

## HOT MEZEDES

<b>*ESTIA CHIPS</b>	<b>14</b>
Zucchini and eggplant fried crispy served with tzatziki	
<b>*SPANAKOPITA</b>	<b>10</b>
Leeks, scallions, spinach, and feta baked in homemade phyllo dough	
<b>*SAGANAKI</b>	<b>10</b>
Pan fried kefalgraviera cheese served with lemon	
<b>OCTOPODI</b>	<b>16</b>
Charcoal grilled octopus with red and white onions, dill, roasted peppers, capers, parsley and red wine vinaigrette	
<b>YEMISTA KALAMARAKIA</b>	<b>13</b>
Calamari stuffed with a trio of Greek cheeses, grilled served with lemon and extra virgin olive oil on a bed of spinach	
<b>KALAMARAKIA TIGANITA</b>	<b>12</b>
Pan fried calamari served with spicy tomato sauce and lemon	
<b>MIDIA ESTIA</b>	<b>14</b>
New Zealand mussels with Metaxa, ouzo, dill, diced tomato and feta	
<b>GARIDES</b>	<b>18</b>
Jumbo shrimp charcoal grilled served with arugula and cherry tomatoes	
<b>SARDELES</b>	<b>13</b>
Fresh sardines are de-boned and grilled with ladolemeno	
<b>KAVOURI KEFTEDA</b>	<b>18</b>
Jumbo lump crab cake served over Beluga lentils with marinated gigandes	
<b>HTENIA SAGANAKI</b>	<b>16</b>
Pan seared scallops baked in ouzo infused tomato sauce with feta cheese	

## COLD MEZEDES

<b>*SPREAD PIKILIA</b>	<b>14</b>
Tzatziki, htipiti, melitzano salata served with grilled pita; also available individually	
<b>TONOS TARTAROS</b>	<b>16</b>
Sushi grade tuna served over avocado with a cucumber honey dressing garnished with fried pita and extra virgin olive oil	
<b>*PATZARIA</b>	<b>8</b>
Marinated beets, potato scordalia, and seasoned horta	
<b>*DOLMADES</b>	<b>10</b>
Valencia rice, pine nuts, currants, fennel and dill stuffed in grape vine leaves served with tzatziki	
<b>*FETA &amp; OLIVES</b>	<b>6</b>
Imported Greek feta and marinated olives served with extra virgin olive oil and Greek oregano	

## SALATES

<b>*HORIATIKI SALATA</b>	<b>15</b>
“Country salad” with tomatoes, cucumbers, green peppers, red onions, feta and olives dressed with a red wine vinaigrette	
<b>*ROMAINE SALATA</b>	<b>10</b>
Baby green romaine, caper dill dressing, feta cheese, oregano croutons, and grated kefalgraviera cheese	
<b>*ROKA SALATA</b>	<b>12</b>
Roasted beets, manouri cheese, arugula, Kalamata olives, and ladolemeno	
<b>MEDITERRANEAN SALATA</b>	<b>14</b>
Grilled eggplant, red peppers, cherry tomatoes, romaine lettuce, Kalamata olives and balsamic vinaigrette topped with fried calamari and feta cheese	

\*Indicates Vegetarian Items

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness

20% Gratuity will be charged for parties of 6 or more

## THEATER MENU -30-

### FIRST COURSE

*Choose one*

#### **ESTIA MEZEDAKIA**

Spanakopita and arni keftedes served with spring mix salad

#### **GRILLED CALAMARI**

Charcoal grilled rings of tender calamari served with lemon

#### **\*SPREAD PIKILIA**

Greek spreads tzatziki, htipiti, and melitzano salata are served with grilled pita

#### **\*ROMAINE SALAD**

Hearts of romaine are tossed in a creamy caper dill dressing topped with cheese

### ENTRÉE *Choose one*

#### **FISH OF THE DAY**

Chef's choice of fish baked and served over briam vegetables

#### **MOUSSAKA**

A Greek casserole layered with seasoned ground beef, sliced eggplant and potatoes, topped with a Kefalograviera béchamel

#### **ARNI TRAHANA**

Lamb shank served over trahana pasta with tomato kampama, pine nuts, currants and feta cheese

#### **SHRIMP SOUVLAKI**

Grilled shrimp with onions and cherry tomatoes served with rice pilaf and yogurt

#### **KOTOPOULO**

Organic chicken roasted served over caramelized onion and yogurt orzo with a lemon chicken thyme jus

#### **\*PAPOUTSAKIA**

Roasted eggplant over tomato sauce topped with shaved feta and vegetable souvlaki

### DESSERT *Choose one*

#### **KARIDOPITA**

Traditional walnut honey cake

#### **FRUIT PLATE**

Chef's choice of seasonal fruit served with yogurt

## ISLAND SPECIALTIES

#### **PLAKI**

Chilean sea bass slow baked in fish fume and tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, and thyme

**31**

#### **XIFIAS SOUVLAKI**

Marinated center loin cut swordfish served off the skewer with grilled onions, peppers, and tomatoes; served with capers, oregano, and ladolemeno

**29**

#### **TONOS**

Sesame seed crusted yellow-fin tuna grilled rare served with horta, beets, and almond skordalia

**30**

#### **HALIBUT**

Grilled halibut steak, Vidalia onions, tomatoes, and Holland peppers served with Kalamata olive tapenade and ladolemeno

**30**

#### **GLOSA**

Fresh Dover Sole from Holland is pan sautéed in olive oil, served with ladolemeno

**44**

#### **WILD SALMON**

Grilled salmon served with wilted wild greens, ladolemeno and capers

**26**

## MAIN LAND SELECTIONS

#### **ARNI PAIDAKIA**

Lamb chops marinated for three days in olive oil, lemon and fresh herbs served with potato tiganites and tzatziki

**36**

#### **ARNI YUVETSI**

Lamb shank braised served on the bone with orzo baked with feta cheese and tomatoes

**30**

#### **FILET MIGNON**

10oz filet served with roasted shitake mushrooms, whipped potatoes and asparagus

**39**

#### **KOTOPOULO**

Organic chicken roasted served over caramelized onion and yogurt orzo with a lemon chicken thyme jus

**23**

## SIDES -8-

#### **\*HORTA**

Wild wilted greens, lemon

#### **\*BRIAM**

Baked vegetable stew

#### **SPANAKORIZO**

Spinach rice

#### **\*WHIPPED POTATOES**

Whipped Yukon potatoes

#### **\*GRILLED ASPARAGUS**

Crumbled feta, red onion

#### **\*POTATO TIGANITES**

Fried potatoes with cheese

#### **POTATO LADORIGANI**

Roasted potatoes with lemon

#### **\*GRILLED VEGETABLES**

Served with yogurt