Appetizers

Spicy Feta Dip 15
Feta cheese blend, pepperoncini peppers, tomato brunoise, warm pita chips.
*vegetarian

Crab Cakes 16
Dungeness crab meat, fresh herbs, spices, dijonnaise sauce, arugula.
*contains shellfish

Burrata Bruchetta 16
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 19 / **Serves Four** 30

Ahi Poke 16
Sushi grade tuna, Asian ginger citrus sauce, sesame seeds, avocado, crispy wontons, green onions, arugula and pita chips.
*served rare

Bang Bang Shrimp 15
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 23 / dozen 33

Kasseri Saganaki (Flambéed) 16
Kasseri cheese, olive oil, fresh squeezed lemon juice.
*vegetarian
*gluten free

Calamari 16
Golden fried calamari, cherry peppers, saffron lemon aioli and cocktail sauce.

Beef Tips Fondue 17
Marinated filet mignon, brie cheese sauce, horseradish chives sauce, Asian bourbon soy.
*gluten free after excluding the Asian bourbon soy

Hummus 15
Savory chickpeas, blended wih lemon and olive oil, served with warm pita bread.
*vegetarian

Soups & Salads

Soups 11
Tomato Cream Soup **Vegetable Beef Soup**
*gluten free

Wedge Salad 14
Wedge of iceberg lettuce, tomatoes, eggs, bacon and blue cheese dressing.
***with entree add 3**

Caprese Salad 14
heirloom tomatoes, fresh mozzarella cheese, olive oil, fresh basil leaves.
***with entree add 4**

Salad Accompaniments
CHICKEN 8 / SALMON 10 / SHRIMP 10
FILET MEDALLION 12 / TUNA 12 / GYRO 8

Mythos Classic Salads

Horiatiki 14
Tomatoes, cucumbers, red onions, pepperoncini peppers, kalamata olives, feta cheese, white wine vinaigrette, pita bread.

Caesar 14
Crispy Romaine, creamy anchovy garlic dressing, garlic croutons, Parmigiana Reggiano.

Greek 14
Spring mix, tomatoes, cucumbers, red onions, kalamata olives, feta cheese, pepperoncini peppers, Mythos house dressing, pita bread.

Seafood

Bacon Wrapped Atlantic Salmon 37
Atlantic salmon wrapped in applewood smoked bacon, herb creamed leeks, rice pilaf.
*gluten free

Chilean Seabass 47
Parmesan seared seabass, roasted pancetta, smoked tomato scallion broth, potato gnocchi, olive caper relish, oven roasted tomatoes, feta cheese.

Shrimp & Clam Linguine 36
Shrimp, white clam sauce, diced tomatoes, spring peas, fresh basil, linguine noodles, grilled baguette, parmesan cheese.
*contains shellfish

Habanero Tuna 37
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 26
Fresh bouquetiere of vegetables, baby spinach, extra virgin olive oil, garlic, fresh herbs, sea salt, arugula.

Ancient Grains 26
Spinach, corn, tomatoes, red onions, peppers, peas, kale, artichokes, portabella, asparagus, lemon, rice, quinoa, extra virgin olive oil.

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** *Certified Angus Beef ®* **46**
12oz KC Strip your choice of baked potato or garlic mashed potatoes and vegetables. *gluten free

***Ribeye** *Certified Angus Beef ®* **46**
12oz Ribeye, your choice of baked potato or garlic mashed potatoes and vegetables. *gluten free

***Filet Of Beef** *Certified Angus Beef ®* **51**
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.

Grill

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

KC Strip & Prawns *Certified Angus Beef ®* **56**
Grilled KC strip, prawns, asparagus, wild mushroom lobster compound butter, herb roasted baby yukon potatoes.
*contains shellfish
*gluten free

Filet Medallions *Certified Angus Beef ®* **43**
Grilled filet medallions, charred tomatoes, roasted onion soubise, asparagus saffron risotto.
*gluten free

Lamb Chops **47**
Coffee rubbed grilled Lamb Chops, rosemary garlic demi-glace, peppadew sweet peppers, asparagus, garlic mashed potatoes.

Ribeye & Lobster *Certified Angus Beef ®* **65**
Herb grilled ribeye, lobster tail, fresh thyme, red wine bordelaise sauce, grilled asparagus, garlic mashed potatoes.
*contains shellfish

Champignon Filet *Certified Angus Beef ®* **54**
Grilled filet, crab & lobster stuffed portabella mushroom, fire roasted red pepper butter sauce, arugula, herb roasted baby yukon potatoes.
*contains shellfish
*gluten free

Filet & Prawns *Certified Angus Beef ®* **50**
Filet medallions, jumbo prawns topped with lobster cream sauce. Served with garlic mashed potatos and asparagus.

Double Bone Pork Chop **34**
Grilled Osage Valley Farm pork chop, chiles, carmelized onions, italian sausage, red chili oil, herb roasted baby yukon potatoes.
*gluten free

Entrées

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

Honey Lime Chicken **27**
Sautéed chicken breast, cilantro, roasted tomatoes, red quinoa & kale blend, honeygarlic lime sauce, avocado creme fraiche.

Artichoke Pesto Chicken **27**
Artichoke, basil pesto sauce, grilled chicken breast, fresh melted mozzarella, parmigiano, roasted tomatoes, black olives, linguini noodles. Served with Italian baguette.

Beef Vesuvius **38**
Grilled Angus tenderloin beef drizzled with balsamic caramelized onions served over linguine with spinach Gorgonzola cream sauce. Served with Italian baguette.

Mediterranean Chicken **27**
Orzo pasta, lemon herb cream sauce, grilled chicken breast, roasted tomatoes, artichoke hearts, spinach, feta cheese.

Gyro Platter **27**
Thin sliced gyro meat, tomato brunoise, feta cheese. Served with tzatziki sauce, potato fries, pita bread.

Cashew Chicken **27**
Cashew chicken served "Springfield style," chicken breast battered and fried, cashews, oriental oyster sauce and rice.

Chicken Parmesan **27**
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.

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.**