

HOT MEZEDES

*ESTIA CHIPS	13
Zucchini and eggplant fried crispy served with tzatziki	
*SPANAKOPITA	10
Leeks, scallions, spinach, and feta baked in homemade phyllo dough	
*SAGANAKI	10
Pan fried kefalograviera cheese served with lemon	
OCTOPODI	15
Charcoal grilled octopus with red and white onions, dill, roasted peppers, capers, parsley and red wine vinaigrette	
YEMISTA KALAMARAKIA	13
Calamari stuffed with a trio of Greek cheeses, grilled served with lemon and extra virgin olive oil	
KALAMARAKIA TIGANITA	11
Pan fried calamari served with spicy tomato sauce and lemon	
MIDIA ESTIA	14
New Zealand mussels with Metaxa, ouzo, dill, diced tomato and feta	
GARIDES	18
Jumbo shrimp charcoal grilled served with arugula and cherry tomatoes	
SARDELES	13
Fresh sardines are de-boned and then tied with celery, oregano and grilled	
KAVOURI KEFTEDA	18
Jumbo lump crab cake served over Beluga lentils with marinated gigandes	
HTENIA SAGANAKI	16
Pan seared scallops baked in ouzo infused tomato sauce with feta cheese	

COLD MEZEDES

*SPREAD PIKILIA	13
Tzatziki, htipiti, melitzano salata served with grilled pita; also available individually	
TONOS TARTAROS	16
Sushi grade tuna served over avocado with a cucumber honey dressing garnished with fried pita and extra virgin olive oil	
*PATZARIA	8
Marinated beets, potato scordalia, and seasoned horta	
*DOLMADES	8
Valencia rice, pine nuts, currants, fennel and dill stuffed in grape vine leaves served with tzatziki	
*FETA & OLIVES	5
Imported Greek feta and marinated olives served with extra virgin olive oil and Greek oregano	

SALATES

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

*Indicates Vegetarian Items

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

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

ISLAND SPECIALTIES

PLAKI

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

29

XIFIAS SOUVLAKI

Marinated center loin cut swordfish served off the skewer with grilled onions, peppers, and tomatoes in a lemon dressing with capers and oregano

26

TONOS

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

29

HALIBUT

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

28

GLOSA

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

34

ARNI TRAHANA

Lamb shank braised and de-boned served over cracked wheat pasta with tomato kampama, pine nuts, currants and shaved feta cheese

26

FILET MIGNON

Grilled 10oz filet served with roasted shitake mushrooms and whipped potatoes

39

KOTOPOULO

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

22

SIDES -8-

***HORTA**

Wild wilted greens

***BRIAM VEGETABLES**

Baked vegetable stew

SPANAKORIZO

Spinach rice

***WHIPPED POTATOES**

Whipped Yukon potatoes

***ASPARAGUS**

With crumbled feta

***POTATO TIGANITES**

Fried potatoes

POTATO LADORIGANI

Roasted potatoes

***GRILLED VEGETABLES**

Served with yogurt