

# LEFKES

ESTIATORIO

## Raw Bar

<b>Kumamoto Oysters</b> <i>Washington State</i>	28 1/2 dz / 48 dz
<b>Wellfleet Oysters</b> <i>Massachussets</i>	22 1/2 dz / 42 dz
<b>Clams</b> <i>littlenecks, Long Island</i>	2.50 each
<b>Lobster Cocktail</b> <i>chilled half lobster served with cocktail sauce</i>	30
<b>Lavraki Crudo</b> <i>thinly sliced Mediterranean Sea bass, cucumber, yuzu &amp; Fresno chiles</i>	24
<b>Anthem of the Sea</b> <i>1/2 chilled lobster, 3 shrimp, 6 Kumamoto oysters, 6 Wellfleet oysters &amp; 6 little neck clams for two, double for four</i>	90 / 165

## Salads

<b>Horiatiki Salad</b> <i>vine ripened tomatoes, cucumbers, peppers, sweet onions, Kalamata olives &amp; feta cheese</i>	24
<b>Colorful Beet Salad</b> <i>roasted red beets, organic seasonal mixed greens, manouri cheese, toasted walnuts &amp; orange supreme</i>	19
<b>Marouli Salad</b> <i>shredded romaine lettuce, red cabbage, endive, tomatillos, crumbled feta, scallions, dill &amp; lemon-olive oil dressing</i>	17
<b>Santorini Salad</b> <i>juicy watermelon, feta, mint &amp; evoo</i>	22
<b>Summer Salad</b> <i>arugula, pickled onions, garlic croutons, pomegranate seeds, shaved graviera cheese</i>	19

## Seafood Market

sustainable fresh fish delivered daily  
served whole or filleted with ladolemono

<b>Lavraki / Branzino</b> <i>Mediterranean Sea bass, mild &amp; flaky</i>	42
<b>Tsipoura / Dorado</b> <i>Mediterranean Sea bream, medium &amp; firm</i>	42
<b>Wild Pink Snapper (for two)</b> <i>wild caught in the Mediterranean Sea, light &amp; flaky</i>	78
<b>Dover Sole</b> <i>buttery, sweet &amp; mild</i>	60
<b>Diver Scallops</b> <i>pan seared sea scallops served with parsnip puree</i>	44
<b>Langoustines</b> <i>wild caught in New Zealand, sweet &amp; delicate</i>	68
<b>Maya Prawns</b> <i>head-on U4 gulf prawns, rich &amp; meaty</i>	48

<b>Astakomakaronada</b> <i>cuttlefish ink fettuccine with poached Maine lobster, in a light metaxa cognac bisque</i>	48
<b>Seafood Pasta</b> <i>spaghetti with shrimp, calamari, mussels &amp; clams in a light bisque sauce</i>	34 / 66
<b>Mushroom Risotto</b> <i>seasonal mushrooms, white truffle oil, &amp; crispy manouri cheese</i>	34
<b>Vegetarian Pasta</b> <i>bucatini with roasted seasonal vegetables in a homemade tomato sauce</i>	32

<b>Roasted Lemon Potatoes</b> <i>slow roasted with lemon, olive oil &amp; herbs</i>	12
<b>Hand-Cut Greek Fries</b> <i>with feta cheese &amp; oregano</i>	12
<b>Potato Au Gratin</b> <i>layered potatoes with feta cheese sauce</i>	14
<b>Gigantes Beans</b> <i>slow braised with root vegetables</i>	14

## Appetizers

<b>Soupa Imeras</b> <i>chef's daily selection</i>	12
<b>Tuna Tartare</b> <i>avocado spread, lemon ponzu sauce &amp; malanga chips</i>	25
<b>Grilled Octopodi</b> <i>char grilled Spanish octopus, red onion, red &amp; yellow peppers, red wine vinaigrette</i>	28
<b>Greek Spreads</b> <i>choice of 3: tarama, skordalia, melitzanasalata, tzatziki, tirokafteri available individually – 12 ea</i>	24
<b>Eggplant Imam</b> <i>oven-baked Italian eggplant with feta cheese, caramelized sweet onions, tomato sauce &amp; basil oil</i>	22
<b>Lamb Keftedakia</b> <i>lamb &amp; beef, herb spiced meatballs, served with feta mousse &amp; lemon</i>	18
<b>Saganaki Bites</b> <i>crispy bites of creamy Cretan graviera cheese, served with aged sour &amp; sweet cherry preserves</i>	19
<b>Spanakopita</b> <i>flaky filo pie with spinach, seasonal greens, fresh aromatic herbs &amp; feta</i>	17
<b>Veggie Chips</b> <i>lightly fried zucchini &amp; eggplant chips, served with tzatziki</i>	19
<b>Calamari</b> <i>choice of pan fried or simply grilled with spicy feta</i>	18
<b>PEI Mussels</b> <i>sautéed garlic, white wine, ouzo, scallions &amp; tomato</i>	18
<b>Kavouri Kefte</b> <i>jumbo lump crab cake with sundried tomato &amp; spicy feta aioli</i>	28

## Steaks & Chops

*enhancements: truffle shallot butter, wild mushrooms, au poivre, béarnaise +\$8*

<b>Prime NY Strip</b> <i>20 oz prime, 45 days dry aged, bone-in shell steak, served with fingerling potatoes &amp; asparagus</i>	84
<b>Prime Ribeye</b> <i>18 oz prime, boneless ribeye, the perfect combination of flavor &amp; tenderness, choice of side</i>	65
<b>Paidakia</b> <i>herb marinated lamb chops with lemon potatoes &amp; chimichurri sauce</i>	48
<b>Berkshire Pork Chop</b> <i>16 oz rib chop, served with peach bourbon reduction, glazed apple &amp; baby carrots</i>	45
<b>Lamb Shank</b> <i>slowly braised in red wine with mirepoix &amp; fragrant herbs, served over orzo</i>	35

## Chef's Signature Dishes

<b>Cod Plaki</b> <i>oven-baked Atlantic cod served over potatoes stewed in tomato sauce</i>	34
<b>Solomos</b> <i>char-grilled Atlantic salmon with lemon potatoes &amp; cauliflower puree</i>	34
<b>Chicken Psito</b> <i>mustard glazed roasted half chicken with hand-cut fries</i>	32
<b>Tuna Salad</b> <i>Sesame crusted tuna, arugula, tomato, carrot, radish, ginger dressing &amp; crispy wontons</i>	32

## Side Dishes

<b>Broccoli Rabe</b> <i>sautéed with olive &amp; garlic - add feta - \$2</i>	13
<b>Spanakorizo</b> <i>braised spinach rice with lemon, dill &amp; evoo</i>	14
<b>Brussels Sprouts</b> <i>roasted &amp; crispy</i>	12
<b>Asparagus</b> <i>grilled with olive oil &amp; garlic</i>	14

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## WINES BY THE GLASS

### Sparkling

Prosecco, La Luca, Treviso Italy	12 / 46
Champagne, Nicolas Feuillatte, Champagne France	20 / 75
Champagne, Moet Imperial Ice, Champagne France	32 / 160

### Rosé

Mitavelas Estate, Nemea Greece	14 / 54
Whispering Angel, Cotes De Provence France	18 / 64

### White

Assyrtiko & Monemvasia, Kir-Yianni, Peloponnese Greece	14 / 52
Sauvignon Blanc, Cloudy Bay, Marlborough New Zealand	14 / 54
Chardonnay, Château de Santenay, Bourgogne France	16 / 60
Pinot Grigio, Vietri Organic Grapes, Abruzzo Italy	12 / 46

### Red

Agiogitiko, Skouras San George, Argos Greece	12 / 48
Pinot Noir, Grapesmith & Crusher, Willamette Valley Oregon	14 / 54
Cabernet Sauvignon, Bread & Butter, Napa Valley California	14 / 54
Grenache & Syrah, Cellier des Dauphins, Cotes du Rhone France	15 / 58
Malbec, Terrazas de los Andes, Mendoza Argentina	16 / 60

### Beers

Amstel	9
Corona	9
Coors Light	9
Fix	9
Peroni	9
DogFish Head IPA	9
Clausthaler non-alcoholic	9
High Noon inquire about flavors	12

## Cocktails

<b>Athena's Wisdom</b> Tanqueray 10, Ketel One peach & orange blossom, orgeat, bitters & lemon	18
<b>Georgia</b> Bulleit bourbon, Amaro Montenegro, agave, lime & raspberries	18
<b>Lefkes Spritz</b> Belvedere Organics pear & ginger, Greek honey, fresh lemon, club soda, cucumber slice, rosemary sprig	18
<b>Aphrodite's Garden</b> Tanqueray dry gin, Chambord, prosecco, lychee, lavender & lemon	18
<b>A Taste of Eros</b> J.W. black, Chinola, saffron, simple syrup, egg white & lemon	18
<b>Apollo Sun</b> Volcan blanco, lime juice, cucumber & agave	18
<b>Santorini Sunset</b> Belvedere vodka, Aperol, hibiscus, passion fruit & lime	18
<b>Poseidon's Elixir</b> Belvedere Organics lemon & basil, champagne, Greek honey, fresh lemon, pressed apple, fresh basil	18
<b>Nectar of the Gods</b> Figenza fig vodka, hibiscus, lemon & blueberries	18
<b>Zeus' Old Fashioned</b> Glenmorangie X, fig syrup, orange bitters, maraschino cherry	18

### Frozen

<b>Pina Colada</b> Bacardi silver rum, cream of coconut, pineapple juice, fresh lime juice	16
<b>Margarita</b> Volcan blanco, triple sec, agave & fresh lime juice	17
<b>Frosé</b> Agiogitiko Mitavelas Estate rose, fresh lemon juice, simple syrup & strawberries	16

### Mocktails

<b>Sparkling Raspberry Lemonade Virgin Mojito</b> Homemade Lemonade, Club Soda, Muddled Raspberries, Mint & Fresh Lime Juice	12
<b>Frozen Pina Colada</b> cream of coconut, pineapple juice, fresh lime juice	12

### Power Lunch

Lefkes is the spot to close the next big deal. join us every weekday for our 3 course power lunch.

### Happy Hour

start your night off right with happy hour featuring drinks and food specials from 4:30pm -7:00pm every weekday.

### Santorini Sunset

want to make it an early night? join us every weekday 4:30pm - 7:00 pm and enjoy our special 3 course menu.

### Executive Chef

#### PETER SPYROPOLOS

after earning his degree in culinary arts from the Culinary Institute of New York, Chef Spyropoulos went on to open some of the most popular Greek restaurants including Milos, Limani and Avra and other popular locations such as Bouley and Carpaccio. Chef Spyropoulos now brings his talents to the Lefkes kitchen as he takes you on a journey to the Greek Islands.

learn more at:  
[www.lefkesnj.com](http://www.lefkesnj.com)