

Estia

"A GREEK MEDITERRANEAN RESTAURANT"

HOT MEZEDES

- ESTIA CHIPS** 18
Thinly sliced zucchini and eggplant lightly fried served with tzatziki
- SPANAKOPITA** 14
Spinach, leeks, scallions and feta baked in housemade phyllo dough
- CHEESE SAGANAKI** 15
Pan fried kefalograviera cheese served with lemon
- OCTOPODI** 20
Charcoal grilled octopus with red and sweet onions, dill, roasted peppers, capers, parsley and red wine vinaigrette

- CALAMARI** 17
Choice of pan fried with spicy marinara or sauteed with white wine, olive oil, garlic, shallots and marinara sauce
- GRILLED SHRIMP** 20
Wild caught jumbo shrimp charcoal grilled served with arugula and cherry tomatoes
- SARDINES** 17
Fresh Mediterranean sardines, deboned and grilled with ladolemono and oregano
- CRAB CAKE** 21
Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli

COLD MEZEDES

- SPREAD PIKILIA** 17
Choose three of the following served with grilled pita:
• **TZATZIKI** Yogurt, cucumber, dill and garlic
• **HTIPITI** Roasted red peppers, cayenne, feta
• **MELITZANOSALATA** Roasted eggplant
• **TARAMOSALATA** Carp roe and potato
• **POTATO SKORDALIA** Potato with garlic
SPREADS AVAILABLE INDIVIDUALLY 8
- TUNA TARTARE** 19
Diced yellowfin tuna and avocado, soy honey dressing, crispy pita chips
- DOLMADES** 13
Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki

SALATES

- HORIATIKI SALATA** 18
"Country salad" with vine ripened tomatoes, cucumbers, green peppers, red onions, feta, olives, and red wine vinaigrette
- ROMAINE SALATA** 14
Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing

- ARUGULA SALATA** 16
Arugula, red and golden beets, almonds, manouri cheese, honey lime vinaigrette
- BEET SALATA** 15
Marinated beets, potato skordalia, seasoned horta

- KALE SALATA** 16
Baby kale, sliced apples, crispy chickpeas, red onions, olives, cucumbers, cherry tomatoes, grated feta, Dijon sherry vinaigrette

WHOLE FISH SELECTIONS

ESTIA SOURCES ONLY THE FRESHEST FISH FROM GREECE AND AROUND THE WORLD. WHOLE FISH ARE CHARCOAL GRILLED WITH LADOLEMONO, OREGANO AND CAPERS. OUR CHEFS REMOVE THE MIDDLE BONE HOWEVER SOME SMALL BONES MAY REMAIN. FISH ARE PRICED BY THE POUND; WEIGHTS MAY VARY. INQUIRE WITH YOUR SERVER.

- LAVRAKI** 31/lb
European sea bass, lean white meat with moist tender flakes
- TSIPOURA** 30/lb
"Royal Dorado" firm, moist white fish
- BARBOUNI** 47/lb
Served on the bone lightly floured and pan fried in olive oil, this exotic delicacy from Portugal has sweet flavor and aroma
- DOVER SOLE** 50/lb
Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky
- ASTAKOS** MP
Live Maine deep water lobster, split, claws deshelled and charcoal grilled

- KARAVIDES** 53/lb
"Langoustines" a Mediterranean delicacy with a sweet and succulent flavor
- JUMBO AFRICAN PRAWNS** 51/lb
Sweet and firm, butterflyed and grilled in shell with ladolemono

RECOMMENDED FOR TWO OR MORE

- BLACK SEA BASS** 39/lb
Baked in Mediterranean sea salt, served with parsley puree and grilled vegetables
- FAGRI** 39/lb
Firm and flavorful Mediterranean white snapper

FROM THE SEA

- CHILEAN SEA BASS PLAKI** 44
Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme
- SWORDFISH SOUVLAKI** 32
Charcoal grilled with tomatoes, onions, peppers, ladolemono and capers
- TUNA** 36
Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond skordalia
- HALIBUT** 36
Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade
- SALMON** 31
Skuna Bay salmon charcoal grilled with ladolemono, capers and horta
- LOBSTER PASTA** 40
Fresh Maine lobster, deshelled, sauteed with linguini, tomatoes, garlic, basil and marinara

FROM THE LAND

- LAMB CHOPS** 46
Charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs and lemon, served with Greek fried potatoes and tzatziki
- LAMB SHANK** 32
Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta
- PRIME BONE-IN FILET MIGNON** 59
14oz prime bone-in filet mignon served over fresh thyme
- ROASTED CHICKEN** 29
Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus

SIDES

- HORTA** 11
Wild wilted greens with lemon and olive oil
- ROASTED POTATOES** 10
Greek oregano, fresh lemon
- GRILLED ASPARAGUS** 12
Olive oil, crumbled feta, pickled red onion
- GRILLED VEGETABLES** 12
Mint yogurt
- GREEK FRIED POTATOES** 10
Grated kefalograviera cheese
- SPINACH RICE** 10
Rice sautéed with spinach, leeks and fresh dill

RAW BAR

ESTIA SOURCES ONLY THE FRESHEST SEAFOOD FROM AROUND THE WORLD FOR OUR RAW BAR. OUR CHEFS PREPARE THESE ITEMS TO ORDER; PLEASE ALLOW TIME FOR PREPARATION.

- SEAFOOD TOWER 85**
Chilled Maine lobster, jumbo shrimp, oysters, clams and crab cocktail, traditional accoutrements
SERVES 2-4
- OYSTERS 18 / 32**
Chef's daily selection served with cocktail and mignonette sauces
- SHRIMP COCKTAIL 20**
Four jumbo wild caught shrimp served with cocktail sauce and fresh horseradish

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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THEATER MENU 35

FIRST COURSE *Choose One*

SPANOKOPITA

Spinach, leeks, scallions and feta baked in housemade phyllo dough

CALAMARI

Sauteed with olive oil, garlic, shallots, white wine and marinara sauce

SPREAD PIKILIA

Tzatziki, htipiti, and melitzanosalata served with grilled pita

ROMAINE SALAD

Chopped romaine hearts, grated feta, creamy caper dill dressing

OCTOPODI + \$5

Charcoal grilled octopus with red and sweet onions, dill, roasted peppers, capers, parsley and red wine vinaigrette

HORIATIKI + \$4

"Country salad" with vine ripened tomatoes, cucumbers, green peppers, red onions, feta, olives, and red wine vinaigrette

ENTRÉE *Choose One*

FISH OF THE DAY

Chef's choice fish and side

MOUSSAKA

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

LAMB TRAHANA

Lamb shank served off the bone over trahana pasta with tomato kapama, pine nuts, currants and grated feta

SHRIMP SOUVLAKI

Grilled shrimp, onions and cherry tomatoes served with tomato feta orzo

ROASTED CHICKEN

Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus

PAPOUTSAKIA

Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta

LAMB CHOPS + \$12

Charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs and lemon, served with Greek fried potatoes and tzatziki

DESSERT *Choose One*

KARIDOPITA

Traditional honey walnut cake

SORBET

One scoop of locally made seasonal sorbet

SALTED CARAMEL BAKLAVA + \$2

Walnuts, pistachios and phyllo with caramel sauce and fleur de sel

HANDCRAFTED COCKTAILS

BURNT MANHATTAN 15	SANGRIA 12
Knob Creek Rye whiskey, orange bitters, burnt brown sugar simple syrup served "perfect"	Seasonal preparation
DIONYSUS 11	FLY ME TO GREECE 14
House infused berry vodka, fresh lemon, simple syrup, topped with sparkling wine	Stranahan's Colorado Whiskey, Aperol, Averna, fresh lemon, Absinthe rinse
POMEGRANATE MARGARITA 12	GREEK BEES KNEES 14
1800 Silver Tequila, rosemary simple, lemon, lime, pomegranate juice	Monkey 47 gin, a Greek honey, mint, and thyme gastrique, fresh lemon
DON'T TELL CAESAR 15	PERSEPHONE'S ELIXIR 13
Glenmorangie, Laphroaig 10, clove honey, orange bitters	Grey Goose, kiwi puree, matcha, fresh lemon, mint, pineapple juice

MOCKTAILS

HIBISCUS SODA 5	KIWI LEMONADE 5
Hibiscus syrup, fresh lemon, club soda	Fresh squeezed lemonade, kiwi puree, fresh mint

WINE BY THE GLASS

WHITE

PINOT GRIGIO 10/38
Cielo, della Venezie, Italy, 2017
RIESLING 12/45
Leonard Kreuzsch, Rheinhessen, Germany 2017
ROBOLA 11/44
Robola Cooperative, Cephalonia, 2017
BORDEAUX BLANC 13/52
Chateau de Matards, Bordeaux, France, 2016
CHARDONNAY 11/44
Backstory, California, 2017
MOSCHOFILERO 13/48
Domaine Skouras, Peloponnese, 2018
ASSYRTIKO 15/58
Atlantis White, Santorini, 2017
SAUVIGNON BLANC 13/48
Ponga, Marlborough, 2018
RETSINA 11/44
Markou, Retina of Attica, NV
CHARDONNAY 20/75
Chalk Hill, Russian River Valley, 2017

RED

PINOT NOIR 11/42
Guenoc, California, 2017
TEMPRANILLO 13/48
Campellares, Rioja, 2016
MERLOT 12/48
Chateau de la Caresse, Cotes du Bordeaux, 2015
AGIORGITIKO 11/44
Argilos, Domaine Harlaftis, Nemea, 2013
XINOMAVRO 13/48
Thymiopoulos, Young Vines, Naoussa, 2017
MALBEC 11/45
Nieto Senetiner, Mendoza, 2017
AGIORGITIKO 13/48
Saint George, Domaine Skouras, Nemea, 2016
SYRAH/CARIGNAN/GRENACHE 13/48
Chateau Pas du Cerf, Cotes du Provence, 2016
NERO D'AVOLA 13/48
Indigenous, Sicily, 2017
CABERNET SAUVIGNON 19/70
Sean Minor, Napa Valley, 2016

ROSÉ & SPARKLING

MOSCHOFILERO/AGIORITIKO ROSE 13	MOSCHOFILERO 14
Meliasto, Spiropoulos, Peloponnese, 2017	Ode Panos, Spiropoulos, Peloponnese, 2016
PROSECCO 12	SPARKLING BRUT ROSE 12
Beatrice, Ca'Furlan, Italy, NV	Croix de Roche, St Emilion, NV

BEER

AMSTEL LIGHT 7	YUENGLING LAGER 6
Amsterdam	Pottsville, PA
ALLAGASH WHITE 8	YARDS PPA 7
Portland	Philadelphia, PA
MYTHOS 7.5	TWO ROADS WORKERS COMP SAISON (DRAFT) 7
Greece	Stratford, CT
CORONA 6	SWEETWATER PALE ALE (DRAFT) 7
Mexico	Atlanta, GA
CRISPIN CIDER (GF) 7	BUCKLER, NA 6
Colfax, CA	Netherlands
GUINNESS 7	
Dublin	

FULL WINE LIST AVAILABLE

happy HOUR

At the Bar and Outside
Monday-Friday: 4pm – 6pm
Sunday: 7pm – Close

Enjoy half price appetizers and selected drink specials

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