

SIDES \$10

Frank's Fries | triple cooked fries, truffle, aged parmesan

Greek Potatoes | baked wedges, oregano, lemon, olive oil, feta

Mushroom Medley | selection of imported & locally grown mushrooms in garlic butter

Local Callaloo Spinach | sautéed or creamy

Robuchon Potatoes | Joel Robuchon's inspired mash with too much butter

Greek Mac & Cheese | blend of greek cheeses tossed with spinach, baked crispy

Brisket Corn | sautéed corn with smoked brisket served with a side of scotch bonnet aioli

Asparagus | simply grilled, salt & pepper

Grilled Broccolini | dressed with a garlic chili oil

Greek Rice Pilaf | long grain rice, turmeric, local mint & dill, lemon

Spicy Rig | house rigatoni pasta tossed in a spicy tomato sauce a la vodka

Baked Broccoli | steamed broccoli topped with aged cheddar and baked crispy

Classic Baked Potato | all toppings separate, house bacon, sour cream, scallions, & salted butter

SAUCES \$6

Mykonos Truffle Butter

Greek Spiced Béarnaise

The Garlic Sauce

Three Peppercorn Sauce

Frank's Mustard, Blend of Dijon

Cayman Tzatziki

Blue Cheese Fondue

FROM OUR OLIVE WOOD-FIRED OVEN

Imported olive wood from Greece.

Margherita Pizza \$15 | fresh mozzarella, basil, olive oil

Pepperoni Pizza \$16 | fresh mozzarella, Italian pepperoni, olive oil

Sexy Truffle Pizza \$26 | fresh parmesan, mozzarella cheese, homemade truffle cream, shitake mushroom, thinly sliced lean serrano

Smoked Salmon Pizza \$24 | red onion, dill creme fraiche, smoked salmon, capers | add caviar 15g \$55

Chicken Souvlaki Pizza \$22 | tzatziki, grilled organic chicken, peppers, onions, roasted cherry tomatoes, feta



MYKONOS
STEAK CLUB

NEW DAY, NEW LIFE.

FOR THE TABLE

Tzatziki \$9 | Greek yogurt, cucumber, dill oil

Hummus \$10 | chickpeas, fresh parsley, Ageras Olive Oil from Crete

Feta Spread \$11 | feta cheese, herbs, olive oil

Fava Spread \$8 | yellow split peas, tahini, Ageras Olive Oil from Crete

FROM THE GARDEN

Mykonos Salad \$16 | summer beets, fresh rocket, hummus, pancetta, chickpeas, white balsamic & honey emulsion

Greek Salad \$17 | local tomatoes, onions, cucumber, green pepper, capers, olives & feta

Caesar Salad \$17 | classic preparation, house smoked bacon

Smoked Brisket Wedge \$18 | iceberg, tomatoes, avocado, blue cheese crumble, smoked brisket, red onion, gorgonzola dressing

APPETIZERS

Jonny's Pastrami \$24 | family recipe smoked brisket thinly sliced with house toast, pickles & mustard

Charred Mediterranean Octopus \$26 | simply grilled in Greek olive oil & vinegar with a petite parsley salad & a kalamata sauce

Popcorn Greek Prawns \$22 | Tempura & tossed in our signature Mykonos coconut sauce finished over fire with wakame seaweed salad

Flaming Saganaki Fondue \$32 (good for two) | Greek cheese fondue flambé table side served with house bread, charred broccoli, mushrooms & fried artichoke hearts

Mykonos Bacon \$19 | house cured and smoked bacon served with a scotch bonnet honey and house pickles

Tuna Tartare \$24 | sweet & sour truffle tuna tartare, avocado, wakame & tapioca chips

Wagyu & Foie Gras Gyoza \$29 (5pcs) | wagyu & shiitake mushroom filled gyoza served with a miso-ponzu sauce

Greek Calamari \$18 | tartar sauce & horseradish marmalade

CAVIAR

Served with creme fraîche, chopped egg whites & yolks, minced shallots & blinis.

Beluga 50g \$MP

Imperial Oscietra 50g \$MP

OYSTERS

Variety of Oysters \$MP | mignonette, fresh lemon
½ or 1 dozen or more

CHARCOAL-GRILLED STEAKS

All steaks are prepared with our signature Mediterranean salt & spice blend.

Mykonos Signature Delmonico Steak \$62
14oz boneless rib eye

Kansas Strip \$49
16oz bone-in New York strip

Barrel Cut Filet Mignon \$59
8oz center cut

Skirt Steak \$55
10oz all natural outside skirt

Rib Steak for Two \$135
36oz bone-in rib eye, 2 sides, 2 sauces

Porterhouse for Two \$135
32oz, 2 sides, 2 sauces

Wagyu Cuts of the Day \$MP

MORE FROM THE LAND

Veal Chop \$69
16oz milk fed veal on the bone simply grilled

Lamb Rack \$59
16oz New Zealand lamb

Chicken Souvlaki \$42 | charcoal-grilled organic chicken served with mini Greek salad, lemon potatoes, rice & tzatziki sauce

FROM BOAT TO PLATE

Tuna Steak \$46 | flash marinated in ponzu, seared & served with a wasabi aioli & pickled ginger

Wild Salmon \$44 | crispy skin filet served with a sauce vierge

Greek Branzino \$55 | grilled served whole & butterflied with a lemon-caper beurre blanc

Black Cod \$49 | miso marinated and baked

Maine Lobster & Shrimp Ravioli \$46 | lobster & tarragon butter, roasted tomatoes

All proteins include 1 side and 1 sauce of preference.

ADD IT ON

Alaskan King Crab \$35

Roasted Bone Marrow \$25

Foie Gras \$28

Charcoal-Grilled Whole Greek Prawns \$29

Maine Lobster Tail \$MP

Grilled Halloumi Cheese \$14

Chef de cuisine Jonathan Rivard |  *Ambassador*