado in a soy honey ginger dressing served with fried pita	
<b>DOLMADES</b>	<b>13</b>
Valencia rice, pine nuts, currants, fennel and dill stuffed in grape leaves served with tzatziki	
<b>BEETS</b>	<b>14</b>
Marinated red and golden beets, skordalia, horta	
<b>MEDITERRANEAN SPREADS</b>	<b>14</b>
Choose three of the following served with grilled pita:	
• TZATZIKI  Yogurt, cucumber, dill and garlic	
• HTIPITI  Roasted red peppers, cayenne, feta	
• MELITZANO SALATA  Roasted eggplant	
• TARAMOSALATA Carp roe and potato	
• SKORDALIA  Potato and garlic	
• FAVA  Lemon and olive oil	

SPREADS ARE ALSO AVAILABLE INDIVIDUALLY \$5 EACH

## FEATURED BRUNCH COCKTAILS 7

BLOODY MARY, SCREWDRIVER, MIMOSA, BELLINI OR CHAMPAGNE

## BRUNCH SPECIALTIES

<b>GREEK TOAST</b>	<b>12</b>
Our special version of French toast made with Tsoureki bread, served with maple syrup and fresh berries	
<b>SMOKED FISH PLATE</b>	<b>16</b>
Smoked salmon and whitefish salad served with lettuce, tomato, red onion, hardboiled egg and a toasted bagel with cream cheese	
<b>STEAK AND EGGS</b>	<b>21</b>
Filet mignon grilled medium, two sunny side up eggs, sautéed spinach, fresh hollandaise and breakfast potatoes	
<b>YIAOURTI</b>	<b>12</b>
Greek yogurt with fresh fruit, granola, honey and a baklava crisp	
<b>AVGA SPANAKIA</b>	<b>14</b>
Three eggs scrambled with spinach, leeks, feta, scallions and diced tomatoes served in a cast iron skillet with grilled pita and breakfast potatoes	

EGG WHITES AVAILABLE UPON REQUEST 2

## SIDES

<b>HORTA</b>	<b>10</b>
Wild wilted greens with lemon and olive oil	
<b>ROASTED POTATOES</b>	<b>9</b>
Oven roasted yukons with Greek oregano	
<b>GRILLED ASPARAGUS</b>	<b>10</b>
Olive oil, feta and pickled red onion	

## SALADS

<b>GREEK</b>	<b>17</b>
Vine ripened tomatoes, cucumbers, green peppers, red onions, olives, feta, red wine vinaigrette	
<b>ARUGULA</b>	<b>15</b>
Arugula, almonds, cherry tomatoes, grated feta, balsamic vinaigrette	
<b>ROMAINE</b>	<b>14</b>
Baby green romaine, oregano croutons, grated feta, creamy caper dill dressing	
<b>KALE</b>	<b>16</b>
Baby kale, sliced apples, fried chickpeas, red onions, olives, cucumbers, cherry tomatoes, grated feta, dijon sherry vinaigrette	

### ADD TO ANY SALAD

CHICKEN	<b>6</b>	SHRIMP	<b>9</b>
ORGANIC SALMON	<b>9</b>	YELLOWFIN TUNA	<b>9</b>

## FRESHLY SQUEEZED JUICES 6

ORANGE, GRAPEFRUIT OR WATERMELON

## RAW BAR

<b>OYSTERS 18 / 32</b>
Chef's daily selection served with cocktail and mignonette sauces
<b>OCTOPUS CARPACCIO 19</b>
Thinly sliced braised octopus, cucumber, apple, radish, Kalamata olive, extra virgin olive oil, fresh lime
<b>SASHIMI PLATE 19</b>
Choice of Bluefin tuna with Kalamata olive or Salmon with diced cucumber and radish
<b>SHRIMP COCKTAIL 19</b>
Four jumbo shrimp served with cocktail sauce
<b>ESTIA GRAND PLATEAU 60</b>
Chilled Maine lobster, jumbo shrimp, oysters, mussels and crab cocktail with traditional accoutrements

## FROM THE SEA

<b>LOBSTER LINGUINI</b>	<b>39</b>
Whole lobster sautéed with cherry tomatoes and linguini in a brandy infused spicy tomato sauce topped with grated feta	
<b>YELLOWFIN TUNA</b>	<b>34</b>
Sesame seed encrusted sushi grade tuna grilled rare, sautéed horta, marinated beets, and almond skordalia	
<b>ORGANIC SALMON</b>	<b>29</b>
Simply grilled with ladolemono, capers and spinach rice	
<b>SWORDFISH KEBAB</b>	<b>30</b>
Wild caught swordfish skewered with tomatoes, onions and peppers, simply grilled with ladolemono and capers	
<b>SHRIMP ORZO</b>	<b>28</b>
Premium shrimp sautéed with white wine, tomatoes and orzo pasta topped with grated feta	
<b>CHILEAN SEA BASS PLAKI</b>	<b>39</b>
Oven baked in tomato sauce with onions, tomatoes, capers, green peppers, carrots, potatoes, capers and thyme	

## FROM THE LAND

<b>LAMB CHOPS</b>	<b>35</b>
Three lamb chops marinated in olive oil, fresh herbs and lemon, served with Greek fried potatoes and tzatziki ADD AN EXTRA LAMB CHOP 10	
<b>MOUSSAKA</b>	<b>19</b>
A traditional Greek casserole layered with seasoned ground beef, sliced eggplant and potatoes, topped with Keflograviera béchamel	
<b>PRIME BONE-IN FILET MIGNON</b>	<b>54</b>
14oz, charcoal broiled with grilled asparagus	
<b>PAPOUTSAKIA</b>	<b>19</b>
Roasted eggplant over tomato sauce topped with vegetable souvlaki and grated feta	
<b>ORGANIC CHICKEN</b>	<b>29</b>
Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus	

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