



MYKONOS
STEAK CLUB

NEW DAY, NEW LIFE.

FOR THE TABLE

Middle Eastern Dips Platter \$35 | Tzatziki, hummus, babaganoush platter served with warm pita and house condiments

Crispy Wagyu Beef Gyoza \$27 | Asian-style beef filling, soy and sesame oil emulsion, scallions

House Smoked Pastrami \$25 🍷 | Served grilled cheese style or thick-cut, with a side of Frank mustard, pickles and sourdough

Rock Shrimp Tempura \$26 | Flash-fried and served in a sweet coconut sauce and ponzu dressed greens

APPETIZERS

Octopus Carpaccio \$20 | Yuzu crème fraîche, bone marrow crumble, arugula

Tuna Tartare \$28 | Yellowfin tuna, sesame oil, unagi-glazed shiitake mushrooms, caramelized cauliflower purée, pickled ginger, served with crispy tortilla chips

Wahoo Carpaccio \$27 🍷 | Thinly sliced local wahoo, tomato gazpacho, capers, shallots, ponzu, preserved lemon, fresh basil

Wagyu Beef Carpaccio \$35 | Parmesan sand, balsamic glaze, salsa verde, pickled onions and baby spinach

Beef Skewers & Smoked Eggplant \$37 | Grilled Wagyu beef skewers, smoked truffle eggplant purée, chimichurri, crispy shallots

Mykonos Crab Cake \$38 🍷 | Jumbo lump crab, grilled asparagus, Bar-harbor tartare sauce

FROM THE GARDEN

Fennel & Citrus Salad \$15 | Freshly shaved fennel, orange and ginger dressing, toasted almonds, Ricotta Salata, orange segments

Greek Salad \$18 | Ripe tomato, onions, cucumber, green peppers, capers, olives, feta

Quinoa McCarthy \$20 🍷 | Quinoa, smoked brisket, avocado, hard-boiled egg, crisp cucumber, tomato, red onion, sweet peas and 24-month Parmigiano Reggiano DOP

Caesar Salad \$18 | Romain hearts, parmesan, sourdough croutons, classic dressing

Roasted Beet & Caramelized Garlic Salad \$20
Served over whipped feta cheese and topped with toasted walnuts

🍷 = Mykonos recommendation

*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 our steaks are cooked over live Marabú charcoal and seasoned with our signature Mediterranean salt blend for the ultimate flavor experience

All proteins include one side and one sauce.

SIGNATURE CUTS

Center Cut Filet 8oz \$89

Boneless Rib Eye 14oz \$69

NY Center Cut 16oz \$87

T-Bone 18oz \$89

FOR TWO

Bone-In Rib Eye 32oz \$149

Porterhouse 40oz \$169

WAGYU

Rib Eye 14oz (MS 8-9) \$195

Mishima Reserve, USA

Filet Mignon 8oz (MS 6-7) \$120

Lake Preston, AUS

Picanha 14oz (MS 8-9) \$99

Westholme Wagyu, AUS

Tomahawk 55oz (MS 8-9) \$499

Mishima Reserve, USA

FINAL TOUCHES

Jumbo Lump Crab ¼ lb \$39

Caribbean Lobster Tail \$29

Roasted Bone Marrow \$27

Grilled Rock Shrimp \$26

SIDES \$14

Braised leeks casserole

Spicy rig

Four-cheese creamy polenta

Roasted baby potatoes

Grilled bell peppers

Mashed Potatoes

Grilled asparagus

Truffle cacio e pepe fries

Sautéed spinach

Grilled broccolini

Rice pilaf

SAUCES \$5

Mushroom sauce

Peppercorn

N'duja spicy butter

Chimichurri

Garlic sauce

Bearnaise

CHEF SIGNATURE DISHES

Veal Milanaise \$99 🍷 | Prime bone-in panko-crusted veal cutlet served with skinny fries, an arugula, cherry tomato and shaved Parmesan salad, classic Béarnaise and peppercorn sauce. *Each cut, oversized and lovingly selected by our Chef*

Braised Lamb Shank \$59 | Slow-cooked boneless lamb shank served with rosemary and garlic baby potatoes and a side of tzatziki

Gnocchi della Nonna \$45 🍷 | *Pan fried or butter emulsion.* Chef's grandmother homemade potato gnocchi, four-cheese fondue, crispy guanciale, toasted walnuts and crispy artichokes

Cauliflower Katsu \$35 | Crispy cauliflower served over warm babaganoush, roasted chickpeas, salsa verde, toasted pine nuts

FISH & SEAFOOD

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

Seafood Tagliolini \$50 | Egg yolk tagliolini tossed with mixed seafood in a garlic, white wine and lobster bisque sauce, finished with leeks and fresh parsley

Local Queen Snapper \$45 🍷 | Pan-seared, served over a warm salad of roasted onions, local tomatoes, capers and anchovies, dressed with extra virgin olive oil, sherry vinegar, and ponzu

Pacific Northwest Wild Salmon \$50 | Grilled, served over sweet peas, spinach and asparagus medley with a side of herbs beurre blanc

Branzino alla Mediterranea \$55 | Charcoal grill branzino served in a delicate tomato sauce, olives, capers and fresh basil

PIZZA

Margherita \$18 | Tomato, fior di latte mozzarella, basil, EVOO

Burrata & Pancetta \$25 | Tomato, burrata cheese, pancetta, fresh oregano

Capricciosa \$22 | Prosciutto cotto, artichokes, mushrooms, black olives and mozzarella

Pepperoni \$20 | Tomato, fior di latte mozzarella, spianata dolce, EVOO

Stracciatella & Mortadella \$25 | Fior di latte mozzarella, mortadella, stracciatella cheese and toasted pistachios

Arugula, Parma Ham & Parmesan \$22 | Tomato, mozzarella, Parma ham, arugula, cherry tomatoes and shaved Parmesan

Sausage & Broccolini \$25 | Brie fondue, Italian sausage, broccolini, roasted garlic

Carbonara \$22 | Pecorino and egg yolk sauce, crispy guanciale, black pepper