

LEFKES

ESTIATORIO

RAW BAR

Kumamoto Oysters <i>Washington State</i>	28 1/2 dz / 48 dz
Wellfleet Oysters <i>Massachussets</i>	22 1/2 dz / 42 dz
Clams <i>littlenecks, Long Island</i>	2.50 each
Lobster Cocktail <i>chilled half lobster served with cocktail sauce</i>	24
Lavraki Crudo <i>thinly sliced Mediterranean Sea bass, cucumber, yuzu & Fresno chilies</i>	24
Anthem of the Sea <i>1/2 chilled lobster, 4 shrimp, 6 Kumamoto oysters, 6 Wellfleet oysters & 6 littleneck clams for two, double for four</i>	90 / 165

SALADS

Horiatiki Salad <i>vine ripened tomatoes, cucumbers, peppers, onions, Kalamata olives & feta cheese</i>	24
Colorful Beet Salad <i>roasted red beets, organic seasonal mixed greens, manouri cheese, toasted walnuts & orange supreme</i>	19
Marouli Salad <i>shredded romaine lettuce, white cabbage, endive, tomatillos, crumbled feta, scallions, dill & lemon-olive oil dressing</i>	19
Mediterranean Seafood Salad <i>scallops, shrimp, calamari, carrots, celery, herbs in fresh lemon juice & evoo</i>	26
Summer Salad <i>arugula, pickled onions, garlic croutons, pomegranate seeds & shaved graviera cheese</i>	19
Feta & Endive Salad <i>bright red & white endive, crispy artichoke hearts, toasted hazelnuts, crumbled feta cheese, tossed in a sweet & sour dressing</i>	22
Santorini Salad <i>heirloom yellow watermelon, feta, mint & evoo</i>	19

STEAKS & CHOPS

<i>enhancements: truffle shallot butter, wild mushrooms, au poivre, béarnaise +8</i>	
Prime NY Strip <i>20 oz prime, 45 day dry aged, bone-in shell steak served with fingerling potatoes & asparagus</i>	88
Prime Ribeye <i>18 oz prime, boneless ribeye, the perfect combination of flavor & tenderness served with lemon potatoes</i>	68
Paidakia <i>herb marinated lamb chops with lemon potatoes & chimichurri sauce</i>	48
Berkshire Pork Chop <i>16 oz rib chop, served with peach bourbon reduction, glazed apple & baby carrots</i>	45
Lamb Shank <i>slowly braised in red wine with mirepoix & fragrant herbs, served over orzo</i>	36

Astakomakaronada <i>cuttlefish ink fettuccine with poached Maine lobster, in a light metaxa cognac bisque</i>	48
Seafood Pasta <i>spaghetti with shrimp, calamari, mussels & clams in a light bisque sauce</i>	38 / 72
Mushroom Risotto <i>seasonal mushrooms, white truffle oil & crispy manouri cheese</i>	36
Greek Linguini <i>spinach, feta, tomato, garlic & olive oil</i>	34

Roasted Lemon Potatoes <i>slow roasted with lemon, olive oil & herbs</i>	14
Hand-Cut Greek Fries <i>with feta cheese & oregano</i>	14
Asparagus <i>grilled with olive oil & garlic</i>	14
Gigantes Beans <i>slow braised with root vegetables</i>	14

APPETIZERS

Soupa Imeras <i>chef's daily soup selection</i>	12
Tuna Tartare <i>avocado spread, lemon ponzu sauce & malanga chips</i>	26
Grilled Octopodi <i>char grilled Spanish octopus, red onion, red & yellow peppers, red wine vinaigrette</i>	28
Greek Spreads <i>choice of 3: tarama, skordalia, melitzanosalata, tzatziki, tirokafteri available individually – 12 ea</i>	24
Eggplant Imam <i>oven-baked Italian eggplant with feta cheese, caramelized sweet onions, tomato sauce & basil oil</i>	22
Lamb Keftedakia <i>lamb & beef, herb spiced meatballs, served with feta mousse & lemon</i>	24
Saganaki Bites <i>crispy bites of creamy Cretan graviera cheese, served with aged sour & sweet cherry preserves</i>	19
Spanakopita <i>flaky filo pie with spinach, seasonal greens, fresh aromatic herbs & feta</i>	18
Veggie Chips <i>lightly fried zucchini & eggplant chips served with tzatziki</i>	19
Calamari <i>choice of pan fried with homemade marinara or simply grilled with spicy feta</i>	19
PEI Mussels <i>sautéed garlic, white wine, ouzo, scallions & tomato</i>	18 / 38
Kavouri Kefte <i>jumbo lump crab cake with sundried tomato puree & mustard aioli</i>	28

SEAFOOD MARKET

sustainable fresh fish delivered daily, served whole or filleted with ladolemono, entree comes with lemon potatoes

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

CHEF'S SIGNATURE DISHES

Cod Plaki <i>oven-baked Atlantic cod served over potatoes stewed in tomato sauce</i>	48	36
Solomos <i>char-grilled Faroe Island salmon with lemon potatoes & cauliflower puree</i>	38 / 72	36
Chicken Psito <i>grilled organic Bell & Evans half chicken, lemon, evoo, rosemary & thyme</i>	36	34
Tuna Salad <i>sesame crusted tuna, arugula, tomato, carrot, radish, ginger dressing & crispy wontons</i>	34	36

SIDE DISHES

Broccoli Rabe <i>sautéed with olive oil & garlic - add feta +2</i>	14	14
Spanakorizo <i>braised spinach rice with lemon, dill & evoo</i>	14	14
Grilled Vegetables <i>medley of grilled vegetables</i>	14	14
Brussels Sprouts <i>roasted & crispy</i>	14	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

Mittravelas 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

Fix Athens, Greece / Greek lager	9
Mythos Thessaloniki, Greece / Greek pale lager	9
Amstel Light Amsterdam, Netherlands / light lager	9
Corona Mexico City, Mexico / Mexican lager	9
Coors Light Golden, Colorado / American light lager	9
Peroni Vigevano, Italy / pale lager	9
DogFish Head IPA Rehoboth, Delaware / India pale ale	9
Clausthaler Frankfurt, Germany / non-alcoholic	9
High Noon flavors: pineapple, peach, watermelon	12

COCKTAILS

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

FROZEN

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

MOCKTAILS

Raspberry Lemonade Mojito homemade lemonade, club soda, muddled raspberries, mint & fresh lime juice	12
Frozen Pina Colada 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 11:30am - 3:00 pm
for our 3 course power lunch.

HAPPY HOUR

start your night off right with happy hour
featuring drinks and food specials
from 3:30pm -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.

PETER SPYROPOLOS

Executive Chef

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.

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

VIRGINA WOOLF

A Room Of One's Own