

Appetizers

Spicy Feta Dip 10 Feta cheese blend, pepperoncini peppers, tomato brunoise, warm pita chips. <i>*vegetarian</i>	Bang Bang Shrimp 10 Breaded fried shrimp, spicy bang bang sauce, sweet lime ginger dip, scallions. <i>*contains shellfish</i>
Crab Cakes 11 Dungeness crab meat, fresh herbs, spices, dijonaise sauce, arugula. <i>*contains shellfish</i>	Char-Grilled Oysters Oysters, Parmesan, fresh herbs, butter sauce, fresh lemon, siracha, grilled baguette. half dozen 11 / dozen 21
Burrata Bruchetta 11 Italian Burrata cheese, roasted tomatoes, arugula, balsamic glaze, grilled Italian Baguette. <i>*vegetarian</i>	Kasseri Saganaki (Flambéed) 11 Kasseri cheese, olive oil, fresh squeezed lemon juice. <i>*vegetarian</i> <i>*gluten free</i>
Tour Of Mythos Gyro meat, feta cheese, tomato brunoise, tzatziki, spanakopita, tyropita, dolmades, olive tapenade, pepperoncini peppers, kalamata olives, taramosalata, skordalia pita bread and blue ouzo. Serves Two 14 / Serves Four 22	Seafood Sautee 14 Calamari, mussels, shrimp, clams, cherry peppers, tomatoes, green onions, grilled baguette. <i>*contains shellfish</i>
	Beef Tips Fondue 11 Marinated filet mignon, brie cheese sauce, horseradish chives sauce, Asian bourbon soy. <i>*gluten free excluding the Asian bourbon soy</i>

Soups & Salads

Tomato Cream Soup	Vegetable Beef Soup <i>*gluten free</i>	Mythos Classic Salads
Soup of The Day Cup 5 / Bowl 7		Horiatiki 10 Tomatoes, cucumbers, red onions, pepperoncini peppers, kalamata olives, feta cheese, white wine vinaigrette, pita bread.
Wedge Salad 10 Wedge of iceberg lettuce, tomatoes, eggs, bacon and blue cheese dressing. <i>*with entree add 2</i>		Caesar 10 Crispy Romaine, creamy anchovy garlic dressing, garlic croutons, Parmigiana Reggiano.
Caprese 10 Fresh buffalo mozzarella, oven roasted roma tomatoes, fresh basil, balsamic infused olive oil. <i>*with entree add 3</i>		Greek 10 Spring mix, tomatoes, cucumbers, red onions, kalamata olives, feta cheese, pepperoncini peppers, Mythos house dressing, pita bread.
Salad Accompaniments CHICKEN 5 / SALMON 7 / SHRIMP 7 FILET MEDALLION 9 / TUNA 9 / GYRO 5		

Mythos Entrées

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

Pastichio 19 Oven baked macaroni casserole with meat sauce, Bechamel Cream, Gyro meat, tzatziki sauce, vegetables.
Mousaka 19 Oven baked eggplant casserole with potatoes, meat sauce topped with bechamel. Gyro meat, tzatziki sauce, vegetables.
Gyro Platter 19 Thin sliced gyro meat tomato brunoise, feta cheese. Served with tzatziki sauce, potato fries, pita bread.

Vegetarian

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

Potato Gnocchi 17 Fresh bouquetiere of vegetables, baby spinach, extra virgin olive oil, garlic, fresh herbs, sea salt, arugula.
Ancient Grains 17 Spinach, corn, tomatoes, red onions, peppers, peas, kale, artichokes, portabella, asparagus, lemon, rice, quinoa, extra virgin olive oil. <i>*gluten free</i>

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

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

Entrées

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

Specialty Entrées

- Honey Lime Chicken** 19
Sautéed chicken breast, cilantro, roasted tomatoes, red quinoa & kale blend, honey garlic lime sauce, avocado creme fraiche.
**gluten free*
- Artichoke Pesto Chicken** 19
Artichoke, basil pesto sauce, grilled chicken breast, fresh melted mozzarella, parmigiano, roasted tomatoes, black olives, rice pilaf.
- Lamb Chops** 29
Coffee rubbed grilled Lamb Chops, rosemary garlic demi-glace, peppadew sweet peppers, pickled red onions, garlic mashed potatoes.
- Double Bone Pork Chop** 25
Grilled Osage Valley Farm pork chop, chiles, caramelized onions, italian sausage, red chili oil, Roasted tricolor fingerling potatoes.
**gluten free*

Seafood

- Bacon Wrapped Atlantic Salmon** 28
Atlantic salmon wrapped in applewood smoked bacon, herb creamed leeks, preserved lemon, rice pilaf.
- Chilean Seabass** 36
Parmesan seared seabass, roasted pancetta, smoked tomato scallion broth, potato gnocchi, olive caper relish, oven roasted tomatoes, feta cheese.
- Shrimp & Clam Linguine** 26
Shrimp, white clam sauce, diced tomatoes, spring peas, fresh basil, linguine noodles, grilled baguette, parmesan cheese.
**contains shellfish*
- Habanero Tuna**  26
Herb grilled Ahi tuna, habanero hollandaise sauce, grilled asparagus, saffron risotto.
**gluten free*

Beef

- KC Strip & Prawns** *Certified Angus Beef®* 39
Grilled KC strip, prawns, asparagus, wild mushroom lobster compound butter, roasted tricolor fingerling potatoes.
**contains shellfish*
**gluten free*
- Filet Medallions** *Certified Angus Beef®* 34
Grilled filet medallions, charred tomatoes, roasted onion soubise, asparagus saffron risotto.
**gluten free*
- Ribeye & Lobster** *Certified Angus Beef®* 42
Herb grilled ribeye, 1/2 lobster tail, fresh thyme, red wine bordelaise sauce, grilled artichoke hearts, garlic mashed potatoes.
**contains shellfish*
- Champignon Filet** *Certified Angus Beef®* 42
Grilled filet, crab & lobster stuffed portabella mushroom, fire roasted red pepper butter sauce, arugula, roasted tricolor fingerling potatoes.
**contains shellfish*
**gluten free*

Classic Grill Steaks

- *KC Strip** *Certified Angus Beef®* 27
12 KC Strip your choice of baked potato or garlic mashed potatoes and vegetables. **gluten free*
- *Ribeye** *Certified Angus Beef®* 29
12oz Ribeye, your choice of baked potato or garlic mashed potatoes and vegetables. **gluten free*
- *Filet Of Beef** *Certified Angus Beef®* 32
9oz Filet your choice of baked potato or garlic mashed potatoes and vegetables. **gluten free*

RARE Very red, cool center.	MEDIUM RARE Red, warm center.	MEDIUM Pink center.	MEDIUM WELL Slightly pink center	WELL Well done, no pink
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Mythos is a *Certified Angus Beef®* licensed establishment. Our commitment to quality is dedicated to serving you, our customers only the trusted *Certified Angus Beef®* brand. If you see the *Certified Angus Beef®* seal on a menu, then you are getting the high quality beef you deserve.

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