

# Estia

"A GREEK MEDITERRANEAN RESTAURANT"

## HOT MEZEDES

<b>AVGOLEMENO</b>	<b>8</b>
Traditional egg, lemon, and chicken soup with rice	
<b>SPANAKOPITA V</b>	<b>15</b>
Spinach, leeks, scallions and feta baked in housemade phyllo dough	
<b>CHEESE SAGANAKI V</b>	<b>15</b>
Pan fried kefalograviera cheese served with lemon	
<b>ESTIA CHIPS V</b>	<b>18</b>
Thinly sliced zucchini and eggplant lightly fried served with tzatziki	
<b>FRIED CALAMARI</b>	<b>19</b>
Pan fried served with marinara sauce and lemon	

## SALATES

<b>ROMAINE SALATA V</b>	<b>14</b>
Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing	

<b>GRILLED SHRIMP</b>	<b>21</b>
Wild caught jumbo shrimp charcoal grilled served with arugula and cherry tomatoes	
<b>CRAB CAKE</b>	<b>22</b>
Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli	
<b>OCTOPODI</b>	<b>22</b>
Charcoal grilled octopus with red and sweet onions, dill, roasted peppers, capers, parsley	
<b>OYSTERS</b>	<b>18/32</b>
Chef's daily selection served with cocktail and mignonette	

## COLD MEZEDES

<b>SPREAD PIKILIA</b>	<b>17</b>
Choose three of the following served with grilled pita:	
• <b>TZATZIKI V</b> Yogurt, cucumber, dill and garlic	
• <b>HTIPITI V</b> Roasted red peppers, cayenne, feta	
• <b>MELITZANOSALATA V</b> Roasted eggplant	
• <b>POTATO SKORDALIA V</b> Potato with garlic	
SPREADS AVAILABLE INDIVIDUALLY <b>6</b>	
<b>BEETS V</b>	<b>14</b>
Marinated golden and red beets, red onion, and potato skordaila	
<b>SALMON TARTARE</b>	<b>20</b>
Shallot, fresh chili pepper, cilantro, fresh lime juice, served with crispy potato chips	
<b>DOLMADES</b>	<b>16</b>
Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki	

<b>ARUGULA SALATA V</b>	<b>16</b>
Arugula, red and golden beets, almonds, manouri cheese, honey lime vinaigrette	
<b>ADD TO ANY SALAD:</b>	
Grilled Chicken <b>7</b>	
Wild Caught Shrimp <b>11</b>	
Grilled Salmon <b>11</b>	

<b>HORIATIKI SALATA V</b>	<b>20</b>
"Country salad" with vine ripened tomatoes, cucumbers, green peppers, red onions, feta, olives, and red wine 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.

<b>LAVRAKI</b>	<b>32/lb</b>	<b>DOVER SOLE</b>	<b>51/lb</b>
European sea bass, lean white meat with moist tender flakes		Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	
Baked in Mediterranean sea salt <b>6</b>		<b>JUMBO AFRICAN PRAWNS</b>	<b>52/lb</b>
<b>TSIPOURA</b>	<b>32/lb</b>	Sweet and firm, butterflied and grilled in the shell with ladolemono	
"Royal Dorado" a firm, moist, white fish		<b>KARAVIDES</b>	<b>55/lb</b>
<b>FAGRI</b>	<b>41/lb</b>	"Langoustines" a Mediterranean delicacy, which has a sweet and succulent flavor	
*Limited availability Firm and flavorful Mediterranean white snapper		<b>ASTAKOS</b>	<b>MP</b>
		Live Maine deep water lobster, split, claws deshelled and charcoal grilled	

## A LA CARTE ENTREES

<b>PAPOUTSAKIA V</b>	<b>21</b>
Roasted baby eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	
<b>PASTA A LA GRECCA V</b>	<b>21</b>
Rigatoni, oven roasted tomatoe sauce, sauteed spinach, and feta cheese	
Add Grilled Chicken <b>7</b> / Add Grilled Shrimp <b>11</b>	
<b>MOUSSAKA</b>	<b>24</b>
Traditional Greek layered casserole with ground beef, potatoes, sliced eggplant, and topped with a kefalograviera bechamel	
<b>ROASTED CHICKEN</b>	<b>32</b>
Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus	
<b>SWORDFISH SOUVLAKI</b>	<b>34</b>
Charcoal grilled with tomatoes, onions, peppers, ladolemono and capers	
<b>LAMB SHANK</b>	<b>34</b>
Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta	

<b>SALMON</b>	<b>35</b>
Charcoal grilled organic salmon with ladolemono, capers and spanakorizo	
<b>HALIBUT</b>	<b>38</b>
Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade	
<b>LOBSTER LINGUINI</b>	<b>42</b>
Fresh Maine lobster, deshelled, sauteed with linguini, tomatoes, garlic, basil and marinara	
<b>CHILEAN SEA BASS PLAKI</b>	<b>46</b>
Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme	
<b>LAMB CHOPS</b>	<b>49</b>
Charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs and lemon, served with Greek fried potatoes and tzatziki	
Add An Extra Lamb Chop <b>13</b>	
<b>PRIME BONE-IN FILET MIGNON</b>	<b>59</b>
14oz prime bone-in filet mignon served over fresh thyme	

## SIDES

<b>ROASTED POTATOES V</b>	<b>10</b>
Greek oregano, fresh lemon	
<b>ORZO V</b>	<b>10</b>
Choice of roasted tomato and feta or Greek yogurt and caramelized onion	
<b>GREEK FRIED POTATOES V</b>	<b>10</b>
Grated kefalograviera cheese	
<b>SPINACH RICE V</b>	<b>10</b>
Rice sautéed with spinach, leeks and fresh dill	
<b>GRILLED VEGETABLES V</b>	<b>13</b>
Mint yogurt	

V 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 37

### 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 V

Tzatziki, htipiti, and melitzanosalata served with grilled pita

#### ROMAINE SALAD V

Chopped romaine hearts, grated feta, creamy caper dill dressing

#### OCTOPODI + \$7

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

#### HORIATIKI V + \$4

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

### ENTRÉE *Choose One*

#### 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 V

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

#### LAVRAKI + \$6

European sea bass, a flaky mild white fish, deboned and grilled with ladolemeno, capers, and oregano

#### LAMB CHOPS + \$15

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

#### DIONYSUS

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

11

#### FROSE

Rose wine and strawberry puree

12

#### POMEGRANATE MARGARITA

Hornitos Plata, rosemary simple, lemon, lime, pomegranate juice

12

#### BURNT MANHATTAN

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

15

## WINE BY THE GLASS

### WHITE

#### PINOT GRIGIO

Cielo, Delle Venezie Veneto, Italy, 2020

12/40

#### RIESLING

Leonard Kreuzsch, Rheinhessen, Germany 2019

14/47

#### ASSYRTIKO/MALAGOUZIA BLEND

Robola Cooperative, Cephalonia, 2019

15/54

#### BORDEAUX BLANC

Chateau de Matards, Bordeaux, France, 2018

15/54

#### CHARDONNAY

Cloud Break, California, 2019

13/46

#### MOSCHOFILERO

Domaine Skouras, Peloponnese, 2019

15/50

#### ASSYRTIKO

Atlantis White, Santorini, 2019

17/60

#### SAUVIGNON BLANC

Sunday Mountain, Marlborough, 2020

15/50

#### RETSINA

Markou, Retgina of Attica, NV

13/46

### RED

#### PINOT NOIR

Alias, California, 2019

14/50

#### TEMPRANILLO

Campellares, Rioja, 2017

15/50

#### MERLOT

Chateau de la Caresse, Cotes du Bordeaux, 2015

14/50

#### XINOMAVRO

Alpha Estate, Amyndeon Xinomavro, 2016

17/60

#### MALBEC

Altosur, Mendoza, 2020

13/47

#### AGIORGITIKO

Saint George, Domaine Skouras, Nemea, 2018

15/50

#### SYRAH/GRENACHE/MOURVEDRE

Montirius, Cotes du Rhone, 2017

15/50

#### NERO D'AVOLA

Firriato, Fuedi Branciforti dei Bordonaro Terre Siciliane

13/46

#### CABERNET SAUVIGNON BLEND

Doube T, Trefethen Vineyards, Napa Valley, 2018

21/70

FULL WINE LIST AVAILABLE

## ROSÉ & SPARKLING

#### PROSECCO

Cielo, Italy, NV

14/50

#### ROSE

Domaine Guillaman, Cotes de Gascagne

14/50

## BEER

#### YUENGLING LAGER

Pottsville, PA

7

#### AMSTEL LIGHT

Amsterdam

8

#### CORONA

Mexico

7

#### MYTHOS

Greece

8.5

#### MILLER LITE

Chicago

7

#### ALLAGASH WHITE

Portland

9

#### GUINNESS

Dublin

8

#### Heineken 0.0

Netherlands

7

# happy HOUR

At the bar, high top tables, and outside  
Every day from 3:30pm-4:30pm

Enjoy discounted appetizers and  
selected drink specials

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