


Appetizers

Spicy Feta Dip 	13	Bang Bang Shrimp	13
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>	
Crab Cakes	14	Char-Grilled Oysters	
Dungeness crab meat, fresh herbs, spices, dijonaise sauce, arugula. <i>*contains shellfish</i>		Oysters, Parmesan, fresh herbs, butter sauce, fresh lemon, siracha, grilled baguette. half dozen 18 / dozen 27	
Burrata Bruchetta	13	Kasseri Saganaki (Flambéed)	14
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>	
Tour Of Mythos		Calamari	14
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 16 / Serves Four 26		Golden fried calamari, cherry peppers, saffron lemon aioli and cocktail sauce.	
Ahi Poke	14	Beef Tips Fondue	15
Sushi grade tuna, Asian ginger citrus sauce, sesame seeds, avocado, crispy wontons, green onions, arugula and pita chips. <i>*served rare</i>		Marinated filet mignon, brie cheese sauce, horseradish chives sauce, Asian bourbon soy. <i>*gluten free after excluding the Asian bourbon soy</i>	
		Hummus	13
		Savory chickpeas, blended with lemon and olive oil, served with warm pita bread. <i>*vegetarian</i>	

Soups & Salads

Soups	9	<i>Mythos Classic Salads</i>	
Tomato Cream Soup	Vegetable Beef Soup	Horiatiki	12
	<i>*gluten free</i>	Tomatoes, cucumbers, red onions, pepperoncini peppers, kalamata olives, feta cheese, white wine vinaigrette, pita bread.	
Wedge Salad	12	Caesar	12
Wedge of iceberg lettuce, tomatoes, eggs, bacon and blue cheese dressing. <i>*with entree add 2</i>		Crispy Romaine, creamy anchovy garlic dressing, garlic croutons, Parmigiana Reggiano.	
Caprese	12	Greek	12
Fresh buffalo mozzarella, oven roasted roma tomatoes, fresh basil, balsamic infused olive oil. <i>*with entree add 3</i>		Spring mix, tomatoes, cucumbers, red onions, kalamata olives, feta cheese, pepperoncini peppers, Mythos house dressing, pita bread.	
<i>Salad Accompaniments</i>			
CHICKEN 6 / SALMON 8 / SHRIMP 8			
FILET MEDALLION 10 / TUNA 10 / GYRO 6			

Mythos Entrées

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

Pastichio	24
Oven baked macaroni casserole with meat sauce, Bechamel Cream, Gyro meat, tzatziki sauce, vegetables.	
Mousaka	24
Oven baked eggplant casserole with potatoes, meat sauce topped with bechamel. Gyro meat, tzatziki sauce, vegetables.	
Gyro Platter	24
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	23
Fresh bouquetiere of vegetables, baby spinach, extra virgin olive oil, garlic, fresh herbs, sea salt, arugula.	
Ancient Grains	23
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** 24
Sautéed chicken breast, cilantro, roasted tomatoes, red quinoa & kale blend, honey garlic lime sauce, avocado creme fraiche.
*gluten free
- Artichoke Pesto Chicken** 24
Artichoke, basil pesto sauce, grilled chicken breast, fresh melted mozzarella, parmigiano, roasted tomatoes, black olives, rice pilaf.
*gluten free
- Lamb Chops** 42
Coffee rubbed grilled Lamb Chops, rosemary garlic demi-glace, peppadew sweet peppers, asparagus, garlic mashed potatoes.
- Double Bone Pork Chop** 29
Grilled Osage Valley Farm pork chop, chiles, caramelized onions, italian sausage, red chili oil, herb roasted baby yukon potatoes.
*gluten free

Seafood

- Bacon Wrapped Atlantic Salmon** 33
Atlantic salmon wrapped in applewood smoked bacon, herb creamed leeks, rice pilaf.
*gluten free
- Chilean Seabass** 43
Parmesan seared seabass, roasted pancetta, smoked tomato scallion broth, potato gnocchi, olive caper relish, oven roasted tomatoes, feta cheese.
- Shrimp & Clam Linguine** 31
Shrimp, white clam sauce, diced tomatoes, spring peas, fresh basil, linguine noodles, grilled baguette, parmesan cheese.
*contains shellfish
- Habanero Tuna**  32
Herb grilled Ahi tuna, habanero hollandaise sauce, grilled asparagus, saffron risotto.
*served rare
*gluten free

Beef

- KC Strip & Prawns** *Certified Angus Beef*® 52
Grilled KC strip, prawns, asparagus, wild mushroom lobster compound butter, herb roasted baby yukon potatoes.
*contains shellfish
*gluten free
- Filet Medallions** *Certified Angus Beef*® 39
Grilled filet medallions, charred tomatoes, roasted onion soubise, asparagus saffron risotto.
*gluten free
- Ribeye & Lobster** *Certified Angus Beef*® 56
Herb grilled ribeye, lobster tail, fresh thyme, red wine bordelaise sauce, grilled asparagus, garlic mashed potatoes.
*contains shellfish
- Champignon Filet** *Certified Angus Beef*® 49
Grilled filet, crab & lobster stuffed portabella mushroom, fire roasted red pepper butter sauce, arugula, herb roasted baby yukon potatoes.
*contains shellfish
*gluten free

Classic Grill Steaks

- *KC Strip** *Certified Angus Beef*® 39
12oz KC Strip your choice of baked potato or garlic mashed potatoes and vegetables. *gluten free
- *Ribeye** *Certified Angus Beef*® 39
12oz Ribeye, your choice of baked potato or garlic mashed potatoes and vegetables. *gluten free
- *Filet Of Beef** *Certified Angus Beef*® 44
9oz Filet your choice of baked potato or garlic mashed potatoes and vegetables. *gluten free

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
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.

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.**