

# Appetizers

<b>Spicy Feta Dip</b>	11	<b>Bang Bang Shrimp</b>	11
Feta cheese blend, pepperoncini peppers, tomato brunoise, warm pita chips. <i>*vegetarian</i>		Breaded fried shrimp, spicy bang bang sauce, sweet lime ginger dip, scallions. <i>*contains shellfish</i>	
<b>Crab Cakes</b>	12	<b>Char-Grilled Oysters</b>	
Dungeness crab meat, fresh herbs, spices, dijonaise sauce, arugula. <i>*contains shellfish</i>		Oysters, Parmesan, fresh herbs, butter sauce, fresh lemon, siracha, grilled baguette. <b>half dozen 14 / dozen 24</b>	
<b>Burrata Bruchetta</b>	12	<b>Kasseri Saganaki (Flambéed)</b>	12
Italian Burrata cheese, roasted tomatoes, arugula, balsamic glaze, grilled Italian Baguette. <i>*vegetarian</i>		Kasseri cheese, olive oil, fresh squeezed lemon juice. <i>*vegetarian</i> <i>*gluten free</i>	
<b>Tour Of Mythos</b>		<b>Calamari</b>	11
Gyro meat, feta cheese, tomato brunoise, tzatziki, spanakopita, tyropita, dolmades, olive tapenade, pepperoncini peppers, kalamata olives, taramosalata, skordalia pita bread and blue ouzo. <b>Serves Two 15 / Serves Four 24</b>		Golden fried calamari, cherry peppers, saffron lemon aioli and cocktail sauce.	
<b>Ahi Poke</b>	12	<b>Beef Tips Fondue</b>	13
Sushi grade tuna, Asian ginger citrus sauce, sesame seeds, avocado, crispy wontons, green onions, arugula and pita chips.		Marinated filet mignon, brie cheese sauce, horseradish chives sauce, Asian bourbon soy. <i>*gluten free after excluding the Asian bourbon soy</i>	
		<b>Hummus</b>	11
		Savory chickpeas, blended with lemon and olive oil, served with warm pita bread. <i>*vegetarian</i>	

# Soups & Salads

<b>Tomato Cream Soup</b>	<b>Vegetable Beef Soup</b>
	<i>*gluten free</i>
<b>Wedge Salad</b>	11
Wedge of iceberg lettuce, tomatoes, eggs, bacon and blue cheese dressing. <i>*with entree add 2</i>	
<b>Caprese</b>	11
Fresh buffalo mozzarella, oven roasted roma tomatoes, fresh basil, balsamic infused olive oil. <i>*with entree add 3</i>	
<i>Salad Accompaniments</i>	
CHICKEN 6 / SALMON 8 / SHRIMP 8	
FILET MEDALLION 10 / TUNA 10 / GYRO 6	

## Mythos Classic Salads

<b>Horiatiki</b>	11
Tomatoes, cucumbers, red onions, pepperoncini peppers, kalamata olives, feta cheese, white wine vinaigrette, pita bread.	
<b>Caesar</b>	11
Crispy Romaine, creamy anchovy garlic dressing, garlic croutons, Parmigiana Reggiano.	
<b>Greek</b>	11
Spring mix, tomatoes, cucumbers, red onions, kalamata olives, feta cheese, pepperoncini peppers, Mythos house dressing, pita bread.	

# Mythos Entrées

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

<b>Pastichio</b>	22
Oven baked macaroni casserole with meat sauce, Bechamel Cream, Gyro meat, tzatziki sauce, vegetables.	
<b>Mousaka</b>	22
Oven baked eggplant casserole with potatoes, meat sauce topped with bechamel. Gyro meat, tzatziki sauce, vegetables.	
<b>Gyro Platter</b>	22
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)

<b>Potato Gnocchi</b>	20
Fresh bouquetiere of vegetables, baby spinach, extra virgin olive oil, garlic, fresh herbs, sea salt, arugula.	
<b>Ancient Grains</b>	20
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** 22  
Sautéed chicken breast, cilantro, roasted tomatoes, red quinoa & kale blend, honey garlic lime sauce, avocado creme fraiche.  
*\*gluten free*
- Artichoke Pesto Chicken** 22  
Artichoke, basil pesto sauce, grilled chicken breast, fresh melted mozzarella, parmigiano, roasted tomatoes, black olives, rice pilaf.
- Lamb Chops** 35  
Coffee rubbed grilled Lamb Chops, rosemary garlic demi-glace, peppadew sweet peppers, asparagus, garlic mashed potatoes.
- Double Bone Pork Chop** 27  
Grilled Osage Valley Farm pork chop, chiles, caramelized onions, italian sausage, red chili oil, herb roasted yukon potatoes.  
*\*gluten free*

## Seafood

- Bacon Wrapped Atlantic Salmon** 30  
Atlantic salmon wrapped in applewood smoked bacon, herb creamed leeks, preserved lemon, rice pilaf.
- Chilean Seabass** 39  
Parmesan seared seabass, roasted pancetta, smoked tomato scallion broth, potato gnocchi, olive caper relish, oven roasted tomatoes, feta cheese.
- Shrimp & Clam Linguine** 29  
Shrimp, white clam sauce, diced tomatoes, spring peas, fresh basil, linguine noodles, grilled baguette, parmesan cheese.  
*\*contains shellfish*
- Habanero Tuna**  29  
Herb grilled Ahi tuna, habanero hollandaise sauce, grilled asparagus, saffron risotto.  
*\*gluten free*

## Beef

- KC Strip & Prawns** *Certified Angus Beef®* 48  
Grilled KC strip, prawns, asparagus, wild mushroom lobster compound butter, herb roasted yukon potatoes.  
*\*contains shellfish*  
*\*gluten free*
- Ribeye & Lobster** *Certified Angus Beef®* 50  
Herb grilled ribeye, lobster tail, fresh thyme, red wine bordelaise sauce, grilled asparagus, garlic mashed potatoes.  
*\*contains shellfish*
- Filet Medallions** *Certified Angus Beef®* 37  
Grilled filet medallions, charred tomatoes, roasted onion soubise, asparagus saffron risotto.  
*\*gluten free*
- Champignon Filet** *Certified Angus Beef®* 46  
Grilled filet, crab & lobster stuffed portabella mushroom, fire roasted red pepper butter sauce, arugula, herb roasted yukon potatoes.  
*\*contains shellfish*  
*\*gluten free*

## Classic Grill Steaks

- \*KC Strip** *Certified Angus Beef®* 35  
12oz KC Strip your choice of baked potato or garlic mashed potatoes and vegetables. *\*gluten free*
- \*Ribeye** *Certified Angus Beef®* 35  
12oz Ribeye, your choice of baked potato or garlic mashed potatoes and vegetables. *\*gluten free*
- \*Filet Of Beef** *Certified Angus Beef®* 39  
9oz Filet your choice of baked potato or garlic mashed potatoes and vegetables. *\*gluten free*

<b>RARE</b>	<b>MEDIUM RARE</b>	<b>MEDIUM</b>	<b>MEDIUM WELL</b>	<b>WELL</b>
Very red, cool center.	Red, warm center.	Pink center.	Slightly pink center	Well done, no pink

**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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