

LEFKES

ESTIATORIO

RAW BAR

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| Oysters | 1/2 Dz \$23 Dz \$44 |
| <i>East Coast / West Coast</i> | |
| Clams | \$3.00 each |
| <i>little necks</i> | |
| Lobster Cocktail | \$30 |
| <i>chilled half lobster served with cocktail sauce</i> | |
| Ahi Tuna Crudo | \$24 |
| <i>thinly sliced Mediterranean Sea bass, cucumber, yuzu & Fresno chiles</i> | |
| Anthem of the Sea | \$175 |
| <i>plateaus of chilled lobster, shrimp cocktail, East & West Coast oysters & little neck clams on the half shell, served with cocktail sauce, mignonette, dijonnaise & lemon</i> | |

SALADS

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| Colorful Beet Salad | \$17 |
| <i>roasted red beets, organic seasonal mixed greens, manouri cheese, toasted walnuts & orange supreme</i> | |
| Marouli | \$19 |
| <i>shredded romaine lettuce, green cabbage & onion, crumbled feta & dill in a lemon-olive oil dressing</i> | |
| Feta & Endive | \$22 |
| <i>bright red & white endive, crispy artichoke hearts, toasted hazelnuts, crumbled feta cheese, tossed in a sweet & sour dressing</i> | |
| Horiatiki | \$24 |
| <i>juicy vine rippened tomatoes, crunchy cucumbers & peppers, Kalamata olives, sweet red onions, capers & feta cheese</i> | |
| Winter Salad | |
| <i>pickled onions, garlic croutons, pomegranate seeds, shaved graviera cheese</i> | |

SEAFOOD MARKET

whole fresh fish delivered daily and sold at market price by the pound, grilled or fried ask your server about our selection

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| Lavraki / Branzino | \$42 |
| <i>Mediterranean Sea bass, served whole or fillet with ladolemono</i> | |
| Tsipoura / Dorado | \$42 |
| <i>Mediterranean Sea bream, served whole or fillet with ladolemono</i> | |
| Wild Pink Snapper | M/P |
| <i>wild caught in the Mediterranean sea, Light & flaky texture</i> | |
| Dover sole | \$55 |
| <i>buttery, sweet, & mild</i> | |
| Langoustines | \$60 |
| <i>four sweet & delicate "Norway Lobster"</i> | |
| Alaskan King Crab Legs | \$110 |
| <i>rich, sweet, and meaty, served chilled with cocktail sauce or warm with drawn butter</i> | |

CHEF'S SIGNATURE DISHES

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| Astakomakaronada | \$48 |
| <i>cuttlefish ink fettuccine with poached main lobster, in a light metaxa cognac bisque</i> | |
| Seafood Pasta | \$34/66 |
| <i>spaghetti pasta with shrimps, calamari, mussels & clams in light bisque sauce</i> | |
| Mushroom Risotto | \$48 |
| <i>seasonal mushrooms, white truffle oil, & crispy manouri cheese</i> | |
| Vegetarian pasta | \$32 |
| <i>bucatini in a roasted vegetable medley & fresh tomato sauce</i> | |

SIDE DISHES

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| Roasted Lemon Potatoes | \$10 |
| <i>slow roasted with lemon, olive oil & herbs</i> | |
| Handcut Greek Fries | \$14 |
| <i>with feta cheese & oregano</i> | |
| Potato Au Gratin with feta | \$14 |
| <i>layered potatoes with feta cheese sauce</i> | |
| Gigante beans | \$14 |
| <i>slow braised with root vegetables</i> | |

APPETIZERS

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| Soupa Imeras | \$10 |
| <i>chef's daily selection</i> | |
| Tuna Tartare | \$26 |
| <i>avocado spread, lemon ponzu sauce & malanga chips</i> | |
| Spicy Lefkes | \$24 |
| <i>sautéed jumbo shrimp in light tomato, feta & ouzo sauce</i> | |
| Octapodi Stifado | \$28 |
| <i>Mediterranean octopus braised in red wine with garlic, onions, bay leaves & allspice topped with extra virgin olive oil & fresh cracked pepper</i> | |
| Eggplant Imam | \$22 |
| <i>oven-baked Italian eggplant with feta cheese, caramelized sweet onions, tomato sauce & basil oil</i> | |
| Lamb Keftedakia | \$24 |
| <i>herb spiced meatballs, lamb & beef, served with feta mousse & lemon</i> | |
| Saganaki Bites | \$19 |
| <i>crispy bites of creamy Cretan graviera cheese, served with aged sour & sweet cherry</i> | |
| Spanakopita | \$17 |
| <i>flaky spinach pie with mixed seasonal greens, fresh aromatic herbs & feta cheese</i> | |
| Veggie Chips | \$18 |
| <i>zucchini & eggplant chips lightly fried, served with tzatziki</i> | |
| Dolmades | \$26 |
| <i>blanched grape leaves stuffed with rice, fresh herbs & aromatic spices</i> | |
| Calamari | \$19 |
| <i>choice of pan fried in crispy semolina crust or simply grilled with spicy feta</i> | |

STEAKS & CHOPS

Special Enhancements

Shallot Butter, Truffle Oil, Wild Mushroom Rub, Au poivre, Confit Garlic

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| Paidakia | \$48 |
| <i>marinated lamb chops with herbs, served with lemon potatoes & Greek chimichurri salsa</i> | |
| Prime Bone-in Ribeye | \$68 |
| <i>20oz Prime 40 day dry aged, bone-in ribeye, the perfect combination of flavor & tenderness</i> | |
| Prime NY Strip | \$48 |
| <i>16 oz Prime boneless shell steak, served with fingerling potatoes & broccoli rabe</i> | |
| Berkshire Pork Chop | \$45 |
| <i>16 oz rib chop, served with peach bourbon reduction, glazed apple & baby carrots</i> | |

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| Cod Plaki | \$38 |
| <i>oven-baked Atlantic cod served over patotes stewed in tomato sauce</i> | |
| Solomos | \$32 |
| <i>char-grilled Atlantic salmon, cauliflower purée & lemon potatoes</i> | |
| Chicken Psito | \$35 |
| <i>roasted half chicken, basted in a lemon mustard sauce</i> | |
| Lamb Shank | \$45 |
| <i>slowly braised in red wine, mirepoix, fragrant herbs & spices, served over orzo</i> | |

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| Broccoli Rabe | \$14 |
| <i>sautéed with olive oil & garlic Add Feta - \$4</i> | |
| Briam | \$14 |
| <i>medley of roasted vegetables, with fresh tomato</i> | |
| Brussels Sprouts | \$14 |
| <i>roasted & crispy</i> | |
| Asparagus | \$12 |
| <i>grilled with olive oil & garlic</i> | |