



MYKONOS
STEAK CLUB

NEW DAY, NEW LIFE.

FOR THE TABLE \$10

Tzatziki | Greek yogurt, cucumber, dill

Hummus | Chickpeas, fresh parsley, tahini, EVOO

Babaganoush | Charcoaled eggplant, garlic confit, pine nuts, EVOO

FROM THE GARDEN

Mykonos Wedge \$19 | Iceberg, seasonal tomatoes, onion, avocado, gorgonzola, smoked brisket

Greek Salad \$18 | Seasonal tomatoes, onions, cucumber, green peppers, capers, olives & feta

Caesar Salad \$17 | Romaine hearts, sourdough croutons, parmesan, Mykonos bacon, classic dressing

Kale & Beet Salad \$18 | Crispy goat cheese, raspberry vinaigrette, seasonal beets, poppy seeds

APPETIZERS

Pastrami Grilled Cheese \$24 | Chef's signature pastrami, 1000-year sourdough, aged cheddar, sweet truffle sauce

Octopus Carpaccio \$21 | Yuzu crème fraîche, bone marrow crumble, arugula. *Add 1/4 lb Jumbo Lump Crab \$39*

Warm Wagyu Beef \$37 | Mishima Reserve wagyu served in a warm garlic confit butter with 15-year sourdough toast. *Add 15gr Oscietra Caviar \$55*

Tuna Sashimi \$25 | Ginger, scallions, furikake, table side ponzu. *Add 15gr Oscietra Caviar \$55*

Oxtail Soup \$19 | 48hr oxtail, root vegetables, scotch bonnet broth, butter beans, scallions

Mykonos Crab Cake \$38 | Jumbo lump crab, Bar-Harbor tartar sauce, hominy-brisket hash

Rock Shrimp Tempura \$27 | Flash fried served in a sweet coconut sauce with a wasabi aioli & ponzu greens

Mykonos Bacon \$25 | Thick cut house cured & smoked bacon, Dijon mustard, gherkins, house toast

Calamari & Chokes \$21 | Fried squid, crispy artichoke hearts, horseradish marmalade, mediterranean tomato sauce & lemon

Tuna Tartare \$27 | Yellowfin tuna, sweet truffle sauce, avocado & crispy tortilla chips

Smoked Short Rib Gyoza \$25 | Cayman style short rib filling, sweet tamarind-garlic sauce

*All prices are quoted in KYD and charged in USD. (\$1KYD= \$1.25USD)
An 18% gratuity will be added to your bill.*

CHARCOAL-GRILLED STEAKS

All of our steaks are cooked over live MARABU charcoal prepared with our signature Mediterranean salt blend for ultimate flavor experience.

All proteins include one side and one sauce.

SIGNATURE CUTS

Center Cut Filet 8oz \$89

Boneless Rib Eye 14oz \$67

NY Center Cut 16oz \$69

T-Bone 18oz \$59

FOR TWO

Bone-In Rib Eye 32oz \$149

Porterhouse 40oz \$169

WAGYU

New York Strip 14oz (MS 8-9) \$149

Australian Wagyu

Filet Mignon 8oz (MS 6-7) \$109

Mishima Reserve, USA

Hanger Steak 10oz (MS 5-6) \$89

Westholme Wagyu, AUS

Tomahawk 60oz (MS 5-6) \$399

Lake Preston, AUS

MORE FROM THE LAND

Grilled Lamb Chops \$79 | 16oz Grass fed
Australian lamb

Chicken à l'Orange \$42 | Deboned half chicken à la
plancha marinated in orange and rosemary

Tofu Souvlaki \$37 | Crispy tofu & vegetable skewer,
mini greek salad, rice pilaf, chimichurri

Truffle Burrata Ravioli \$42 | Handmade ravioli
stuffed with buffalo burrata served over a hand cut
bolognese with 24 months aged Parmesan

FISH & SEAFOOD

Mykonos Mixed Grill \$79 | Charred octopus, lobster
tail, grilled squid, rock shrimp & local catch

Blackened Wild Salmon \$44 | Pan roasted in our
house spice blend with a garlic aioli

Black Cod \$59 | Glazed with our house blend miso sauce

Lobster & Shrimp Fettuccine \$44 | Hand cut pasta
tossed in a creamy lobster bisque topped with a grilled
lobster tail & shrimp

Branzino \$66 | Served whole butterflied with a lemon-
caper beurre blanc

Yellowfin Tuna \$46 | Wasabi aioli

SIDES \$12

- Cauliflower casserole
- Honey baked pumpkin
- Truffle cacio & pepe fries
- White corn and brisket hash
- Garlic-chili broccolini
- Grilled asparagus
- Skinny fries
- Spicy rig
- Greek mac'n'cheese
- Garlic mushrooms
- Saffron rice pilaf
- Mashed potato, extra butter
- Baked potato, toppings served on the side
- Choice of Idaho or sweet

SAUCES \$5

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| Mushrooms & truffle | Blue cheese fondue |
| 5 peppercorn | Chimichurri |
| Bearnaise | Garlic sauce |

FINAL TOUCHES

- Jumbo Lump Crab¹/₄ lb \$39
- Caribbean Lobster Tail \$29
- Roasted Bone Marrow \$27
- Grilled Rock Shrimp \$26
- Garlic Escargots \$29

PIZZA

- Margherita \$18** | Tomato, fresh mozzarella, basil, EVOO
- Pepperoni \$19** | Tomato, fresh mozzarella, pepperoni, EVOO
- Sexy Truffle \$26** | Fresh parmesan, mozzarella cheese, Mykonos truffle cream, shiitake mushrooms, thinly sliced lean Serrano ham
- Pastrami \$25** | Tomato, mozzarella, pepperoni, pastrami, hot-honey
- Garden \$24** | Tomato, spinach, onions, blue cheese, fried artichoke, parmesan
- Chicken & Chokes \$26** | Charcoaled chicken breast, nut-free pesto, caramelised onions, mozzarella, crispy artichokes