

LEFKES

ESTIATORIO

**HAPPY NEW
YEAR!**

APPETIZERS

LOBSTER BISQUE

Homemade bisque with chunk
lobster meat, shredded red pepper
22

TRADITIONAL GREEK SALAD

Vine ripened tomatoes, cucumbers,
peppers, Kalamata olives, capers & feta
24

LOBSTER SALAD

Arugula, garlic croutons with
house-made vinaigrette
28

VEGGIE CHIPS

Zucchini & eggplant chips lightly fried,
served with tzatziki
18

TUNA TARTARE

Avocado spread, lemon ponzu
sauce & malanga chips
26

SAGANAKI BITES

Crispy bites of cream Cretan graviera
cheese, aged sweet & sour cherries
19

TIGER PRAWN SANTORINI

Sautéed Madagascar tiger prawn in a
tomato, feta and ouzo sauce
32

OCTOPODI STIFADO

Mediterranean octopus braised in red
wine with garlic, onions & bay leaves,
finished with olive oil & cracked pepper
26

ENTREES

PAIDAKIA

Marinated lamb chops, served with
lemon potatoes & Greek chimichurri
48

SURF AND TURF

6oz prime filet mignon with two king
prawns, garlic mashed, truffle sauce
68

DRY AGED TOMAHAWK

42oz bone-in dry aged tomahawk
ribeye with garlic mashed & cabernet
demi-glace
125

SCALLOP RISOTTO

Day boat scallops, smoked pancetta
with a champagne risotto
45

SEA BASS BOUILLABAISSÉ

Chilean sea bass in fish sauce with king
oyster mushrooms, potatoes & carrots
42

ASTAKOMAKARONADA

Cuttlefish ink fettuccine with poached
Maine lobster, in a light cognac bisque
48

**PLEASE SEE OUR FISH DISPLAY FOR
TODAY'S SELECTIONS**

DESSERTS

TRADITIONAL BAKLAVA

With fresh honey 16

PORTOKALOPITA

Greek orange cake with vanilla gelato
& a caramelized orange slice 16

CHOCOLATE MOUSSE

With vanilla gelato 16