

STARTERS

‡SPICY FETA DIP

Feta cheese, cream cheese and pepperoncini peppers, tomato brunoise and pita chips. 9

SHRIMP & LOBSTER FRITTERS

Tempura battered lobster and shrimp with a soy chili dipping sauce. 13

*BRAISED PORK BELLIES

Brandy and brown sugar braised, red cabbage and scallion oil. 9

CRAB CAKES

Dungeness crab meat blended with fresh herbs and spices, delicately fried, dijonnaise sauce. 10

KALAMARI

Red and green peppers, kalamari and lemon. Served with a sweet tomato remoulade. 10

*AHI TUNA SASHIMI

Sesame seared, served rare, with wasabi, japanese seafood sauce, pickled ginger and soy sauce. 13

‡ BAKED BRIE WITH PUFF PASTRY

Baked brie cheese in a puff pastry with red onion tomato chutney and grilled pita points. 10

MUSSELS PERNOD

New Zealand green lip mussels steamed in pernod cream, served with grilled crustinis. 11

‡ KASSERI SAGANAKI (Flambéed table side)

Kasseri cheese pan seared in olive oil with a touch of fresh squeezed lemon. 10

TOUR OF MYTHOS

Thinly sliced gyro meat topped with feta cheese and tomato brunoise, sides of tzatziki, spanakopita, tyropita, dolmades, olive tapenade, pepperoncini peppers, kalamata olives, taramosalata, skordalia pita bread and blue ouzo.

Serves Two 13 / Serves Four 21

SOUPS AND SALADS

‡ Tomato Cream Soup / *Vegetable Beef Soup / Soup of The Day
Cup 5 / Bowl 7

*WEDGE SALAD - Wedge of iceberg lettuce, tomatoes, eggs, bacon and blue cheese dressing. 10

* ‡ CAPRESE - fresh buffalo mozzarella, oven roasted roma tomatoes, fresh basil and balsamic infused olive oil. 10

MYTHOS CLASSIC SALADS

* ‡ HORIATIKI- Tomatoes, cucumbers, red onions, pepperoncini peppers, kalamata olives, feta cheese tossed in our white wine vinaigrette. Served with pita bread. 10

*CAESAR - Crispy Romaine tossed in creamy anchovy garlic dressing, garlic croutons and Parmigiano Reggiano. 10

* ‡ HOUSE GREEK - Spring mix, tomatoes, cucumbers, red onions, kalamata olives, feta cheese, pepperoncini peppers, Mythos house dressing. Served with pita bread. 10

SALAD ACCOMPANIMENTS

CHICKEN 4 / SALMON 5 / SHRIMP 6 / FILET MEDALLION 8 / TUNA 8 / SCALLOPS 8 / GYRO 4

CHICKEN AND PASTA

(ALL DINNERS SERVED WITH YOUR CHOICE OF ONE OF THE MYTHOS CLASSIC SALADS OR SOUP)

THYME CHICKEN BREAST

Thyme pan seared chicken breast with creamy herb orzotto, tomato, red onion chutney and chiffonade of basil. 18

*CHICKEN MORNAY

Sauteed chicken breast, dijon green peppercorn mornay sauce, artichoke hearts, roasted red peppers and rice pilaf 19

WILD MUSHROOM CHICKEN PENNE

Sauteéd chicken breast, wild mushroom, black pepper cream sauce, spring peas, smoked ham, roma tomato and fresh grated parmesan 19

CHICKEN PUTANESCA

Roasted chicken breast in a putanesca sauce, green capers, garlic, olives, grilled baguette and linguini noodles. 19

* ‡ VEGETARIAN RISOTTO

Fresh array of vegetables in a risotto with fresh grated parmesan cheese. 17

GYRO PLATTER

Thin sliced gyro meat tomato brunoise and feta cheese. Served with tzatziki sauce, potato fries, and pita bread 18

*LEMON ROASTED CHICKEN BREAST

With roasted yukon gold potatoes, lemon & thyme au jus and braised red cabbage. 18

BEEF VESUVIUS

Certified Angus Beef® tenderloin beef, drizzled with balsamic glaze and caramelized onions, served over linguini noodles and spinach tossed in gorgonzola cream sauce 20

MEDITERRANEAN CHICKEN

Sauteéd chicken breast, spinach, marinated artichokes, tomatoes and feta cheese, olive oil and orzo pasta . 18

‡ GARDEN LASAGNA

Garden vegetables layered in noodles with ricotta cheese and parmesan cheese in a hearty marinara sauce. 16

PASTICHIO

Oven baked macaroni casserole with meat sauce, topped with Bechamel. Gyro meat, tzatziki sauce, parmesan cheese and vegetables. 18

MOUSAKA

Oven baked eggplant casserole with potatoes, meat sauce topped with bechamel. Gyro meat, tzatziki sauce, parmesan cheese and vegetables. 18

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

We cannot list every ingredient so please inform your server if you have any food allergies or specific dietary needs.

* Gluten Free ‡ Vegetarian

GRILL

Mythos is proudly the only *Certified Angus Beef*® licenced establishment in our area! Due to our commitment to quality we are dedicated to serving you, our loyal customers only the trusted *Certified Angus Beef*® brand. If you don't see the *Certified Angus Beef*® seal on a menu, then you aren't getting the quality beef that you deserve.

Here at Mythos our steaks are wet aged in house for six weeks.

(ALL GRILL DINNERS SERVED WITH YOUR CHOICE OF ONE OF THE MYTHOS CLASSIC SALADS OR SOUP)

*BLACKBERRY FILET

9oz Grilled *Certified Angus Beef*® Filet, thyme roasted wild mushrooms, truffle yukon gold potatoes, pearl onions, blackberry balsamic demi glacé. 34

*VERACRUZANA KC STRIP

12oz Grilled *Certified Angus Beef*® Strip, lump crab meat, creme fraiche, avocado, jalapeno and mashed potatoes. 28

FILET AND PRAWNS

Certified Angus Beef® filet medallions with sauteed jumbo prawns, St. Louis provel, prosciutto, garlic white wine sauce and mashed potatoes. 36

*OSAGE VALLEY FARM BONE-IN PORK CHOP

16oz Pan seared sugar cane maple glazed bone-in pork chop, braised red cabbage, dijon brandy reduction and garlic mashed potatoes. 23

COLORADO LAMB CHOPS

Grilled marinated lamb chops, garlic mashed potatoes, red wine peppercorn demi glacé and vegetables. 26

*PEPPER GRILLED RIBEYE

12oz Grilled *Certified Angus Beef*® Ribeye with blue cheese and chive compound butter, caramelized onions, balsamic, grilled portabella mushrooms and garlic mashed potatoes. 28

FRENCH ONION FILET

9oz *Certified Angus Beef*® Filet of beef drizzled with french onion demi glaze, topped with a parmesan crouton and blanketed with Swiss cheese fondue. Served with mashed potatoes. 34

BEEF KABOB

Skewered *Certified Angus Beef*® tenderloin with peppers and onions seasoned and grilled to your preferred temperature. Served with orzo pasta and vegetables. 20

*STEAK AND LOBSTER

Your choice of *Certified Angus Beef*® served with a broiled lobster tail and clarified butter. Served with baked potato and vegetables.
Ribeye 40 / KC Strip 40 / Filet 49

*KC STRIP

12 oz *Certified Angus Beef*® KC Strip your choice of baked potato or garlic mashed potatoes and vegetables. 22

*RIBEYE

12oz *Certified Angus Beef*® Ribeye, your choice of baked potato or garlic mashed potatoes and vegetables. 24

*FILET OF BEEF

9oz *Certified Angus Beef*® Filet your choice of baked potato or garlic mashed potatoes and vegetables. 30

STEAK ACCOMPANIMENTS

OSCAR - lump crab meat, hollandaise sauce and asparagus. 8

*BRIE - Bacon and melted brie cheese. 6

PEPPERCORN - Peppercorn demi glacé. 4

FRENCH ONION - French onion demi glacé and Swiss cheese fondue. 4

CREAMED SPINACH - Fresh spinach, shallots, cream and cheese. 4

RARE

Very red, cool center.

MEDIUM RARE

Red, warm center.

MEDIUM

Pink center.

MEDIUM WELL

Slightly pink center

WELL

Broiled throughout, no pink

SEAFOOD

(ALL DINNERS SERVED WITH YOUR CHOICE OF ONE OF THE MYTHOS CLASSIC SALADS OR SOUP)

*VERMOUTH SEABASS

Pan seared, lobster vermouth sauce, sauteed spinach, roasted yukon potatoes, oven roasted roma tomatoes, and chive oil. 33

SEAFOOD FETTUCINE

Spicy marinara, shrimp, mussels, bay scallops, calamari with a grilled baguette and shaved parmesan cheese. 22

CRAB CRUSTED SALMON

Pan seared lump crab encrusted salmon, white truffle asparagus risotto, meuniere brown butter and oven roasted roma tomatoes. 26

*SALTWATER COD

Prosciutto wrapped salt water cod, dill lemon caper sauce, red peppers and rice pilaf. 23

GREEN TEA CRUSTED TUNA

Green tea encrusted tuna, rice pilaf, drunken sun-dried cherry and asparagus compote fried wonton chips and masago caviar. 28

CHAR-GRILLED LOBSTER TAILS

Lightly breaded & char-grilled coldwater tails, ginger butter dipping sauce, pickled red onions, butter poached asparagus and choice of garlic mashed potatoes or baked potato. 46

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