



MEZEDES

AVGOLEMONO Traditional egg and lemon chicken soup with rice	8
OCTOPODI Charcoal grilled, pickled red onion, Holland peppers, capers, extra virgin olive oil	21
FRIED CALAMARI Served with a spicy marinara and fresh lemon	17
GRILLED SHRIMP Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono	20
CRAB CAKE Colossal and jumbo lump crab, lentils, gigante beans, Dijon aioli	21
CHEESE SAGANAKI Kefalograviera cheese lightly fried with brandy, lemon, and olive oil	15
BEETS Marinated red and golden beets, red onion, and potato skordalia	15

SALATES

CLASSIC GREEK Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	19
ROMAINE Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing	14
ARUGULA Arugula, red and yellow beets, almonds, manouri cheese, honey lime vinaigrette	16

ADD TO ANY SALAD	
GRILLED CHICKEN	6
WILD CAUGHT SHRIMP	9
GRILLED SALMON	9

A LA CARTE ENTREES

LAMB CHOPS Four Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled and served with Greek fried potatoes and tzatziki <small>ADD AN EXTRA LAMB CHOP 12</small>	47
ORGANIC CHICKEN Roasted leg and breast served over caramelized onion and yogurt orzo and topped with a lemon thyme jus	29
MOUSSAKA Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel	21
PASTA ALA GRECCA Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta <small>ADD GRILLED CHICKEN 6 / WILD CAUGHT SHRIMP 9</small>	21
ARNI YOVETSIS Braised and served on the bone with orzo baked with feta cheese and tomatoes	32
BONE-IN FILET MIGNON 14oz prime bone-in filet mignon served with fresh thyme	59

SALMON TARTARE Shallot, fresh chili pepper, cilantro, fresh lime juice, served with crispy potato chips	20
ESTIA CHIPS Thinly sliced eggplant and zucchini lightly fried served with tzatziki	18
SPANAKOPITA Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough	15
SPREADS PIKILIA Choose three of the following with grilled pita: • TZATZIKI Greek yogurt, cucumber, dill, garlic • HTIPITI Roasted red peppers, cayenne, feta • MELITZANOSALATA Smoked eggplant & balsamic • POTATO SKORDALIA Potato and garlic <small>SPREADS AVAILABLE INDIVIDUALLY 6</small>	17
OYSTERS Chef's daily selection served with cocktail and mignonette	18/32

WHOLE FISH

LAVRAKI European sea bass, flaky, mild white fish deboned and grilled with ladolemono, capers and oregano	31
JUMBO AFRICAN PRAWNS Sweet and firm, butterflied and grilled in shell with ladolemono	51/LB
LOBSTER Live Maine deep water lobster, split, clawsdeshelled and charcoal grilled	MP
DOVER SOLE Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	50/LB

SIDES

GRILLED VEGETABLES Eggplant, zucchini, peppers, carrots and onion	13	ORZO Choice of roasted tomato and feta or Greek yogurt and caramelized onion	10
ROASTED POTATOES Greek oregano, fresh lemon	10	SPANAKORIZO Rice sautéed with spinach, leeks, and fresh dill	10
FRIED POTATOES Greek oregano, kefalograviera cheese	10		

THEATER MENU

35

FIRST COURSE

PLEASE SELECT ONE

SPANOKOPITA Spinach, leeks, scallions and feta baked in housemade phyllo dough	
CALAMARI Sautéed 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

PLEASE SELECT ONE

MOUSSAKA A Greek casserole layered with seasoned ground beef, sliced eggplant and potatoes, topped with a Kefalograviera béchamel	
SHRIMP SOUVLAKI Grilled shrimp, onions and cherry tomatoes served with tomato feta orzo	
ARNI TRAHANA Lamb shank served off the bone over trahana pasta with tomato kapama, pine nuts, currants and grated feta	
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	
LAVRAKI + \$6 European sea bass, a flaky and mild white fish, deboned and grilled with ladolemono, capers, and oregano	

DESSERT

PLEASE SELECT 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	

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DUE TO THE HANDCRAFTED NATURE OF OUR KITCHEN, THERE IS RISK OF CROSS CONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY.

ITEMS HAVE NATURALLY OCCURRING PITS, SEEDS AND BONES.



COCKTAILS

DIONYSUS 10

House infused berry vodka, fresh lemon, simple syrup, topped with sparkling wine

POMEGRANATE MARGARITA 11

Hornitos Plata tequila, rosemary simple syrup, fresh lemon, pomegranate, and lime juice

BURNT MANHATTAN 15

Knob Creek Rye, burnt brown sugar simple syrup, orange bitters, served perfect

FROSE 11

Rose wine with strawberry puree

WINE

WHITE

PINOT GRIGIO 10/38

Cielo, Della Venezie, Italy, 2017

RIESLING 12/45

Leonard Kreuzsch, Rheinhessen, Germany 2017

ROBOLA 13/52

Naossa, Greece, 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

Sunday Mountain, Marlborough, 2017

RETSINA 11/44

Markou, Retsina of Attica, NV

CHARDONNAY 20/75

Chalk Hill, Russian River Valley, 2017

RED

PINOT NOIR 12/48

Alias, California, 2018

TEMPRANILLO 13/48

Campellares, Rioja, 2016

MERLOT 12/48

Chateau de la Cresse, Cotes du Bordeaux, 2015

MALBEC 11/45

Altosur, Mendoza, 2019

AGIORGITIKO 13/48

Saint George, Domaine Skouras, Nemea, 2016

SYRAH/GRENACHE/MOURVEDRE 13/48

Les Cigales de Montirius, Cotes du Rhone, 2015

XINOMAVRO 15/58

Alpha Estate, Amyndeon Xinomarvo, 2016

CABERNET SAUVIGNON BLEND 19/68

Doube T, Trefethen Vineyards, Napa Valley, 2014

NERO D'AVOLA 11/44

Firriato, Feudi Branciforti dei Bordonaro Terre Siciliane

BEER

Amstel Light 7

Corona 6

Mythos 7.5

Allagash White 8

Yuengling Lager 6

Miller Lite 6

HAPPY HOUR

3:30pm-4:30pm

Available every day

Hightops and outside seating only

Enjoy discounted appetizers and drinks