










# Estia®

G R E E K T A V E R N A

## GLUTEN FREE MENU

### APPETIZERS

<b>AVGOLEMONO</b> Traditional egg lemon soup with rice	<b>7</b>	<b>MUSSELS</b> PEI mussels sautéed with Ouzo, white wine, spicy marinara, garlic, grated feta	<b>18</b>
<b>OCTOPUS</b> Mediterranean octopus charcoal grilled, served over fava puree with pickled red onion, capers and peppers	<b>19</b>	<b>GRILLED CALAMARI</b> Fresh calamari charcoal grilled served with spicy marinara and lemon	<b>15</b>
<b>BEETS</b>  Marinated red and golden beets, skordalia, horta	<b>14</b>	<b>SARDINES</b> Deboned and grilled with ladolemono and parsley	<b>15</b>
<b>DOLMADES</b>  Valencia rice, pine nuts, currants, fennel and dill stuffed in grape leaves served with tzatziki	<b>13</b>	<b>MEDITERRANEAN SPREADS</b> Choose three of the following served with vegetables:	<b>14</b>
<b>GRILLED SHRIMP</b> Jumbo shrimp charcoal grilled with ladolemono	<b>19</b>	• TZATZIKI  Yogurt, cucumber, dill and garlic	
<b>SHRIMP SAGANAKI</b> Premium shrimp sautéed with fresh tomato sauce, garlic and grated feta	<b>17</b>	• 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

### SALADS


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

### 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.

<b>LAVRAKI</b> European sea bass, lean white meat with moist tender flakes, served with horta	<b>29/lb</b>	<b>JUMBO AFRICAN PRAWNS</b> Butterflied and grilled with ladolemono	<b>49/lb</b>
<b>TSIPOURA</b> "Royal Dorado" moist with a mild flavor, served with horta	<b>28/lb</b>	<b>BLACK SEA BASS</b> Baked in sea salt, served with parsley purée and grilled vegetables	<b>37/lb</b>
<b>FAGRI</b> Firm and flavorful Mediterranean white snapper, served with horta	<b>38/lb</b>	<b>LOBSTER</b> Fresh Maine lobster in shell grilled with ladolemono, served with grilled vegetables	<b>38/lb</b>
<b>KARAVIDES</b> "Langoustines" a Mediterranean delicacy with a sweet and succulent flavor	<b>50/lb</b>		

### ENTREES

<b>YELLOWFIN TUNA</b> Sesame seed encrusted sushi grade tuna grilled rare, sautéed horta, marinated beets, and almond skordalia	<b>34</b>
<b>CHILEAN SEA BASS PLAKI</b> Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme	<b>39</b>
<b>LAMB CHOPS</b> Three lamb chops marinated in olive oil, fresh herbs and lemon, served with grilled vegetables and tzatziki ADD AN EXTRA LAMB CHOP 10	<b>35</b>
<b>PRIME BONE-IN FILET MIGNON</b> 14oz, charcoal broiled with grilled asparagus	<b>54</b>
<b>PAPOUTSAKIA</b>  Roasted eggplant over tomato sauce topped with vegetable souvlaki and grated feta	<b>19</b>
<b>ORGANIC CHICKEN</b> Roasted leg and breast served with grilled vegetables	<b>29</b>
<b>SWORDFISH KEBAB</b> Wild caught swordfish skewered with tomatoes, onions and peppers, simply grilled with ladolemono and capers	<b>30</b>
<b>ORGANIC SALMON</b> Simply grilled with ladolemono, capers and spinach rice	<b>29</b>

### SIDES

<b>HORTA</b>  Wild wilted greens with lemon and olive oil	<b>10</b>
<b>ROASTED POTATOES</b> Oven roasted yukons with Greek oregano	<b>9</b>
<b>GRILLED ASPARAGUS</b>  Olive oil, feta and pickled red onion	<b>10</b>
<b>GRILLED VEGETABLES</b>  Served with mint yogurt	<b>10</b>
<b>SPINACH RICE</b> Rice sautéed with spinach, leeks and fresh dill	<b>9</b>

### MOCKTAILS

<b>WATERMELON BASIL SODA</b> Fresh watermelon, basil, simple syrup and club soda	<b>5</b>
<b>HERBAL TEA COOLER</b> Iced tea, fresh squeezed lemonade, fresh mint	<b>5</b>
<b>GINGER LIME SODA</b> Fresh lime juice, ginger simple syrup, club soda	<b>5</b>

### 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

### WINE BY THE GLASS

#### WHITE

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

#### RED

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

### FEATURED COCKTAIL

<b>FROSÉ 12</b> Frozen Rosé wine blended with fresh lemon juice and St. Germain
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 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

<b>MONDAY SCALLOPS SANTORINI</b>	<b>32</b>
Three jumbo scallops wrapped in kataifi phyllo, pan seared with white wine and diced tomatoes, finished with balsamic reduction	
<b>TUESDAY ARNI TRAHANA</b>	<b>29</b>
Boneless lamb shank served over trahana pasta with tomato kampana, pine nuts, and currants, topped with grated feta	
<b>WEDNESDAY HALIBUT</b>	<b>31</b>
Simply grilled with ladolemono, served with Kefalograviera scalloped potatoes and olive tapenade	
<b>THURSDAY SHORT RIBS</b>	<b>28</b>
Red wine braised short ribs served over carrot mashed potatoes and grilled asparagus	
<b>FRIDAY MIXED SEAFOOD LINGUINI</b>	<b>29</b>
Fresh mussels, shrimp and calamari sautéed in a spicy tomato sauce topped with grated feta	
<b>SATURDAY LAMB SHANK</b>	<b>31</b>
Slow braised lamb shank served on the bone with tomatoes and orzo topped with grated feta	
<b>SUNDAY LAMB STEFADO</b>	<b>29</b>
Greek Lamb stew stewed with cippolini onions	

## OUZO

OUZO 12 <small>KALOYANNIS</small>	10
OUZO 7 <small>THRAKIS</small>	8
OUZO <small>MTILINI</small>	8
OUZO <small>METAXA</small>	9

## 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	12
GLENFIDDICH 30	75
GLENMORANGIE 10	10
BALVENIE 12	13
BALVENIE 14 (Caribbean Cask)	17
TALISKER 10	13
LAGAVULIN 16	19

## MOCKTAILS

<b>STRAWBERRY BASIL SODA</b>	<b>5</b>
Fresh strawberry, basil, simple syrup and club soda	
<b>HERBAL TEA COOLER</b>	<b>5</b>
Iced tea, fresh squeezed lemonade, fresh mint	
<b>GINGER LIME SODA</b>	<b>5</b>
Fresh lime juice, ginger simple syrup, club soda	

## HAND CRAFTED COCKTAILS

<b>RAFINA RYE</b>	<b>12</b>	<b>APOLLO MARTINI</b>	<b>13</b>
Redemption rye whiskey, St. Germain, basil, fresh grapefruit and lemon juices		Philadelphia's Stateside vodka served straight up with feta stuffed olives	
<b>SPICY SPARTAN</b>	<b>11</b>	<b>DIONYSUS</b>	<b>11</b>
Elijah Craig bourbon, honey cayenne syrup, fresh lemon juice, orange zest		House infused berry vodka, fresh lemon, topped with sparkling wine	
<b>MASTIKA MULE</b>	<b>12</b>	<b>AEGEAN SANGRIA</b>	<b>11</b>
Stoli vodka, fresh lime juice and ginger beer served in a copper mule with a Mastika rinse		Housemade with fresh fruit	
<b>GREEK TONIC</b>	<b>10</b>		
Junipero gin, Retsina, fresh citrus and a splash of tonic			

## WINE BY THE GLASS

### WHITE

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

### RED

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

## ROSÉ & SPARKLING

<b>CHAMPAGNE</b>	<b>25/65</b>	<b>ROSE OF AGIORGITIKO</b>	<b>13/52</b>
Veuve Cliquot, NV (375 ml)		Gai'a 14-18, Greece	
<b>PROSECCO</b>	<b>11/44</b>		
Ca' Furlan, Veneto			

FULL WINE LIST AVAILABLE

## BEER

<b>COORS LIGHT</b>	<b>4</b>	<b>YARDS LOVE STOUT</b>	<b>6</b>
Golden, Colorado		Philadelphia, Pennsylvania	
<b>STELLA ARTOIS</b>	<b>6</b>	<b>SWEETWATER IPA DRAFT</b>	<b>7</b>
Belgium		Atlanta, Georgia	
<b>OMMEGANG WITTE</b>	<b>7</b>	<b>SEASONAL DRAFT</b>	<b>7</b>
Cooperstown, New York		Please ask your server for details	
<b>CORONA</b>	<b>5</b>	<b>LOCAL DRAFT</b>	<b>7</b>
Mexico		Please ask your server for details	
<b>YUENGLING</b>	<b>4</b>	<b>STAFF SELECTION DRAFT</b>	<b>MP</b>
Pottsville, Pennsylvania		Please ask your server for details	
<b>BUCKLER, NA</b>	<b>4</b>	<b>STAFF SELECTION BOTTLE</b>	<b>MP</b>
Netherlands		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.

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