








## GLUTEN FREE MENU

### APPETIZERS

SOUP OF THE DAY Chef's seasonal preparation	8	MUSSELS PEI mussels sautéed with Ouzo, white wine, spicy marinara, garlic, grated feta	19
OCTOPUS Mediterranean octopus charcoal grilled, served over fava puree with pickled red onion, capers and peppers	19	GRILLED CALAMARI Fresh calamari charcoal grilled served with spicy marinara and lemon	16
BEETS  Marinated red and golden beets, skordalia, horta	14	SARDINES Deboned and grilled with ladolemono and parsley	16
DOLMADES  Valencia rice, pine nuts, currants, fennel and dill stuffed in grape leaves served with tzatziki	13	MEDITERRANEAN SPREADS Choose three of the following served with vegetables:	14
GRILLED SHRIMP Jumbo shrimp charcoal grilled with ladolemono	20	• TZATZIKI  Yogurt, cucumber, dill and garlic	
SHRIMP SAGANAKI Gulf shrimp sautéed with fresh tomato sauce, garlic and grated feta	17	• HTIPITI  Roasted red peppers, cayenne, feta	
		• MELITZANO SALATA  Roasted eggplant	
		• TARAMASALATA Carp roe and potato	
		• SKORDALIA  Potato and garlic	
		• FAVA  Lemon and olive oil	

SPREADS ARE ALSO AVAILABLE INDIVIDUALLY \$5 EACH

### SALADS

GREEK  Vine ripened tomatoes, cucumbers, green peppers, red onions, olives, feta, red wine vinaigrette	17	ROMAINE  Chopped hearts of romaine, grated feta, creamy caper dill dressing	14
ARUGULA  Arugula, almonds, cherry tomatoes, grated feta, balsamic vinaigrette	15	KALE  Baby kale, sliced apples, red onions, olives, cucumbers, cherry tomatoes, grated feta, dijon sherry vinaigrette	16

### WHOLE FISH SELECTIONS

ESTIA SOURCES ONLY THE FRESHEST FISH FROM GREECE AND AROUND THE WORLD. WHOLE FISH ARE CHARCOAL GRILLED SERVED WITH LADOLEMONO, OREGANO, AND CAPERS. OUR CHEFS REMOVE THE MIDDLE BONE UNLESS OTHERWISE INSTRUCTED. SOME SMALL BONES MAY REMAIN. WE RECOMMEND ONE POUND OF FISH PER PERSON. FISH ARE PRICED BY THE POUND.

LAVRAKI European sea bass, lean white meat with moist tender flakes, served with horta	30/lb	JUMBO AFRICAN PRAWNS Butterflied and grilled with ladolemono	50/lb
TSIPOURA "Royal Dorado" moist with a mild flavor, served with horta	29/lb	BLACK SEA BASS Baked in sea salt, served with parsley purée and grilled vegetables	MARKET PRICE
FAGRI Firm and flavorful Mediterranean white snapper served with horta	39/lb	LOBSTER Fresh Maine lobster in shell grilled with ladolemono served with grilled vegetables	MARKET PRICE
KARAVIDES "Langoustines" a Mediterranean delicacy with a sweet and succulent flavor	50/lb		

### ENTREES

YELLOWFIN TUNA Sesame seed encrusted sushi grade tuna grilled rare, sautéed horta, marinated beets, almond skordalia	35	<b>SIDES</b>	
CHILEAN SEA BASS PLAKI Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme	40	HORTA  Wild wilted greens with lemon and olive oil	10
LAMB CHOPS Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled with grilled vegetables and tzatziki	35	ROASTED POTATOES Oven roasted yukons with Greek oregano	9
PRIME BONE-IN FILET MIGNON 14oz, charcoal broiled with grilled asparagus	54	GRILLED ASPARAGUS  Olive oil, feta and pickled red onion	10
PAPOUTSAKIA  Roasted eggplant over tomato sauce topped with vegetable souvlaki and grated feta	19	GRILLED VEGETABLES  Served with mint yogurt	10
ORGANIC CHICKEN Roasted leg and breast served with grilled vegetables and a lemon thyme jus	29	SPINACH RICE Rice sautéed with spinach, leeks and fresh dill	9
SWORDFISH SOUVLAKI Charcoal grilled swordfish skewered with tomatoes, onions and peppers, ladolemono and capers	31	<b>MOCKTAILS</b>	
ORGANIC SALMON Charcoal grilled with ladolemono, capers and spinach rice	30	SANTORINI SODA Cucumber, fresh mint, club soda	5
		HERBAL TEA COOLER Iced tea, fresh squeezed lemonade, fresh mint	5

### RAW BAR

SEAFOOD TOWER 65 Chilled Maine lobster, jumbo shrimp, oysters, mussels and crab cocktail, traditional accoutrements
OYSTERS 18 / 32 Chef's daily selection served with cocktail and mignonette sauces
TUNA SASHIMI 19 Thinly sliced yellowfin tuna, diced Kalamata olive, extra virgin olive oil, cracked sea salt
SALMON SASHIMI 19 Thinly sliced organic salmon, diced cucumber, radish, extra virgin olive oil, cracked sea salt
SHRIMP COCKTAIL 20 Four jumbo shrimp served with cocktail sauce

### WINE BY THE GLASS

#### WHITE

MOSCHOFILERO Domaine Skouras, Peloponnese	13/48
ASSYRTIKO Atlantis, Santorini	14/52
RETSINA Gai'a, Ritinitis Nobilis	10/40
PINOT GRIGIO Cielo, delle Venezie, Italy	9/36
RIESLING Kreusch, Rheinessen, Germany	12/44
ALBARINO Ramon Bilbao, Spain	12/44
BORDEAUX BLANC Chateau de Matards, Bordeaux, France	12/44
SAUVIGNON BLANC Stoneburn, Marlborough, New Zealand	12/48
CHARDONNAY Backstory, California	11/44
CHARDONNAY Chalk Hill, Sonoma Coast, California	20/75

#### RED

XINOMAVRO Thymiopoulos, Young Vines, Naoussa	12/46
AGIORGITIKO Saint George, Domaine Skouras, Nemea	13/48
PINOT NOIR Tarrica, Monterey, California	11/44
PINOT NOIR Etude 'Lyric', Santa Barbara, California	16/60
SUPER TUSCAN Conti di San Bonifacio, Italy	15/58
MALBEC Waterbrook, Washington	12/48
COTES DU RHONE Les Planes des Moines, France	12/48
CABERNET SAUVIGNON Heritage, Browne Family, Washington	14/54
CABERNET SAUVIGNON B Side, Napa Valley, California	21/80

 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



## DAILY SPECIALS

### MONDAY SCALLOPS SANTORINI 32

Three jumbo scallops wrapped in kataifi phyllo, pan seared with white wine and diced tomatoes, finished with balsamic reduction

### TUESDAY ARNI TRAHANA 29

Boneless lamb shank served over trahana pasta with tomato kampana, pine nuts, and currants, topped with grated feta

### WEDNESDAY HALIBUT 31

Simply grilled with ladolemono, served with Kefalograviera scalloped potatoes and olive tapenade

### THURSDAY SHORT RIBS 28

Red wine braised short ribs served over carrot mashed potatoes and grilled asparagus

### FRIDAY MIXED SEAFOOD LINGUINI 29

Fresh mussels, shrimp and calamari sautéed in a spicy tomato sauce topped with grated

## OUZO

OUZO 12 **KALOYANNIS**

10 OUZO 7 **THRAKIS**

8 OUZO **MTILINI**

## SCOTCH (SINGLE MALT SELECTION)

MACALLAN 12

13 MACALLAN 18

45 GLENLIVET FOUNDER'S RESERVE

11 GLENLIVET 12

12 GLENLIVET 15

15 GLENLIVET 18

20 ABERFELDY 21

36 GLENFIDDICH 12

## MOCKTAILS

STRAWBERRY BASIL SODA

5 Fresh strawberry, basil, simple syrup and club soda

HERBAL TEA COOLER

5 Iced tea, fresh squeezed lemonade, fresh mint

## HAND CRAFTED COCKTAILS

RAFINA RYE 12  
Redemption rye whiskey, St. Germain, basil, fresh grapefruit and lemon juices

SPICY SPARTAN 11  
Elijah Craig bourbon, honey cayenne syrup, fresh lemon juice, orange zest

MASTIKA MULE 12  
Stoli vodka, fresh lime juice and ginger beer served in a copper mule with a Mastika rinse

GREEK TONIC 10  
Junipero gin, Retsina, fresh citrus and a splash of tonic

APOLLO MARTINI 13  
Philadelphia's Stateside vodka served straight up with feta stuffed olives

DIONYSUS 11  
House infused berry vodka, fresh lemon, topped with sparkling wine

AEGEAN SANGRIA 11  
Housemade with fresh fruit

## WINE BY THE GLASS

### WHITE

MOSCHOFILERO 13/48  
Domaine Skouras, Peloponnese

ASSYRTIKO 14/52  
Atlantis, Santorini

RETSINA 10/40  
Gai'a, Ritinitis Nobilis

PINOT GRIGIO 9/36  
Cielo, delle Venezie, Italy

RIESLING 12/44  
Salmon Run, Finger Lakes, New York

ALBARINO 12/44  
Ramon Bilbao, Spain

BORDEAUX BLANC 12/44  
Chateau de Matards, Bordeaux, France

SAUVIGNON BLANC 12/48  
Stoneburn, Marlborough, New Zealand

CHARDONNAY 11/44  
Backstory, California

CHARDONNAY 20/75  
Chalk Hill, Sonoma Coast, California

### RED

XINOMAVRO 12/46  
Thymiopoulos, Young Vines, Naoussa

AGIORGITIKO 13/48  
Saint George, Domaine Skouras, Nemea

PINOT NOIR 11/44  
Domaine Brunet, France

PINOT NOIR 16/60  
Etude 'Lyric', Santa Barbara, California

NERO D'AVOLA 12/46  
Rocco, Terre Siciliane, Italy

SUPER TUSCAN 15/58  
Conti di San Bonifacio, Italy

MALBEC 12/48  
Waterbrook, Washington

COTES DU RHONE 12/48  
Les Planes des Moines, France

CABERNET SAUVIGNON 14/54  
Heritage, Browne Family, Washington

CABERNET SAUVIGNON 21/80  
B Side, Napa Valley, California

## ROSÉ & SPARKLING

CHAMPAGNE 25/65  
Veuve Cliquot, NV (375 ml)

PROSECCO 11/44  
Ca' Furlan, Veneto

ROSE OF AGIORGITIKO 13/52  
Gai'a 14-18, Greece

FULL WINE LIST AVAILABLE

## BEER

COORS LIGHT 4  
Golden, Colorado

STELLA ARTOIS 6  
Belgium

OMMEGANG WITTE 7  
Cooperstown, New York

CORONA 5  
Mexico

YUENGLING 4  
Pottsville, Pennsylvania

BUCKLER, NA 4  
Netherlands

YARDS LOVE STOUT 6  
Philadelphia, Pennsylvania

SWEETWATER IPA DRAFT 7  
Atlanta, Georgia

SEASONAL DRAFT 7  
Please ask your server for details

LOCAL DRAFT 7  
Please ask your server for details

STAFF SELECTION DRAFT MP  
Please ask your server for details

STAFF SELECTION BOTTLE MP  
Please ask your server for details

# happy HOUR

At the Bar and Hightops  
Monday-Friday: 4:00 p.m. – 6:00 p.m.

Enjoy half price appetizers and drink specials

🌿 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