

"One cannot think well, love well,
sleep well, if one has not dined well."

-Virginia Woolf, A Room of One's Own

LEFKES

ESTIATORIO

RAW BAR

Oysters	1/2 Dz \$22 Dz \$42
<i>East Coast / West Coast</i>	
Clams	\$2.50 each
<i>little necks</i>	
Lobster Cocktail	\$30
<i>chilled half lobster served with cocktail sauce</i>	
Lavraki Crudo	\$24
<i>thinly sliced Mediterranean Sea bass, cucumber, yuzu & Fresno chiles</i>	
Anthem of the Sea	\$90/\$165
<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

Horiatiki	\$24
<i>juicy vine rippened tomatoes, crunchy cucumbers & peppers, Kalamata olives, sweet red onions, capers & feta cheese</i>	
Colorful Beet Salad	\$19
<i>roasted red beets, organic seasonal mixed greens, manouri cheese, toasted walnuts & orange supreme</i>	
Marouli	\$17
<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>	
Winter Salad	\$19
<i>baby spinach, 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

Lavraki / Branzino	\$42
<i>Mediterranean Sea bass, served whole or fillet with ladolemono</i>	
Tsipoura / Dorado	\$44
<i>Mediterranean Sea bream, served whole or fillet with ladolemono</i>	
Wild Pink Snapper	\$48
<i>wild caught in the Mediterranean sea, Light & flaky texture</i>	
Dover sole	\$55
<i>buttery, sweet & mild</i>	
Langoustines	\$60
<i>sweet & delicate</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

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	\$34
<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

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 draped in a feta Béchamel</i>	
Gigante beans	\$14
<i>slow braised with root vegetables</i>	

APPETIZERS

Soupa Imeras	\$12
<i>Avgolemono & chef's daily selection</i>	
Diver Scallops	\$25
<i>pan seared sea scallops served with parsnip puree</i>	
Tuna Tartare	\$25
<i>avocado spread, lemon ponzu sauce & malanga</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>	
Grilled Octapodi	\$28
<i>Mediterranean octopus char-grilled, Santorini fava spread, spring onions in a red wine vinegar dressing</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	\$19
<i>zucchini & eggplant chips lightly fried, served with tzatziki</i>	
Dolmades	\$16
<i>blanched grape leaves stuffed with rice, fresh herbs & aromatic spices</i>	
Calamari	\$18
<i>choice of pan fried in crispy semolina crust or simply grilled with spicy feta</i>	

STEAKS & CHOPS

All steaks are Certified Angus Beef

Special Enhancements

Truffle Shallot Butter, Wild Mushrooms, Au poivre, Béarnaise
+\$8

Prime NY Strip	\$84
<i>20 oz Prime, 45 day Dry Aged, bone-in shell steak, served with fingerling potatoes & asparagus</i>	
Prime Ribeye	\$65
<i>18oz Prime, boneless ribeye, the perfect combination of flavor & tenderness</i>	
Pidakia	\$48
<i>marinated lamb chops with herbs, served with lemon potatoes & Greek chimichurri salsa</i>	
Berkshire Pork Chop	\$45
<i>16 oz rib chop, served with peach bourbon reduction, glazed apple & baby carrots</i>	

Cod Plaki	\$34
<i>oven-baked Atlantic cod served over patotes stewed in tomato sauce</i>	
Solomos	\$34
<i>char-grilled Atlantic salmon, cauliflower purée & lemon potatoes</i>	
Chicken Psito	\$32
<i>roasted half chicken, basted in a lemon mustard sauce</i>	
Lamb Shank	\$35
<i>slowly braised in red wine, mirepoix, fragrant herbs & spices, served over orzo</i>	

Broccoli Rabe	\$14
<i>sautéed with olive oil & garlic Add Feta - \$2</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>	