


Appetizers

- Spicy Feta Dip**  **13**
Feta cheese blend, pepperoncini peppers, tomato brunoise, warm pita chips.
**vegetarian*
- Crab Cakes** **14**
Dungeness crab meat, fresh herbs, spices, dijonaise sauce, arugula.
**contains shellfish*
- Burrata Bruchetta** **14**
Italian Burrata cheese, roasted tomatoes, arugula, balsamic glaze, grilled Italian Baguette.
**vegetarian*
- Tour Of Mythos**
Gyro meat, feta cheese, tomato brunoise, tzatziki, spanakopita, tyropita, dolmades, olive tapenade, pepperoncini peppers, kalamata olives, taramosalata, skordalia, pita bread.
Serves Two 16 / Serves Four 26
- Ahi Poke** **14**
Sushi grade tuna, Asian ginger citrus sauce, sesame seeds, avocado, crispy wontons, green onions, arugula and pita chips.
**served rare*
- Bang Bang Shrimp** **13**
Breaded fried shrimp, spicy bang bang sauce, sweet lime ginger dip, scallions.
**contains shellfish*
- Char-Grilled Oysters**
Oysters, Parmesan, fresh herbs, butter sauce, fresh lemon, siracha, grilled baguette.
half dozen 20 / dozen 29
- Kasseri Saganaki (Flambéed)** **14**
Kasseri cheese, olive oil, fresh squeezed lemon juice.
**vegetarian*
**gluten free*
- Calamari** **14**
Golden fried calamari, cherry peppers, saffron lemon aioli and cocktail sauce.
- Beef Tips Fondue** **15**
Marinated filet mignon, brie cheese sauce, horseradish chives sauce, Asian bourbon soy.
**gluten free after excluding the Asian bourbon soy*
- Hummus** **13**
Savory chickpeas, blended with lemon and olive oil, served with warm pita bread.
**vegetarian*

Soups & Salads

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

Seafood

- Bacon Wrapped Atlantic Salmon** **34**
Atlantic salmon wrapped in applewood smoked bacon, herb creamed leeks, rice pilaf.
**gluten free*
- Chilean Seabass** **44**
Parmesan seared seabass, roasted pancetta, smoked tomato scallion broth, potato gnocchi, olive caper relish, oven roasted tomatoes, feta cheese.
- Shrimp & Clam Linguine** **32**
Shrimp, white clam sauce, diced tomatoes, spring peas, fresh basil, linguine noodles, grilled baguette, parmesan cheese.
**contains shellfish*
- Habanero Tuna**  **33**
Herb grilled Ahi tuna, habanero hollandaise sauce, grilled asparagus, saffron risotto.
**served rare*
**gluten free*

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.
**gluten free*

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.*

Classic Grill Steaks

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

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.

Grill

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

KC Strip & Prawns <i>Certified Angus Beef®</i>	52	Ribeye & Lobster <i>Certified Angus Beef®</i>	58
Grilled KC strip, prawns, asparagus, wild mushroom lobster compound butter, herb roasted baby yukon potatoes.		Herb grilled ribeye, lobster tail, fresh thyme, red wine bordelaise sauce, grilled asparagus, garlic mashed potatoes.	
<i>*contains shellfish</i>		<i>*contains shellfish</i>	
<i>*gluten free</i>		Champignon Filet <i>Certified Angus Beef®</i>	49
		Grilled filet, crab & lobster stuffed portabella mushroom, fire roasted red pepper butter sauce, arugula, herb roasted baby yukon potatoes.	
		<i>*contains shellfish</i>	
		<i>*gluten free</i>	
Filet Medallions <i>Certified Angus Beef®</i>	39	Filet & Prawns <i>Certified Angus Beef®</i>	46
Grilled filet medallions, charred tomatoes, roasted onion soubise, asparagus saffron risotto.		Filet medallions, jumbo prawns topped with lobster cream sauce. Served with garlic mashed potatoes and asparagus.	
<i>*gluten free</i>		Double Bone Pork Chop	30
Lamb Chops	44	Grilled Osage Valley Farm pork chop, chiles, caramelized onions, italian sausage, red chili oil, herb roasted baby yukon potatoes.	
Coffee rubbed grilled Lamb Chops, rosemary garlic demi-glace, peppadew sweet peppers, asparagus, garlic mashed potatoes.		<i>*gluten free</i>	

Entrées

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

Honey Lime Chicken	24
Sautéed chicken breast, cilantro, roasted tomatoes, red quinoa & kale blend, honeygarlic lime sauce, avocado creme fraiche. <i>*gluten free</i>	
Artichoke Pesto Chicken	24
Artichoke, basil pesto sauce, grilled chicken breast, fresh melted mozzarella, parmigiano, roasted tomatoes, black olives, linguini noodles. Served with Italian baguette.	
Beef Vesuvius	34
Grilled Angus tenderloin beef drizzled with balsamic caramelized onions served over linguine with spinach Gorgonzola cream sauce. Served with Italian baguette.	
Mediterranean Chicken	24
Orzo pasta, lemon herb cream sauce, grilled chicken breast, roasted tomatoes, artichoke hearts, spinach, feta cheese.	
Gyro Platter	24
Thin sliced gyro meat, tomato brunoise, feta cheese. Served with tzatziki sauce, potato fries, pita bread.	
Cashew Chicken	24
Cashew chicken served "Springfield style," chicken breast battered and fried, cashews, oriental oyster sauce and rice.	
Chicken Parmesan	24
Parmesan bread crumbs encrusted chicken breast, topped with house made marinara sauce and melted buffalo mozzarella cheese. Fettucini noodles tossed in an alfredo cream sauce. Served with Italian baguette.	

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